

# S/S Stockholm middag DINNER MENU

1 april 2023 – 31 mars 2024

Förbeställ ett av våra komponerade menypaket - notera att alla måste välja samma meny. Meddela kostavvikelser, antal personer, meny- och dryckesval senast två veckor, (helst tidigare), innan arrangemangsdatum. Deltagarantal kan justeras senast fem vardagar innan arrangemangsdatum.

*Kindly choose one of our set menus below. Please note that you choose the same menu for the whole group. We need your number of guests, any food restrictions or allergies, choice of menu and drinks as soon as possible but at the latest two weeks prior to the event. Number can be amended up to five weekdays in advance.*

## Meny 1

Kallrökt lax - pepparrotsmajo, dill, kavring, kapris, picklad gurka  
*Cold-smoked salmon - horseradish mayo, dill, rye bread, capers, pickled cucumber*

Coq au vin - ungtupp, panchetta, champinjoner, picklad morot, potatispuré  
*Coq au vin - young rooster, panchetta, mushrooms, pickled carrot, mashed potatoes*

Trifle - sockerkaka, vaniljkräm, bärgelé, vispad grädde  
*Trifle - sponge cake, vanilla cream, berry jelly, whipped cream*

457:- (512:- ink moms)

## Dryckesrekommendationer

Corvers Kauter Terra 50 Riesling, Rheingau, Eco  
Terre de Mistral Côtes du Rhône Reserve, Eco  
Bricco Quaglia d'Asti, Piemonte

295:- (369:- ink moms)

**Fler menyer på nästa sida!**



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### Meny 2

Carpaccio - parmesan, svart aioli, pinjenötter, picklad grön tomat, krasse  
*Carpaccio - parmesan, black aioli, pine nuts, pickled green tomato, cress*

Röding - Sandefjordsås, forellrom, hummerolja, saffransfänkål, irländsk potatisstomp  
*Trout - Sandefjord sauce, trout roe, lobster oil, saffron fennel, Irish potato puree*

Banana split – swiss

534:- (598:- ink moms)

### Dryckesrekommendationer

Le Versant Pinot Noir, Languedoc-Roussillon, Eco  
Bontempo Sauvignon Verdejo Organico, La Mancha, KRAV  
Calvet Limited Release Sauternes, Bordeaux

295:- (369:- ink moms)

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### Meny 3

S.O.S. – 3 x sill, kryddost, gräddfil, gräslök, färskpotatis  
*S.O.S. – 3 x herring, spiced cheese, sour cream, chives, new potatoes*

Ångbåtsbiff - löksås, saltgurka, pepparrot, potatispuré  
*Steamboat steak - onion sauce, pickles, horseradish, mashed potatoes*

Vaniljglass - chokladsås, hasselnötsbrownie  
*Vanilla ice cream - chocolate sauce, hazelnut brownie*

583:- (653:- ink moms)

### Dryckesrekommendationer

Corvers Kauter Terra 50 Riesling, Rheingau, Eco  
Terre de Mistral Côtes du Rhône Reserve, Eco  
Tokaj Late Harvest

295:- (369:- ink moms)



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### Meny 4

Skaldjurscocktail - krabba, räkor, curryremoulad

*Seafood cocktail - crab, prawns, curry remoulade*

Lammrostbiff - jordärtskocka, spetskål, tryffel, bordelaisesås, potatispuré

*Lamb roast beef - artichoke, collard greens, truffle, bordelaise sauce, mashed potatoes*

Crème caramel - rabarberkompott, jordgubbssorbet, biscotti

*Crème caramel - rhubarb compote, strawberry sorbet, biscotti*

595:- (666:- ink moms)

### Dryckesrekommendationer

Chablis Louis Robin, Bourgogne

Terre de Mistral Côtes du Rhône Reserve, Eco

Calvet Limited Release Sauternes, Bordeaux

295:- (369:- ink moms)

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### Meny 5 Veganmeny

Svamptartar - tryffelmajon, kronärtskocka, krispig lök, picklade senapsfrön

*Mushroom tartare - truffle mayo, artichoke, crispy onion, pickled mustard seeds*

Socca galette - marinerad tomat, basilikamajon, sotad sparris, broccoli

*Socca galette - marinated tomato, basil mayo, sautéed asparagus, broccoli*

Dark forest - kaka, grädde, svartvinbärssorbet, skogsbär

*Dark forest - cake, cream, blackcurrant sorbet, forest berries*

460:- ex moms (515:- ink moms)

### Dryckesrekommendationer

Albet i Noya Lignum Blanc, Penedès Eco

Corvers Kauter Terra 50 Riesling, Rheingau, Eco

Domaine Pouderoux Maury, Languedoc-Roussillon, Eco

295:- (369:- ink moms)



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