

# Lunch Menu

## Buffet

- Atlantic herring from Brantevik (M, G)  
Baltic herring with ginger and seagrass (M, G)  
Tar flavored Baltic herring (M, G)  
Gravlax with rose pepper and lime (M, G)  
"Royal Skagen" salad (L, G)  
Cold smoked pork from Sörnäinen (M, G)  
Beetroot pasta salad with feta (M)  
Archipelago's cucumber with sugar and dill (V, M, G)  
Champignon mushrooms marinated in balsamic vinegar (V, M, G)  
Roasted and marinated sweet pepper salad (L, G)  
Melon salad with mint (V, M, G)  
Salad "Verde" (V, M, G)  
Apple vinaigrette (V, M, G)
- \*\*\*
- Spicy coconut-root vegetable soup (V, M, G)
- \*\*\*
- Season's potatoes (V, M, G)  
Western archipelago's style dark bread and crunchy oat-seed bread (M)  
Churned butter (L, G) and Pesto-rosso (V, M, G)

## Captain's Menu\*

### *Main course*

- Locally grown arctic char, bouillabaisse and saffron-crab butter with  
cauliflower-spinach pyre and roasted vegetables (L, G)
- or*
- Lamb entrecôte, merques sausage, chermoula dip and potato cakes with  
with oven roasted Brussels sprouts and cherry tomatoes (L, G)
- or*
- Gratinated sweet pepper with false morel stew  
Season's vegetables and beetroot hummus (V, G)

\*with additional price, including  
Starters from buffet and main course served to table

*M = dairy-free, L = lactose free, G = gluten free, V = vegan*

## Prices 2023

### Cruise ticket

incl. VAT 10%

Adult **19 €**

Children 4-11 yrs **5 €**

Children 0-3 yrs **0 €**

### Buffet

incl. VAT 14%

Adult **19 €** *incl. lunch from buffet*

Children 4-11 yrs **10€** *incl. lunch from buffet*

Children 0-3 yrs **0 €** *incl. lunch from buffet*

### Captain's Menu

incl. VAT 14%

*optional*

For all **+10 €** *incl. buffet and main course*

### HOX!

Prices do not include any drinks.

All drinks with an additional cost, also coffee/tea and spring water in bottles.

**We reserve all rights to changes in pricing and products.**