

SJÖSALEN

SMÖRGÅSBORD & BUFFÉ

SJÖSALEN – OUR DELICIOUS BUFFET

We wish you a warm welcome to Sjösalen and to a meal that is good for you and for the environment. Instead of a list of all the dishes, we have chosen to describe our concept. We want to serve you food that is locally produced, adapted to the season and sustainable.

Our staff is happy to tell you more.

HAVE A NICE MEAL!

Birka
G O T L A N D

SJÖSALEN BUFFET

In the Sjösalen buffet, we work seasonally, to make use of the season's best locally produced ingredients. 95% of what we serve is lactose-free and gluten-free, so that you can easily choose what suits you. We have a large selection of vegetarian and vegan products and in cooperation with our carefully selected producers, we serve products of the highest quality. On our long-haul cruises, we adapt our range and our special themes according to the destination.

Gotland and the High Coast: From Visby and Härnösand, a Swedish smorgasbord with inspiration from Norrland and Gotland is served. **Bornholm:** From Rønne, we serve a buffet with the best from Bornholm and the rest of Denmark. **Ystad:** From Ystad, we serve a buffet in Wallander's footsteps with Scanian flavours.

COMPOSE YOUR OWN MEAL

DELIGHTS FROM SEA AND LAND

Our selection of fish and shellfish is inspired by the Baltic Sea and the West Coast, and we make all pickled herring ourselves, as well as all raw spiced and hot fish dishes. We cooperate with small smokehouses and nearby fish suppliers in our pursuit of sustainable fishing. All our charcuterie products, steaks and other hot meat dishes are produced in collaboration with producers who work long-term and sustainably in meat production.

THE ACCOMPANIMENTS GIVE IT THAT LITTLE EXTRA

We also have a rich selection of accompaniments that enhance our delicious dishes. We pickle vegetables and cook jams, compotes and other delicacies that highlight the dishes.

THE GOOD GREEN

We serve vegetables according to the season, simply because seasonal flavours are the best. When the asparagus buds burst, when the ramson sprouts in the Gotland landscape, when the chanterelles colour the Swedish forests yellow or when the Norrland gold ripens, our suppliers are ready to deliver.

CHEESE, DESSERT AND ICE CREAM

In the Nordic region, we have an outstanding selection of locally produced cheeses. We serve these with our homemade compotes and locally produced crisp bread from Gotland. The desserts are adapted according to destination. We also have vegan options. In the ice cream cart, there is a large selection of ice cream made of real cream, lactose-free ice cream and sorbet from small ice cream manufacturers. With our various toppings, you can easily compose your own favourite ice cream.