

S/S Blidösund Bistro Menu

2025

Roe & bubbels

Kalix bleak roe with root vegetable chips &
Drappier Carte d'Or Brut 20 cl

450

Kalix bleak roe with root vegetable chips &
Mionetto Non-alcoholic Sparkling 20 cl

360

Deluxe Skagen on rye bread 175/245

Ship's traditional herring platter with Västerbotten
cheese & potatoes 180/250



Hot-smoked salmon with herb salad &
horseradish dressing 230

Steamship steak on Swedish sirloin beef 345

Spiced endive with asparagus, radishes &
sage-roasted borlotti beans (v) 250



Skipper Erik's vanilla ice cream with roasted
almonds & Roslags Punsh 125

Hazelnut tart with salted caramel sauce & vanilla
topping (v) 135

Fudge coated in violet sugar 30

With reservation for changes