

# S/S Blidösund Dinner 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**

Kalix bleak roe with root vegetable chips	280
Ship's traditional herring platter with Västerbotten cheese & potatoes	180
Scallop in sea broth with citrus	235
Apple-pickled beets with roasted coral lentils & cream cheese (v)	160



Grilled Arctic char with butter sauce, pickled cucumber & oyster leaves	385
Steamship steak on Swedish sirloin beef with traditional sides	345
Spiced endive with asparagus, radishes & sage-roasted borlotti beans (v)	250



Skipper Erik's vanilla ice cream with roasted almonds & Roslags punsch	125
Hazelnut tart with salted caramel sauce & vanilla topping (v)	135
Fudge coated in violet sugar	30

## Steamship Menu 495

Ship's traditional herring platter with Västerbotten & potatoes  
Steamship steak on Swedish sirloin beef with traditional sides

With reservation for changes