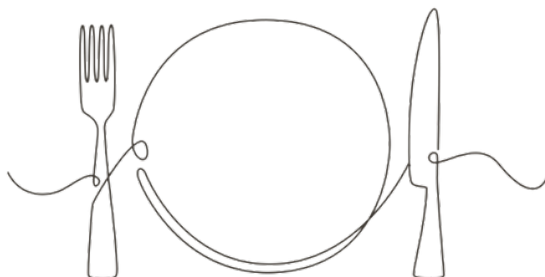


Our event menus



Welcome aboard a culinary experience in true archipelago style!

On the following pages, you will find our carefully curated event menus, buffets, and small plates — designed to elevate every occasion into something truly special.

Aboard our restaurant vessels M/S Riddarholmen, M/S Riddarfjärden and S/S Blidösund our full range of menus are available. Here, you have every opportunity to tailor an experience that perfectly suits you and your party.

Aboard M/S Sjöbris, you may choose between our two popular concepts:

Fejan's Mingel – ideal for boat, pier, or bar settings

Lilla Betsö Archipelago Buffet – a flavorful tribute to the Swedish archipelago

Aboard M/S Rex, we offer Fejan's Mingel.

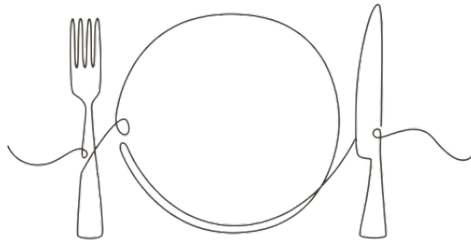
For all menus, buffets, and small plates, one and the same selection applies to the entire party. Any allergies or dietary requirements must be submitted by email no later than 7 working days prior to departure, allowing us to adapt the menu accordingly.

Please notify us of your menu selection for your event no later than 15 working days prior to the event date.

(INCL. VAT)
PRICES PER PERSON
MUST BE ORDERED FOR THE ENTIRE PARTY
WE RESERVE THE RIGHT TO MAKE CHANGES

Fejans mingling menu

CANAPÉS & SMALL BITES – PERFECT FOR BOAT, PIER OR BAR



2 PCS TARTLETS WITH KALIX ROE & SOUR CREAM **136:-** (155:-)

2 PCS TARTLETS WITH TRUFFLE CREAM & FIG **40:-** (45:-)

CROSTINI WITH WHIPPED BRIE & HONEY-ROASTED WALNUTS **40:-** (45:-)

CROSTINI WITH PAPRIKA SPREAD & CRESS **40:-** (45:-)

TRIANGLE SANDWICH WITH SKAGEN & KALIX ROE **154:-** (175:-)

TRIANGLE SANDWICH WITH AN EGG-ANCHOVY SALAD AND & KALIX ROE **84:-** (95:-)

THIN BREAD ROLL WITH OMELETTE & FRESH HERBS **70:-** (80:-)

ROLLED FLATBREAD WITH SALMON FILLING **136:-** (155:-)

ROLLED FLATBREAD WITH REINDEER & HORSERADISH **136** (155:-)

CHICKEN WRAP **96:-** (109:-)

FALAFEL WRAP **96:-** (109:-)

FROM THE BAR

CHIPS **35:-** (40:-)

NUTS **53:-** (60:-)

BEER SAUSAGE **62:-** (70:-)

WITH COFFEE

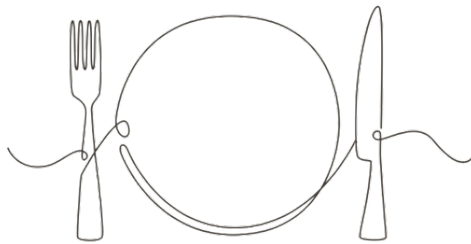
CINNAMON BUN **45:-** (50:-)

PASTRY **45:-** (50:-)

(INCL. VAT)
PRICES PER PERSON
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Local farm buffet

CATCH & PRODUCE FROM SWEDISH FARMS



HERB-GRILLED CHICKEN WITH SAGE BUTTER
SPARE RIBS WITH HONEY DRESSING & CABBAGE SALAD
FARM-STYLE SAUSAGE WITH THE SHIP'S MUSTARD

OVEN-ROASTED POTATOES & ROOT VEGETABLES
BAKED BEETS WITH HORSERADISH
CREAMY HERB POTATO SALAD

SLOW-ROASTED TOMATOES WITH GARLIC & FRESH HERBS
BROCCOLI PIE WITH SMOKED HAM & ROSEMARY AIOLI
MIXED GREEN SALAD

CHEDDAR CHEESE
SOURDOUGH BREAD
RYE BREAD
CRISPBREAD

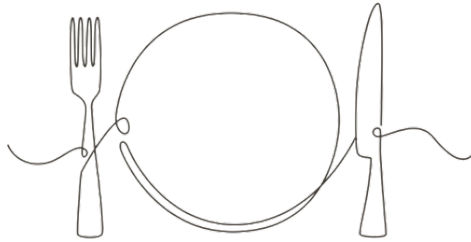
CHOCOLATE TRUFFLE CAKE WITH CANDIED ORANGE

726:- (825:-)

(INCL. VAT)
PRICES PER PERSON
MUST BE ORDERED FOR THE ENTIRE PARTY
WE RESERVE THE RIGHT TO MAKE CHANGES

Gräspö forest & sea buffet

CATCH FROM THE PIER & FLAVOURS OF THE FOREST



TWO VARIETIES OF HERRING IN THE SHIP'S OWN MARINADES

MATJES HERRING WITH EGG & POTATOES

CURED SALMON WITH MUSTARD SAUCE

SMOKED MACKEREL FILLET WITH HORSERADISH SAUCE

EGG HALVES WITH MAYONNAISE & SHRIMP

CREAMY HERB POTATO SALAD

BEAN SALAD WITH TOMATO, GARLIC & FRESH HERBS

OVEN-BAKED CAULIFLOWER SALAD WITH ROASTED SUNFLOWER SEEDS

BAKED CELERIAC WITH DILL & CITRUS CREAM

MELON SALAD WITH CUCUMBER, HONEY & LIME

VÄSTERBOTTEN CHEESE

SOURDOUGH BREAD

RYE BREAD

CRISP BREAD

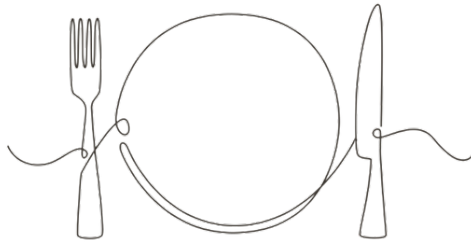
FRESH LEMON MOUSSE WITH RASPBERRY SAUCE & SEED BRITTLE

572:- (650:-)

(INCL. VAT)
PRICES PER PERSON
MUST BE ORDERED FOR THE ENTIRE PARTY
WE RESERVE THE RIGHT TO MAKE CHANGES

Lilla Betsö archipelago buffet

A TRIBUTE TO SWEDISH SEASONAL CELEBRATIONS



HOT-SMOKED SALMON WITH HERB SAUCE
A MIX OF EGG & MATJES HERRING
ROAST BEEF

OVEN-BAKED CAULIFLOWER WITH ROASTED CARROTS & ROCKET
PUMPKIN SALAD WITH GRILLED PAPRIKA & DILL
CREAMY HERB POTATO SALAD
MIXED LEAF SALAD
PICKLED ONIONS
BEAN SPREAD

BRIE TART WITH HONEY & ROASTED PUMPKIN SEEDS
SOURDOUGH BREAD
CRISPBREAD

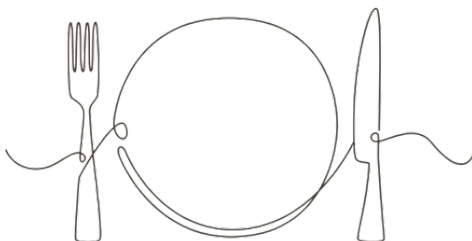
STRAWBERRIES WITH VANILLA CREAM

554:- (630:-)

(INCL. VAT)
PRICES PER PERSON
MUST BE ORDERED FOR THE ENTIRE PARTY
WE RESERVE THE RIGHT TO MAKE CHANGES

Slussen lunch menu

TASTY, QUICK AND UNCOMPLICATED – PERFECT FOR BOTH CITY
BREAKS AND PIER STOPS



STARTERS

A MIX OF EGG & MATJES HERRING ON RYE BREAD
GAME TARTARE WITH HORSERADISH

MAIN COURSES

CURED RAINBOW TROUT FILLET WITH DILL-BRAISED POTATOES
PAN-FRIED BEEF PATTY WITH ONION SAUCE, POTATOES & PICKLED CUCUMBER

DESSERTS

CHOCOLATE BROWNIE WITH WHIPPED CREAM
VANILLA PANNA COTTA WITH SALTED CARAMEL & WOOD SORREL

TWO COURSES **308:-** (350:-)

THREE COURSES **418:-** (475:-)

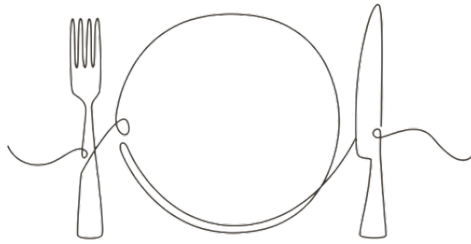
Vegabryggans vegetarian menu

GREENS FROM SEA TO FOREST – A VEGETARIAN TRIBUTE TO THE ARCHIPELAGO

COMPOSED AND PRICED ACCORDING TO SEASON

(INCL. VAT)
PRICES PER PERSON
MUST BE ORDERED FOR THE ENTIRE PARTY
WE RESERVE THE RIGHT TO MAKE CHANGES

Event menus



THE CAPTAIN'S MENU

TARTLET WITH KALIX ROE & SOUR CREAM

SCALLOP WITH SEAWEED BROTH, KELP PEARLS & FRIED CORAL

BUTTER-FRIED VEAL ENTRECÔTE WITH SMOKED PEPPER SAUCE & POMMES ANNA

WILD STRAWBERRY MOUSSE IN TARTE WITH CRYSTALLISED DARK CHOCOLATE

849:- (965:-)

THE STEAMSHIP MENU

THE SHIP'S PICKLED HERRING WITH VÄSTERBOTTEN CHEESE & CRISPBREAD

STEAMSHIP SIRLOIN STEAK WITH FRIED POTATOES & ONION

SEASONAL FRESH BERRIES WITH VANILLA WHIPPED CREAM & WOOD SORREL

629:- (715:-)

CREATE YOUR OWN THREE-COURSE MENU

STARTERS

CRISPY ARTICHOKE WITH MUSSEL SAUCE & TROUT ROE

AIR-DRIED HAM FROM ALMVIK FARM WITH ARUGULA & PINE NUTS

THE SHIP'S PICKLED HERRING WITH VÄSTERBOTTEN CHEESE & CRISPBREAD

SWEDISH SHRIMP SALAD ON RYE BREAD, TOPPED WITH KALIX ROE

MAIN COURSES

GRILLED LAMB SIRLOIN WITH SWEET POTATO & HERB BUTTER

BUTTER-ROASTED HAKE WITH WHITE WINE SAUCE & GRILLED FLAT BEAN

STEAMSHIP SIRLOIN STEAK WITH FRIED POTATOES & ONION

DESSERTS

SEASONAL FRESH BERRIES WITH VANILLA WHIPPED CREAM & WOOD SORREL

RASPBERRY BAVAROIS WITH LEMON CREAM & CHOCOLATE SPIRAL

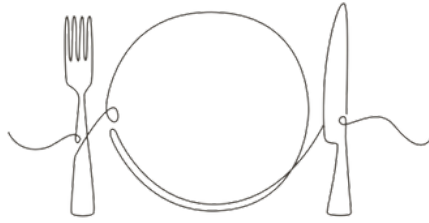
ALMOND CAKE WITH WHIPPED CREAM CHEESE & WARM CLODBERRIES

699:- (783:-)

(INCL. VAT)
PRICES PER PERSON
MUST BE ORDERED FOR THE ENTIRE PARTY
WE RESERVE THE RIGHT TO MAKE CHANGES

Sattsjöbadens crayfish party

A CLASSIC SWEDISH LATE-SUMMER CELEBRATION – CRAYFISH, SONGS & ARCHIPELAGO LIGHTS



SWEDISH CRAYFISH

AIOLI

VÄSTERBOTTEN CHEESE PIE

CRISPBREAD WITH BUTTER & AGED CHEESE **1566:-** (1778:-)

HATS, DECORATIONS AND BIBS ARE INCLUDED IN THE PRICE

PRICES MAY VARY AND THIS MENU IS AVAILABLE FOR A LIMITED PERIOD ONLY

Puttisholmens children's menu

CHILDREN'S FAVOURITES – PLAYFUL, TASTY AND EASY TO LOVE

PANCAKES WITH JAM & WHIPPED CREAM **84:-** (95:-)

MEATBALLS WITH MASHED POTATOES & LINGONBERRY JAM **141:-** (160:-)

ICE CREAM WITH BERRIES **57:-** (65:-)

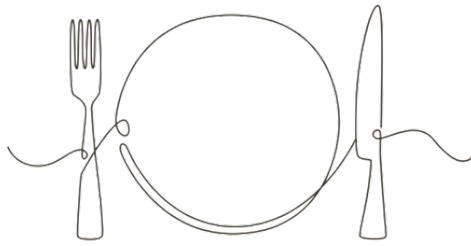
Nättarös Late-night bites

A LATE-EVENING MEAL AFTER A PARTY, DANCING OR DOCKSIDE FUN

HOT DOG WITH BREAD & TOPPINGS **57:-** (65:-)

(INCL. VAT)
PRICES PER PERSON
MUST BE ORDERED FOR THE ENTIRE PARTY
WE RESERVE THE RIGHT TO MAKE CHANGES

Drink menu



SPARKLING

Ship's sparkling wine	468 (585)
Ship's champagne	802 (1003)

WHITE WINE

Ship's white wine	388 (485)
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ROSÉ WINE

Ship's rosé wine	388 (485)
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RED WINE

Ship's red wine	388 (485)
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SWEET WINE

Ship's sweet wine	78 (98)
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BEER & CIDER

Ship's lager beer, 33cl	63 (79)
Ship's lager beer, 50 cl	80 (100)
Ship's IPA, 33cl	78 (98)
Ship's IPA, 50cl	88 (110)
The ship's beer, 33cl	61 (76)
Cider, 33 cl	68 (85)

NON-ALCOHOLIC

Sparkling wine	295 (330)
Wine, white/red	170 (190)
Non-alcoholic beer, 33 cl	45 (50)
Soda/Mineral Water, 33cl	36 (40)
Coffee/tea	38 (42)

SNAPS 5 CL

Ship's snaps, Norrtelje Bränneri <i>(only on S/S Blidösund)</i>	135 (169)
Aalborg Jubelium Akvavit	126 (158)
Absolut Vodka	126 (158)
Bäska Droppar	126 (158)
Lysholms Linie Aquavit	126 (158)
O.P Anderson	126 (158)
Skåne	126 (158)

DRINKS

Rom/gin/vodka	136 (170)
Dry Martini	136 (170)
Irish Coffee	140 (175)

AVEC 5 CL

Roslagspunsch, Norrtelje Brenneri	125 (156)
Baileys	125 (156)
Contreau	125 (156)
Xanté Pore Au Cognac	125 (156)
Calvados Boulard Hors d'Age	125 (156)
The Famous Grouse	125 (156)
Grönstedts Monopole	125 (156)
Grönstedts Extra	125 (156)
Glenmorangie	155 (194)
Laphroaig 10 years	155 (194)
Zapaca Centenario 23 yo	155 (194)