

MENU

(served from March 27th 2025)

STARTER

(Choose as single starter or starter & sidedish)

Fried scallop

with sugar snap peas, Chinese cabbage and malt

Hake ceviche

with green apples and tapioca crisps

Shrimp

with asparagus and puff pastry

Cured tenderloin

with mayonnaise, grilled rye bread and pickled enoki mushrooms

Turnip ravioli

with mushroom fillings and herb sauce
(Vegetarian)

MAIN COURSE

Halibut

with pointed cabbage, baby leeks and vanilla sauce

Stuffed guinea fowl

with onions, corn and herb demi-glace

Fillet of beef

with asparagus, celery and truffle sauce

Iberico pork

with tomato, broccolini and velouté sauce

Grilled pointed cabbage

with almonds and carrot sauce
(Vegetarian)

KØBENHAVN - OSLO

BUSINESS CRUISE

BUSINESS AS UNUSUAL

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DESSERT

Red fruit consommé

with Danish "Koldskål" (buttermilk dessert) flavoured ice cream
and "Kammerjunkere" (Danish biscuit)

Berry trifle

with custard and pistachio crunch

Pot de Crème

with vanilla ice cream and roasted white chocolate

Baked rhubarb

with elderflower sorbet and popping candy
(Vegetarian)

Cheese plate

with compote and homemade crispbread

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