



Composed menu m/y ETERA 2016

(Please remember that you must agree to one menu for all guests)

Menu Classic

Toast Skagen

Filet of beef w glazed vegetables and red wine sauce

Chocolate mousse w blue berries and rasp berries

Menu Summer

Green asparagus w truffle dressing, parmesan and roasted pine

Cod loin w shrimps, egg, horseradish and butter sauce

Marinated strawberries and vanilla ice cream

Menu Sweden

Salmon tartar w brown bread

Filet of moose w mushroom, onion, lingon and juniper berries sauce

Lime cheese cake w fruit and berries

Menu Norrland

Kalix white fish roe w pie and classic accessories

Butter fried filet of venison w chanterelles, artichokes puree and Calvados sauce

Cloud berry parfait w black berry and roasted almonds

Price 610 SEK excl.VAT