

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



## LUNCH MENU



### LUNCH SELECTION

#### Main platter

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

Hot Sagafjord fish cake with  
smoked salmon & coarse remoulade.

Traditional danish chicken salad with bacon and cress.

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

Organic brie with nuts, berries and garnish.

Served with freshly baked 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 freshly baked bread and butter.

**DKK 145**



## CAKE



Tea plate with three delicious sweets  
chosen by the kitchen.

Includes unlimited coffee and tea.

**DKK 99**

**Only available on our special coffee afternoon sailings.**



## EVENING MENU



### STARTERS

#### Fjord tapas plate

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

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

Mousse of smoked salmon with sour cream and lime pepper,  
topped with dried cornflower.

### MAIN DISHES

Selection of main dishes

#### Danish chicken breast

Stuffed with mushrooms, onion and fresh basil.  
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.  
Sautéed vegetables and new fried potatoes.

#### 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

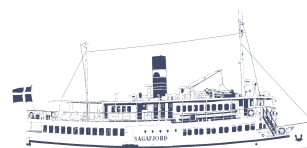
#### Dessert platter with

Petit Belgian chocolate cake topped with chocolate mousse

Panna cotta and strawberry salad sprinkled with hazelnuts

Chocolate covered lemon mousse with a dulce de leche  
centre

**DKK 320**



**M/S SAGAFJORD**

EN OPLEVELSE PÅ ROSKILDE FJORD