

DINNER

PICKLED FISH DISHES

- Pickled herring in mustard sauce
- Pickled herring with onion
- Pickled herring with crayfish
- Vegan "herring"
- Fried pickled Baltic herring with pickled silver onion
- Traditional Finnish rosolli salad
- Vegan red and black seaweed caviar
- Whitefish roe
- Sour cream and red onion
- Egg halves
- Boiled potatoes with dill and butter

FISH

- Cured salmon
- Warm smoked salmon
- Maitre d'Hotel sauce
- Rhode Island sauce
- Aioli
- Whole shrimps

COLD CUTS

- Brawn on a plate
- Smoked turkey breast
- Christmas ham

FROM THE CARVERY

- Christmas ham
- Spice fried roast beef (Uruguay)

HOT DISHES

- Salmon with soured cauliflower and mustard seeds
- Meatballs
- Cocktail sausages
- Finnish potato casserole
- Finnish turnip casserole
- Finnish carrot casserole
- Lutefisk with accompaniments
- Béarnaise sauce
- Béchamel sauce
- Green peas

HOT VEGAN DISHES

- Whole baked cauliflower with bean cream and orange

ACCOMPANIMENTS

- Scanian mustard
- The ship's mustard
- Pickled cucumber
- Syrup roasted cabbage with crispy onion
- Celeriac salad with parsley and walnuts
- Salad mix

BREAD

- Swedish wort bread
- Sour dough bread
- Crisp bread
- Extra salted butter

CHEESES

- Kvibille Mild Ädel white mould cheese
- Blue mould cheese

DESSERTS

- Rice cream Malta and blackberries in Swedish punsch
- Vegan and gluten free brownie
- Assortment of sweets
- Gingerbreads
- Lingonberry tartelette
- Apple-cinnamon mousse

ICE CREAM

- Vanilla ice cream
- Chocolate ice cream
- Apple-cinnamon sorbet

Products may vary due to availability.