



EXPERIENCE NORWAY WITH KJARTAN SKJELDE

'I hope you enjoy discovering the flavours of the Nordic regions with my six-course vegetarian taster menu. Using local, seasonal ingredients and traditional Norwegian cooking methods, I have designed a menu that blends both classic and fine contemporary elegance so you can taste Norway through every bite.
As we say in Norway, håper det smaker.'

amuse

CRISPY GREEN CABBAGE

Watercress Mayonnaise, Cabbage Shoots, Marigold Petals and Vinaigrette (gf)

~ Recommended with Balfour Brut, Leslie's Reserve English Sparkling Wine, Kent, England, 125ml ~

starter

PICKLED BEETS

Goat's Cheese Cream, Apple, Crisp Rye and Violet

Prepared using a traditional Norwegian cooking method of pickling, giving a vinegary punch.

~ Recommended with Chablis, Domaine de Biéville, France, 125ml ~

Gluten-free option available

salad

CUCUMBER SALAD

Horseradish Cream and Puffed Rye (gf)

~ Recommended with Långbord Akvavit, 50ml ~

main course

SALAD OF ROASTED CELERIAC, CREAMED POTATOES AND WHITE ONIONS

Baby Carrots, Hispi Cabbage, Butter Emulsion and Chive Oil (gf)

~ Recommended with Corney & Barrow Grand Cru Saint-Émilion Château Bellevue, France, 125ml ~

pre-dessert

CREAM CHEESE ICE CREAM

Beurre Noisette and a Sweet Crumb

dessert

WHITE CHOCOLATE ESPUMA AND CLOUDBERRY SORBET

Meringue, Caramelised White Chocolate and Cloudberries (gf)

Cloudberries can be fairly tart when eaten raw, but these amber-coloured, raspberry-like fruits are deliciously juicy with a hint of floral sweetness.

~ Recommended with Taittinger Nocturne Sec NV, France, 125ml ~

coffee and petit fours

CARAMEL AND FOREST MUSHROOM FUDGE (gf)

(gf) gluten-free.

Some of our products may contain allergens. If you are sensitive to any allergens, please speak to a member of staff before ordering. Please note that some of these dishes may contain nuts or nut extracts. *While all the food we serve on board is prepared to the highest health and safety standards, public health services advise that eating uncooked or partially cooked meats, poultry, fish, eggs, milk and shellfish may increase your risk of foodborne illness, especially if you have certain medical conditions.

VEGETARIAN TASTER MENU



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CRISPY CHICKEN SKIN

White Fish Caviar*, Watercress Mayonnaise, Cabbage Shoots, Marigold Petals and Vinaigrette (gf)

~ Recommended with Balfour Brut, Leslie's Reserve English Sparkling Wine, Kent, England, 125ml ~

starter

PICKLED BEETS

Goat's Cheese Cream, Apple, Crisp Rye and Violet (v)

Prepared using a traditional Norwegian cooking method of pickling, giving a vinegary punch.

~ Recommended with Chablis, Domaine de Biéville, France, 125ml ~

Gluten-free option available

fish

FILLET OF LIGHTLY SMOKED MOUNTAIN TROUT*

Horseradish Cream, Pickled Cucumber and Puffed Rye

Locally reared in Sirdalen valley, this brown trout exudes the traditions of Norwegian cuisine with the classic combination of fresh cucumber and rich horseradish.

~ Recommended with Långbord Akvavit, 50ml ~

Gluten-free option available

main course

FILLET OF JÆREN COASTAL LAMB*

Potato Cream Mayonnaise, White Onions, Baby Carrots, Hispi Cabbage, Jus Gras, Butter Emulsion and Chive Oil (gf)

This succulent lamb gets its unique taste from the salty soil in Jæren, and its flavours marry perfectly with the powerful potato cream mayonnaise.

~ Recommended with Corney & Barrow Grand Cru Saint-Émilion Château Bellevue, France, 125ml ~

pre-dessert

CREAM CHEESE ICE CREAM

Beurre Noisette and a Sweet Crumb

dessert

WHITE CHOCOLATE ESPUMA AND CLOUDBERRY SORBET

Meringue, Caramelised White Chocolate and Cloudberries (gf)

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