

# Svarte Rudolf

## À la Carte

### Starters

- 1. Garlic snails á la Svarte (L,G\*)** **9,70**  
Roasted bacon and bred á la ship
- 2. Toast Skagen á la archipelago (L)** **10,90**  
Marinated salmon, smetana mousse and rainbow trout's roe on dark bread
- 3. Prawn hot pot (L,G\*)** **10,40**  
Herb-chili grilled prawn tails and bread á la ship
- 4. Smoked reindeer soup (L,G\*)** **9,90/14,90**  
Creamy soup of smoked reindeer seasoned with pepper cheese with roasted islanders' dark bread
- 5. Caesar salad** **9,90/14,90**  
Grilled chicken(FIN), smoked salmon OR king prawn tails, crispy Romain salad, Caesar dressing, Parmesan cheese and croutons
- 6. Garlic bread á la ship (L)** **5,50**  
Toasted bread á la ship and pesto
- 7. Artichoke risotto and grilled fillet of reindeer (L,G)** **11,90**  
Rich risotto seasoned with truffle, artichoke heart and grilled reindeer fillet (FIN)

## Main courses

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|-----|--|-------|
| 7.  | <b>Grilled salmon (L,G)</b>  | 24,50 |
|     | Mashed potatoes w. herbs, season´s vegetables and dill-butter sauce  |       |
| 8.  | <b>Fish of the day (L,G)</b>   | 24,50 |
|     | Grilled fish, fried mushroom-potato mixture, vegetables of the season and funnel chanterelle sauce   |       |
| 9.  | <b>Fried Baltic herrings (L)</b>   | 14,90 |
|     | Mashed potatoes w. herbs, smetana mousse, “grandmother´s cucumbers” and candied cranberries  |       |
| 10. | <b>Cafe de Paris Chicken and Risotto (L,G)</b>   | 20,90 |
|     | Grilled chicken, rich risotto Cafe de Paris and vegetables of the season   |       |
| 11. | <b>Beef Cafe de Paris (L,G)</b>  | 29,80 |
|     | Tenderloin 175g(BRA), potato cake, vegetables of the season and sauce Cafe de Paris  |       |
| 12. | <b>Pepper steak (L,G)</b>  | 29,80 |
|     | Tenderloin of beef 175g(BRA), three peppers´ sauce, potatoes á la ship and vegetables of the season  |       |
| 13. | <b>Funnel chanterelle-truffle risotto (L,G)</b>  | 16,50 |
|     | Rich risotto of funnel chanterelle seasoned with truffle   |       |
| 14. | <b>Surf and Turf á la Svarte Rudolf (L,G)</b>  | 25,90 |
|     | Grilled sirloin of beef 175g(BRA), chili-butter potatoes, red wine sauce and vegetables of the season and grilled king prawn tails.  |       |
| 15. | <b>Svarte Rudolf´s fillet of reindeer (L,G)</b>  | 32,80 |
|     | Grilled sirloin of reindeer(FIN), fried mushroom-potato mixture, vegetables of the season and dark blackcurrant sauce  |       |
| 15. | <b>Ship´s burger (L,G*)</b>  | 15,90 |
|     | Grilled steak of minced beef meat 175g(BRA) OR grilled chicken, Cheddar cheese, cucumber mayonnaise, crispy salad, tomato, salted cucumber and marinated red onion, country style French fries |       |
| 16. | <b>Smoked salmon pasta (L)</b>   | 14,90 |
|     | Penne pasta in creamy smoked salmon sauce and Parmesan cheese  |       |

17. **Smoked reindeer pasta (L)** **15,90**  
Penne pasta in rich smoked reindeer sauce with cream cheese and Parmesan cheese

18. **Vegetarian dish of the day** **14,50**  
Ask your waiter for more information!

## Lapsille

22. **Fried salmon (L,G)** **8,50**  
Mashed potatoes, cucumber mayonnaise and salad

23. **Meatballs (L,G)** **8,50**  
Meatballs á la Svarte(FIN), tagliatelle pasta, cucumber mayonnaise and salad

24. **Minute stead (L,G)** **9,50**  
Sirloin steak of beef(BRA), country style French fries, herb butter, salad and cucumber mayonnaise

## Desserts

25. **Chocolate cake á la Svarte (L)** **8,50**  
Mouth-watering chocolate cake, strawberry dressing, fresh berries and vanilla ice cream

27. **Blueberry Cream Brûlée (L,G)** **8,90**  
Creamy brûlé seasoned with blueberry and fresh berries

28. **Mint chocolate parfait (L,G)** **8,90**  
Rich mint chocolate parfait, strawberry dressing and fresh berries

29. **Oaty apple crumble pie (L)** **7,90**  
Warm oaty apple pie seasoned with vanilla and vanilla ice cream

28. **Ice cream portion á la Svarte (L\*,G)** **6,90**  
Ice cream or sorbet flavour of your choice ; selection of dressings: strawberry, chocolate or caramel

## Svarte Rudolf Classics

<b>Fried Baltic herrings</b>	<b>(L)</b>	<b>14,90</b>
Herb flavoured mashed potatoes, smetana mousse, “grandmother’s cucumbers” and candied cranberries		
<b>Wiener Schnitzel</b>	<b>(L)</b>	<b>16,50</b>
Traditional escalope of pork 175g(GER), herb flavoured mashed potatoes and vegetables of the season		
<b>Aura steak</b>	<b>(L,G)</b>	<b>29,80</b>
Tenderloin of beef 175g(BRA), potatoes á la ship, vegetables of the season, red wine sauce and fried Aura blue cheese		
<b>Grill steak</b>	<b>(L,G)</b>	<b>23,90</b>
Sirloin of beef 175g(BRA), country style French fries, vegetables of the season and herb butter		

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