

# M/S WAXHOLM III

## *Dinner menu*

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### **THE FRIGATE**

Porter-marinated beef carpaccio with Västerbotten cheese crème, pignoli and grissini

Oven-baked cod with apple, capers, sultanas and browned butter

White chocolate pannacotta with rhubarb

518 kr (580 kr)

#### **to accompany your meal, the chef recommends**

starter: Misty Cove Pinot Noir

main course: Chablis Louis Robin

dessert: Bricco Quaglia Muscato d'Asti

### **THE BRIG**

Serrano ham with basil-marinated mozzarella, tomatoes, olives and focaccia

Steamed char with Sandefjord butter and trout roe

Almond pie with raspberries and whipped cream

509 kr (570 kr)

#### **to accompany your meal, the chef recommends**

starter: Terraviva Montepulciano d'Abruzzo,

main course: Corralillo, Sauvignon Blanc

dessert: Tokaji Late Harvest



## THE FULL RIG

Cheesecake with dill and smoked rainbow trout  
Steamed chicken with sautéed spinach and herb velouté  
Wild strawberry parfait with a small biscuit

395 kr (442 kr)

### to accompany your meal, the chef recommends

starter: Jurtschitsch Stein, Grüner Veltliner

main course: Corvers Kauter, Pinot Noir

dessert: Bricco Quaglia Muscato d'Asti

## THE JUNK

Prawn and salmon ceviche  
The ship's veal tenderloin saltimbocca (smoked ham and sage)  
Waxholm III's chocolate dessert - cake, mousse and ice cream

554 kr (620 kr)

### to accompany your meal, the chef recommends

starter: A. Christmann Riesling

main course: Delas Saint-Esprit Côtes-du-Rhône,

dessert: KWV Muscadel Red



**STRÖMMA**  
KANALBOLAGET



## THE CLASSIC

SOS - 3 kinds of herring

Classic Steamboat steak

Vanilla ice cream with seasonal berries

415 kr (465 kr)

### to accompany your meal, the chef recommends

starter: Strömma Eco Lager and Schnapps tray

main course: Mouton Cadet Vintage Edition

dessert: Calvet Limited Release Sauternes

## THE SCHOONER

Nicoise salad with seared tuna

Lamb tenderloin with asparagus, Dijon and tarragon gravy

Swiss Meringue with strawberries

469 kr (525 kr)

### to accompany your meal, the chef recommends

starter: Berne Grande Recolte Rosé

main course: Domain de Sérème, Syrah

dessert: Tokaji Late Harvest

We kindly ask you to pre-order a shared menu and drinks for your party (specifying number of guests) as soon as possible, but no later than two weeks before the event. Notify us of the exact number of guests and any allergies no later than five working days in advance. Please note that each boat has a minimum requirement for the number of guests. The price shown in brackets includes VAT. We reserve the right to make changes to menus and prices. This menu is valid 1/4 2019 - 31/3 2020.

