

M/S WAXHOLM III

Lunch menu

MENU 1

Caesar salad with crispy smoked pork
Lightly salted salmon with creamed dill potatoes
Iced almond pie with cardamom cream

MENU 2

Crayfish mélange toast
Corn chicken with creamy gravy and jelly
Wild strawberry pannacotta

MENU 3

Classic Swedish anchovy, onion and egg mélange on rye bread
Lightly salted brisket of beef with horseradish sauce
Chocolate mousse with raspberries

Three courses: 320:- (358:-)
Inc. coffee and mineral water/low-alcohol beer 364:- (408:-)
Two courses: 263:- (295:-)
Inc. coffee and mineral water/low-alcohol beer 307:- (344:-)
Main course only: 201:- (225:-)
Inc. coffee and mineral water/low-alcohol beer 245:- (274:-)

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.

