

Svarte Rudolf

À la Carte

Starters and salads

- 1. Gratinated beetroot (G)** 9,20
Goat's cheese and nuts
- 2. Toast Skagen á la archipelago (L)** 9,70
Salted salmon and salmon roe on dark bread
- 3. Tomato-mozzarella salad (L,G)** 8,70
Balsamico flavoured tomato, mozzarella, marinated onions, pesto and bread á la ship
- 4. Caesar salad (L)** 9,70/15,70
Grilled chicken or smoked salmon, crispy romaine salad, Caesar sauce, Parmesan cheese and croutons
- 5. Garlic bread á la ship (L,G)** 5,90
Roasted bread and pesto
- 6. Creamy salmon soup (L,G*)** 9,70/15,70
Smoked salmon and dark bread
- 7. French onion soup (L,G*)** 8,70/14,70
Traditional onion soup with croutons
- 8. Garlic snails (L,G*)** 9,70
Snails fried with garlic butter, crispy bacon and bread á la ship

Main courses

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| 9. | Grilled salmon (L,G)
Herb mashed potatoes, white wine sauce and root vegetable chips | 21,90 |
| 10. | Fish of the day (L,G)
Fresh fish fried with butter, vegetables of the season, chanterelle sauce and creamy leek potatoes | 23,50 |
| 11. | Fried Baltic herrings (L)
Herb mashed potatoes, sour cream mousse and root vegetable chips | 13,90 |
| 12. | Grill steak (L,G)
Grilled sirloin steak 175g, fries, vegetables of the season and herb butter | 22,50 |
| 13. | Pepper steak (L,G)
Grilled beef fillet 175g, creamy rosé pepper sauce, potatoes á la ship and vegetables of the season | 27,90 |
| 14. | Blue cheese steak (L,G)
Grilled beef fillet 175g, blue cheese sauce, potatoes á la ship and vegetables of the season | 27,90 |
| 15. | Beef pot (L,G)
Beef stew with garlic, mushrooms and chili served with filled baked potato | 22,50 |
| 16. | Grilled reindeer (L,G)
Reindeer fillet, creamy purée of celery, vegetables of the season and juniper berry sauce | 29,90 |
| 17. | Blue cheese chicken (L,G)
Grilled chicken, blue cheese potatoes, vegetables of the season and blackcurrant sauce | 19,90 |
| 18. | Grilled duck (L,G)
Duck fillet, creamy purée of cauliflower, vegetables of the season and dark orange sauce | 24,50 |
| 19. | Wiener schnitzel (L)
Classic wiener schnitzel 175g and herb mashed potatoes | 17,90 |

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| 20. | Hunter's bread (L,G*)
Grilled pork fillet 175g, roasted bread and chanterelle sauce | 17,90 |
| 21. | Burger á la ship (L,G*)
Grilled beef burger, cheddar cheese, aioli á la ship, crispy salad, tomato, marinated onions, pickles and fries | 16,90 |
| 22. | Smoked salmon pasta (L,G)
Pasta in creamy sauce with smoked salmon and Parmesan cheese | 17,50 |
| 23. | Chanterelle risotto (L,G)
Risotto boiled in white wine, chanterelles of the season and Parmesan cheese | 15,90 |

For children

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| 24. | Grilled salmon (L,G)
Herb mashed potatoes, salad and sour cream sauce | 9,50 |
| 25. | Grilled chicken (L)
Fries, aioli á la ship and salad | 8,90 |
| 26. | Minute steak (L,G)
Grilled beef, fries, herb butter, salad and aioli á la ship | 10,50 |

Desserts

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| 27. | Fruit parfait (L,G)
Creamy parfait, roasted chocolate and fresh fruit | 8,90 |
| 28. | Panna cotta (L,G)
Creamy panna cotta with buckthorn sauce | 8,90 |
| 29. | Chocolate cake
Chocolate cake á la Svarte, roasted chocolate and vanilla ice cream | 8,90 |
| 30. | Crème brulée (L,G)
Traditional crème brulée with lingonberry sauce | 8,90 |
| 31. | Ice cream á la Svarte
Ice cream or sorbet with chocolate-, strawberry-, or caramel sauce | 7,90 |

L=lactose free, G=gluten free, G*= also gluten free alternative, L* = also lactose free

