



m/y ETERA

*All prices are excluding VAT, there is 12% on food and 25% on alcohol*

## Composed menu

Price 690 SEK - you must agree to one menu for all guests - minimum order 10 guests

### Menu Classic

Toast Skagen (shrimp cream)  
Filet of beef w glazed vegetables and red wine sauce  
Chocolate mousse w fruit and berries

### Menu Summer

Green asparagus w truffle dressing, parmesan and roasted pine  
Cod loin w shrimps, egg, horseradish and butter sauce  
Marinated strawberries and vanilla ice cream

### Menu Sweden

Herring, salmon and shrimp creme  
Butter fried filet of venison w mushroom ragout, haricots verts and calvados sauce  
Cloud berry parfait w roasted almonds

### Menu m/y Etera

White fish roe w classic trimmings and Västerotten cheese pie  
Fried witch flounder w scallop and asparagus and champagne sauce  
Limecheese cake w summer berries.



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## Business lunch

Incl. bread and butter

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2 courses 430 SEK 3 courses 495 SEK

### Starters

- Cognac marinated beef fillet w rucicola, roasted pine and parmesan
- Easy-cured salmon w avocado and horseradish sauce
- \* Herring, egg and onion mixed on dark bread
- \* Beetroot w salt roasted almonds and chevré cream
- Ceasar salad w Swedish grill cheese

### Main Courses

- Witch flounder w asparagus, carrots and champagne sauce
- "Wallenbergare" minced meet w mashed potato, green peas
- Roasted corn chicken w wax beans, onion, carrots and port wine sauce
- Baked Portobello and pumpkin pure
- \* Salmon pudding w melted butter

### Desserts

- Cloudberry parfait w roasted almonds
- Sticky chocolate cake w fruit and berries and whipped cream
- Strawberries w vanilla ice cream



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## Canapés and finger food

Price 40 SEK/each - minimum 15 of each

Flatbread roll with salmon, salad and horseradish cream

Flatbread roll with smoked ham, salad, herb cream

Flatbread roll with Skagen

Sandwich with salmon cream

Sandwich with gogonzola, prosciutto, arugula

Sandwich with Skagen (shrimp cream )

Canapé with prawns, lemon mayonais and black roe

Canapé with whitefish roe, chives, red onion

Canapé with cambozola, fig jam o pine

Canapé with salmon, horseradishs cream

Canapé with bresaola o Gorgonzola cream

Canapé with Skagen and roe

Brochette w melon / parmaham

Brochette w minimozzarella, tomatoe and rucola

Brochette Chorizo, basil and minitomatoe

Brochette w cheese / grape

Brochette w melòn / salami

## Snacks

Peanuts / pretzels

15: - / pers

Cashew nuts / chips

30: - / pers

Olives 2 varieties

30: - / pers

Chocolate-covered strawberries, 2 pc

30: - / pers



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## Sandwiches / buns and cookies

minimum 15 of each

### Sandwiches

Baguette or chibatta with cheese/ham	85:-
Baguette or chibatta with shrimp creme	85:-
Chibatta with roast beef, remoulade and roasted onion	95:-
Small baguette with filling of your choice	45:-

### buns and cookies

Cinnamon roll	28:-
Petit four	32:-
Brownie	55:-
3 small cookies	35:-



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## Wine list

# Pre-order

### Red

2014	Chateau Quinsac	Bordeaux Fr.	320:-
2017	Claude Val Rouge	Languedoc Fr.	270:-
2015	Olivier Leflaive Pinot Noir	Bourgogne Fr.	460:-
2016	Quercia al Poggio (Eko)	Toscana It.	360:-
2014	Capitel de`Roari Amarone	Venetien It.	490:-
2014	Marqués de Riscal	Rioja Sp.	390:-
# 2014	Marimar Estate Pinot Noir	Kalif.I.USA	690:-

### White and Rosé

2018	La Désirée Chardonnay	Loire Fr.	270:-
2017	Petit Chablis Domaine Sainte Claire	Chablis Fr.	340:-
2017	Riberio Santo	Portugal	290:-
2015	Trimbach Riesling	Alsace Fr.	370:-
2017	Sancerre Les Baronnes	Loire Fr.	470:-
2017	Bonterra Chardonnay (eko)	Kal.USA	350:-
2017	Cuvée Madam Rosé	Provence Fr.	320:-
# 2015	Chassagne-Montrachet	Bourg Fr.	890:-

### Dessert

2016	Chateau du Levant ( 37,5cl )	Bordeaux Fr.	310:-
2014	Churchill's (37.5 cl)	Porto Portugal	310:-
2013	St Stephan`s Crown 5 putt. ( 50 cl )	Tokaji, Ung.	430:-

### Mousserande / Champagne

Louis Bouillot Cremant	Bourgogne Fr.	340:-
Pol Roger Brut Réserve	Champagne Fr.	750:-
Moët & Chandon Rosé Imperial	Champagne Fr.	770:-
Prosecco Pizzolato (eko)	Venetien It.	320:-
Privat Brut Nature Reserva	Cava Sp.	320:-



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## Bar prices

plus VAT 25%

	( price/ cl )
Famous Grose Skotsk blended	18:-
Jim Beam Bourbon	18:-
Glenfiddish Skotsk malt	20:-
Lagavulin Skotsk malt	26:-
Renault Cognac	26:-
Chateau de Breuil VSOP	26:-
Mini nubbe 5 cl/btl	90:-/btl
Purity vodka	20:-
Absolut vodka	18:-
Capt. Morgan	18:-
Bacardi rom	18:-
Bombay Sapphire	18:-
Stockholms Bränneri	26:-
Tequila	18:-
Cointreau	22:-
Drambuie	22:-
Baileys	16:-
Punsch	16:-
Campari Bitter	12:-
Sandemans Invalid Port	12:-
Noilly Prat	12:-
Beer	
Mariestad 33 cl	38:-
Corona Extra 35 cl	38:-