

# PACKAGE MENU

## WELCOME TO THE CAPTAIN'S TABLE

Here, the Swedish west coast meets the American east coast. The menu is built around seasonal ingredients and prepared with care for quality, sustainability and local producers. The result is uncomplicated food with distinct flavours, inspired by both Nordic and American cuisine.

## CHEF'S CHOICE

**CLASSIC CRAYFISH SKAGEN** Made with West Coast crayfish, grated horseradish, lemon and fresh herbs. Served on toasted brioche

**PLUMA OF PORK**  
Served with roasted Amandine potatoes, seasonal vegetables and red wine jus

## DOCK MENU

**LIGHTLY SMOKED HALIBUT**  
Served with lemon cucumber, creamy chive mayonnaise and crispy radishes

**FILLET OF HAKE**  
Served with foamy white wine sauce infused with preserved lemon, horseradish & sugar kelp oil, served with Amandine potatoes

## VEGETARIAN

**CLASSIC MUSHROOM TOAST**  
Butter-fried brioche with creamy mushroom ragout, topped with grated truffle Pecorino

**GRILLED HOKKAIDO PUMPKIN**  
Thyme and garlic-roasted Hokkaido pumpkin with rich lentil ragout and crispy roasted broccoli

## DESSERTS

**HOUSE ICE CREAM & SORBET** \_\_\_\_\_ **65/SCOOP**  
Seasonal flavors, ask your waiter

**LEMON PANNACOTTA** \_\_\_\_\_ **125**  
Serverd with juicy peaches, raspberrie crunch and roasted white chocolate

**WARM STICKY TOFFEE PUDDING** \_\_\_\_\_ **125**  
Served with warm caramel sauce & fluffy vanilla chantilly cream



## WINE PAIRING

**2 COURSE** \_\_\_\_\_ **335**

Or looking for something special?  
Ask your waiter for our cellar list featuring additional wines and exclusive vintages.

## PRE-DINNER

**KLOCKTORNET MARTINI** \_\_\_\_\_ **169**  
*A tribute to the craft at Klocktornet, distilled just a stone's throw from our own dock.*  
*Klocktornet Gin, Mancino Secco Vermout*

**KAPTENENS NEGRONI** \_\_\_\_\_ **169**  
*Bittersweet like shifting West Coast weather — sunny one moment, salty spray the next. Klocktornet Gin, Campari, Martini Rosso*

**STENUNGSÖ WHITE LADY** \_\_\_\_\_ **169**  
*Crisp and pure — just like the ingredients we harvest from the sea outside. A classic citrus-forward cocktail.*  
*Klocktornet Gin, Cointreau, fresh lemon juice.*

**STENUNGSBADEN DRY GIN & TONIC** \_\_\_\_\_ **198**  
*A collaboration with Klocktornet Distillery in Bohuslän. Elegant and herbal with a distinct juniper character, crisp rosemary, and local heather.*  
*Klocktornet Dry Gin, Mallorca Tonic*

**STENUNGSBADEN PINK GIN & TONIC** \_\_\_\_\_ **198**  
*A collaboration with Klocktornet Distillery in Bohuslän. Fresh, berry-forward, and elegant with notes of Nordic lingonberries, pink peppercorns, and floral jasmine.*  
*Klocktornet Pink Gin, Rhubarb & Hibiscus Tonic*