APERITIF

Apple Sour	4 cl	76,-
Manhattan	6 cl	96,-
Side Car	4 cl	74,-
Dry Martini	6 cl	96,-
Whisky Sour	6 cl	96,-
Freixenet Cordon Negro	10 cl	69,-

Vi anbefaler at du alltid tar kontakt med servitøren om du har noen matallergier.
Stena Line tar forbehold om eventuelle trykkfeil.

We recommend that you always contact your waiter if you have any food allergies.
Stena Line is not liable for any misprints.

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SKIPETS 3-RETTERS MENY

THE SHIP`S THREE COURSE MENU

Røkt hjort med syltede kantareller, tyttebær og surdeigktutonger (Celery)
Smoked venison with pickled chanterelles, lingonberries and sourdough croutons

Kalvefilet med bearnaisesause, sjøkreps, rødvinssaus og bakt tomat (Celery, Milk, Shellfish)
Veal fillet with béarnaise sauce, Norway lobster, red wine sauce and baked tomato

eller/or

Grillet kveite med kapers, rødbeter, sprøstekt sideflesk og brunet smør. Fritert svartkål (Milk)
Grilled halibut with capers, beetroot, crispy bacon and browned butter. Deep-fried cavolo nero

Créme brûlée med grapefruktsorbet (Milk, Egg)
Crème brûlée with grapefruit sorbet

499,-

MED TILHØRENDE VINPAKKE

728,-

Barn opp til 15 år: Halv porsjon til halv pris

Children up to 15 years old: Half portion at half price

FORRETTER
STARTERS

Røkt hjort med syltede kantareller, tyttebær og surdeigktutonger 104,-
Smoked venison with pickled chanterelles, lingonberries and sourdough croutons
(Gluten)

Canneloni med laks og ferskost, rugbrødchips og reddiker 99,-
Salmon cannelloni with cream cheese, rye-bread crisps and radishes
(Milk, Gluten)

Gratinert chevretoast på spinatseng. Serveres med honning og ristede valnøtter 99,-
Chèvre chaud on a bed of spinach, toast and goat's cheese. Honey and toasted walnuts
(Milk, Nuts, Gluten)

HOVEDRETTER
MAINS

Oksefilet med kantarellsaus, Västerbotten potetkake, konfiterte tomater og asparges 299,-
Fillet of beef, chanterelle sauce, potato cake with Västerbotten cheese, tomato confit and asparagus
(Milk, Celery)

Ytrefilet av hjort marinert i olivenolje, sitron og rosmarin. Ovnsbakt trio av beter, sjalottløk og rosmarin 299,-
Fillet of venison marinated in olive oil, lemon and rosemary. Oven-baked trio of beetroot and shallots with rosemary gravy
(Celery)

Kalvefilet med bearnaisesause, sjøkreps, rødvinssaus og bakt tomat 289,-
Veal fillet with béarnaise sauce, Norway lobster, red wine sauce and baked tomato
(Celery, Milk, Shellfish)

Grillet kveite med kapers, rødbeter, sprøstekt sideflesk og brunet smør. Fritert svartkål 299,-
Grilled halibut with capers, beetroot, crispy bacon and browned butter. Deep-fried cavolo nero
(Milk)

Stekt ørret med hummersaus, asparges og lakserogn 289,-
Grilled char with lobster butter sauce, asparagus and salmon roe
(Milk, Shellfish, Shellfish)

DESSERTER
DESSERTS

Créme brûlée med grapefruktsorbe 99,-
Crème brûlée with grapefruit sorbet
(Milk, Egg)

Ostetallerken med pæremarmelade 99,-
Cheese board with pear preserve

Smuldrepai med epler. Serveres med hjemmelaget vaniljesaus 99,-
Apple crumble pie served with homemade custard sauce
(Milk, Gluten, Egg)

KAFFEDRIKKER
COFFEE DRINKS

Irish Coffee 79,-
Jameson Irish Whiskey, Brown Sugar, Cream

Kaffe Karlsson 79,-
Baileys, Cointreau, Cream

Kaffe Leonard Sachs 79,-
Kahlua, Grand Mariner, Cream

KAFFE & TE
COFFEE & TEA

Te 34,-
Tea

Kaffe 34,-
Coffee

Espresso 36,-

Cappuccino 41,-

Kaffe latte 41,-

CHAMPAGNE & PROSECCO

CHAMPAGNE & PROSECCO

	Glass Glass	Flaske Bottle
Freixenet Cordon Negro Spania/Spain	69,-	279,-
Martini Prosecco Italia/Italy	69,-	279,-
Piper Heidsieck brut Frankrike/France		529,-

HVITVIN

WHITE WINES

Saronsberg Unity Chenin Blanc (Ship`s wine) Sør-Afrika/ South Africa	69,-	259,-
Les Fumées Blanches Frankrike/France	79,-	289,-
Noémie Vernaux Bourgogne Chardonnay Frankrike/France	89,-	299,-
Fontanafredda Pradalupo Italia/Italy	94,-	359,-
Dopff Riesling Tyskland/Germany	99,-	379,-
Chablis 1er Cru Grand Cuvée Frankrike/France	99,-	389,-
Saronsberg Sauvignon Blanc Sør-Afrika/ South Africa	89,-	349,-

DESSERTVIN

DESSERT WINE

Cockburns Special Reserve Port Portugal/Portugal	6 cl	74,-
Vidal Fleury Muscat De Beaumes-De-Venise Frankrike/France	6 cl	59,-

RØDVIN
RED WINES

	Glass Glass	Flaske Bottle
Saronsberg Unity Shiraz Mourvedre (Ship`s wine) Sør-Afrika/South Africa	69,-	259,-
Torres Salmos Spania/Spain	124,-	459,-
SomeZin Zinfandel USA	89,-	339,-
Alamos Malbec Organic Argentina	89,-	349,-
Fontanafredda Ebio Langhe Nebbiolo Italia/Italy	89,-	359,-
Noémie Vernaux Bourgogne Pinot Noir Frankrike/France	89,-	339,-
Montecillo Reserva Italia/Italy	89,-	339,-
Rock ripasso Valpolicella Doc Italia/Italy	99,-	389,-
Luigi Righetti Capitel De Roari Amarone Italia/Italy	104,-	399,-
Saronsberg Shiraz Sør-Afrika/South Africa	119,-	449,-

ROSÉVIN
ROSÉ WINE

Mulderbosch Rosé Sør-Afrika/South Africa	79,-	319,-

ALKOHOLFRITT
NON-ALCOHOLIC WINE / LOW ALCOHOL

Natureo vit Spania/Spain	99,-
Natureo rød Spania/Spain	99,-

Musserende vin / Sparkling Wine	20 cl
Richard Juhlin Frankrike/France/Frankreich	69:-

ØL
BEER

Carlsberg	50 cl	61,-
Staropramen	50 cl	66,-
Tuborg	33 cl	51,-
Guinness	52 cl	61,-
Carlsberg Non Alcoholic	33 cl	41,-

BRUS, MINERALVANN & ANNEN DRIKKE
WATER & SOFT DRINKS

Ramlösa	50 cl	34,-
Saga Bubbel	75 cl	35,-
Saga Stilla	75 cl	25,-
Schweppes	50 cl	41,-
Brus Soft drinks	50/25 cl	41/31,-
Appelsinjuice Orange juice	50/25 cl	41/31,-
Eplejuice Apple juice	50/25 cl	41/31,-
Melk Milk	50/25 cl	29/24,-

SNAPS
SHOTS

Absolut Vodka	4 cl	56,-
Aalborgs Jubileums Aquavit	4 cl	56,-
Skåne Aquavit	4 cl	56,-
Lysholms Linie Aquavit	4 cl	56,-
OP Andersson Aquavit	4 cl	56,-
Jägermeister	4 cl	56,-
Gammel Dansk	4 cl	56,-
Fernet Branca	4 cl	56,-

AVEC
AVEC

Baileys	4 cl	56,-
Cointreau	4 cl	56,-
Drambuie	4 cl	56,-
Licor 43	4 cl	56,-
Kahlua	4 cl	56,-
Xanté	4 cl	56,-
Woodford Reserv	4 cl	84,-
Glenfiddich Reserve Cask	4 cl	89,-
Dalmore	4 cl	109,-
Renault Carte Noir VSOP	4 cl	68,-
Otard VSOP	4 cl	68,-
Braastad XO	4 cl	78,-
Heyerdahl	4 cl	76,-
Bache Gabrielsen XO	4 cl	91,-
Remy Martin Prime Celler Selection	4 cl	99,-
Braastad Superior XO	4 cl	119,-

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