



Menu Vanadis

AND ON OUR OTHER SHIPS FOR SPECIAL OCCASIONS

<u>“Welcome aboard”</u> Delicate pieces of scallops scampi, marinated salmon and cheese . . .	NOK 115,-
<u>Shrimps</u> "au naturell" (700 g)	NOK 296,-
<u>Norwegian lobster</u> "au naturell" (800 g)	<i>seasonal prices</i>
<u>Lofotens fish and shellfish buffet</u> Couscoussalad with shellfish, scampi, mussels, shrimps, salmon with pepper, smoked salmon, scrambled eggs, marinated salmon with a mustard sauce, salads, bread and butter	NOK 453s,-
<u>NYC Mixed Buffet</u> Warm mussel soup flavoured with saffron and lemon grass, smoked salmon, American lobster, Norwegian oysters, shrimps, aioli, tzatsiki, traditional norwegian dried cured meat, roast beef, salad, olives and French cheeses . . .	NOK 583,-
<u>Vanadis de luxe Buffet</u> Oyster marinated filet of fish, mixed salad, Parma ham, chorizo, marinated olives, baked salmon, marinated vegetables, scallops, scampi with a sweet chili sauce, shrimps, mussels, lobster	NOK 659,-
<u>Pannacotta</u> with marinated strawberries.	NOK 116,-
<u>Fresh seasonal strawberries</u> with cream.	NOK 120,-
<u>Chocolate nemesis</u> served with fresh fruit and berrycoulis	NOK 122,-
<u>Petit Fours</u>	NOK 73,-

3 course Vanadismenu NOK 783,-

Smoked salmon with a fresh salad, a citrus sauce and marinated asparagus

Fish Soup with fresh fish and basil

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Baked Cat-fish filled with sun dried tomatoes and mussels
served with fresh vegetables and safran sauce

Herb baked tuna served with a cold ratatouille and pommes fondant

Filet of beef served with fresh mushrooms, red onion and spinach
beefglace, mashed potatoes, garlic and herbs

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Panacotta served with fresh fruit and berries

Mintmarinated fresh strawberries with biscuit and lemoncream

All the courses are delivered by Restaurant Havsmak

25% VAT NOT INCLUDED IN THE PRICES

WE RESERVE THE RIGHT TO ALTER MENUS AND PRICES. 2010

