

G O T H E N B U R G  
Coast Charter

## Food and Beverages

Our menus are based on the seasons and change depending on the availability of products throughout the year. Below you will see a selection of dishes that we enjoy serving.

Before every trip we will discuss the menu and plan to suit your personal preferences. If one of the guests has specific food requirements, we will of course prepare food suited to their needs.

### A selection of entrées

Roll on fresh crayfish

Warm smoked salmon on butter-toasted sour bread

*Sealife's* seafood mix served on our own hard bread with aged cheddar cheese

### A selection of Main courses

Fish cooked in wine and butter, served with shrimp risotto

*Sealife's* homemade fish soup served with fresh baked bread

Fresh cod fillet, fried gnocci in lemon sauce with dill, parmesan and caper

Salmon cured in dill and fennel, served with dill stewed potatoes

### A selection of desserts

Cardamom and Lemon cake topped with Limoncello cream and fresh berries

Italian inspired Strawberry mousse

Chocolate fudge cake served with whipped cream

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## Buffé

### The archipelago buffé

Seafood, salmon prepared in different varieties, accompanying sauces, and dessert

### Sealife's buffé – a 4 course buffé

Roll on fresh crayfish

*Sealife's* homemade fish soup served with fresh baked bread

3 cheeses served with red onion marmelade

Cardamom and Lemon cake topped with Limoncello cream and fresh berries

..... and a little more of what our kitchen has to offer

Sealife's luxury shrimp sandwich 235:- (263:-)

Seafood plate; shrimps, crayfish, crab, mussels with condiments (Price of the day)

## Prices

Sealife's buffé 565:- (635:-)

The archipelago buffé 550:- (616:-)

2 courses 375:- (420:-)

3 courses 470:- (526:-)

All prices are SEK and price per person (price inc. VAT in brackets)

Prices are preliminary and are dependent on seasonal variabilities

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## Beverages

### Sparkling wines

Champagne Tribaut Blanc de Chardonnay, Frankrike/Romery–620:- (775:-)

Crémant de Bourgogne, Frankrike/Clotilde Davenne – 499:- (624:-)

### White wines

Domaine Besson Chablis, Frankrike/Chablis 520:- (650:-)

Gysler Sandstein Riesling trocken 2017, Tyskland/Rheinhessen–489:- (612:-)

### Red wines

Clos des vins D'Amour Carignan en famille, Frankrike/Languedoc – 499:-  
(624:-)

### Avec

Diplomatico Reserva Exclusiva, Venezuela – 28:-/cl (35:-/cl)

Xanté, Poire au Cognac, Venezuela – 28:-/cl (35:-/cl)

### Beer

Nils Oscar God Lager, Sweden – Bottle 33cl, 59:- (74:-)

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