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	25 €
Senior and group*	21 €
Student	20 €
Children 6-14 yrs	12,50€
Children 0-5 yrs	0€

Buffet	incl. VAT 14%	
Adult, senior, student and group*	19 €	incl. lunch from buffet
Children 6-14 yrs	10€	incl. lunch from buffet
Children 0-5 yrs	0€	with an dining adult
Captain's Menu	incl. VAT 14%	
optional		
For all	+10 €	incl. buffet and main course

*groups including minimum 8 adults

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.