MENU

STARTER

SHIP'S HERRING PLATTER WITH CRISPBREAD & VÄSTERBOTTEN CHEESE	180:–
KALIX BLEAK ROE ON BLINIS WITH WHITE ONION & SOURED DILL CREAM	245:–
HOT-SMOKED REINDEER WITH ORANGE-BRAISED CARROTS, LINGONBERRIES & SPRUCE SHOOT OIL	195:–
CHANTERELLE TOAST ON PUFF PASTRY WITH VÄSTERBOTTEN CHEESE & PARSLEY ONION	180:–

MAIN COURSE

BUTTER-POACHED COD FILLET WITH RAINBOW TROUT ROE, BÉCHAMEL SAUCE, FRIED CAPERS & CLOVE-SPICED PEA PURÉE	385:–
CRISPY PORK BELLY WITH SWEET POTATO, APPLE-PICKLED KOHLRABI, ROASTED BROCCOLI & SMOKED ALMONDS	285:–
STEAMSHIP SIRLOIN STEAK WITH FRIED POTATOES & ONION	360:–
GRILLED PUMPKIN WITH BARREL-AGED FETA, POMEGRANATE SALAD & ROOT VEGETABLE CHIPS	255:–

DESSERT

CHOCOLATE PASTRY WITH RASPBERRY MOUSSE AND A CHOCOLATE SPIRAL	150:–
SAFFRON TART WITH ALMOND CREAM & REDCURRANTS	145:–
CHEESE OF THE EVENING AND MARMELADE	98:–
WITH 6 CL SWEET WINE	196:–

CHILDREN'S MENU

SERVED FOR CHILDREN UP TO 12 YEARS

MEATBALLS WITH POTATOES & LINGONBERRIES	95:–
PANCAKES WITH JAM & WHIPPED CREAM	95:–

S/S BLIDÖSUND

MERRY CHRISTMAS!

WE RESERVE THE RIGHT TO MAKE CHANGES