

**A cruise in Skjoldungernes Land National Park Adults DKK 125,
two children under ten free**



LUNCH MENU



LUNCH SELECTION

To start

Marinated autumn herring with red onion and capers.
Served with homemade curry salad & capers.

Main platter

Hot Sagafjord fish cake with
smoked salmon & coarse remoulade.

Spinach soufflé topped with fresh cheese,
homemade baked cherry tomatoes and crispy salted seaweed.

Sliced medium-rare Freygaard veal fillet
with horseradish cream and pickled red onions.

Organic brie with nuts, berries and garnish.
Served with homemade bread and butter.

DKK 199

SAGAFJORD'S LUNCH SALAD

Fresh salad made with locally grown produce, including
green asparagus, new potatoes, fresh roots,
new peas, baby lettuce and seaweed tossed in olive oil and
sprinkled with toasted pumpkin seeds.

Select your choice of topping

Cauliflower sliders with herbs (vegan)

or

Grilled chicken breast from Hopballe Mill,
crispy seaweed with curry dressing
seasoned with apple juice.

Served with homemade bread and butter.

DKK 145



CAKE



Tea plate with three delicious sweets
chosen by the kitchen.

Includes unlimited coffee and tea.

DKK 99



EVENING MENU



STARTERS

Fjord tapas plate

Sliced fjord ham from Holbæk
on a bed of melon and green asparagus.

Hand peeled shrimp on a
rice cube mixed with wasabi seaweed roe.

Fresh herring fillet with fennel shoots
topped with smoked cheese and dried cornflower.

MAIN DISHES

Selection of main dishes

Danish chicken breast

Stuffed with mushrooms, onion and fresh basil.
Freshly sautéed vegetables, potato terrine
and white wine sauce seasoned with cream and beets.

Sagafjord steak + DKK 40

A cut selected by Sagafjord from the finest well-hung beef.
Served with our famous Sagafjord sauce seasoned with truffles.
Freshly sautéed vegetables and potatoes fried in duck's fat.

Cauliflower sliders (vegan)

Cauliflower sliders stacked with lightly sautéed vegetables and
fresh herbs on a bed of seaweed fettucine, baked cherry
tomatoes and coconut sauce seasoned with baobab powder.

DESSERT

Dessert platter with

Petit Belgian chocolate cake topped with chocolate mousse

Panna cotta and strawberry salad sprinkled with hazelnuts

Homemade rhubarb trifle topped with macaroons,
cream and liquorice foam.

DKK 325



M/S SAGAFJORD

EN OPLEVELSE PÅ ROSKILDE FJORD