

SPARKLING WINES



Covidés Cava Semi Seco

Beautiful, deep gold colour, fine-grade, heavy floral and honey aroma, bubbly fresh and full-bodied flavour (Spain). **DKK 255**

Corte Adami Spumante Brut

Fragrance and taste of tropical fruits, fresh flavour (Italy). **DKK 265**

WHITE WINES

THE SHIP WINE: Corte Adami "Cimalta" Soave-Garganega

Unique character, floral and citrus notes, nice minerality, long finish (Italy). **DKK 260** (1/1 btl), **140** (1/2 btl), **60** (gl)

Klein Constantia - Sauvignon Blanc

Excellent character, clear, golden colour, intense aroma of peach, figs and tropical fruits, fresh yet rich (South Africa). **DKK 359**

Kendall Jackson - Chardonnay

A fresh, harmonious white wine with a delicate aroma and mild taste of tropical fruit, mango, papaya, pineapple, lemon and lime, creamy, full-bodied and yet dry (USA). **DKK 399**

Domaine Rieflé Riesling

Elegant and distinguished, with a delicate fruity aroma, floral and citrus hints, delicious fresh and dry grape flavour with a long, well-balanced finish (France). **DKK 359**

ROSÉ WINES

Mesta Tempranillo Rosé

Excellent wine with a pale pink colour, intense fruity aroma, strawberry, raspberry and floral notes (Spain). **DKK 260** (1/1 btl), **140** (1/2 btl), **60** (gl)

Corte Adami - SenzaFine Rosato

Fresh rosé with rose blossom aroma and raspberry and strawberry notes (Italy). **DKK 275**

RED WINES

THE SHIP WINE: Corte Adami Valpolicella Superiore-Corvina

Aroma of ripe fruit, such as strawberries, raspberries and blueberries, with oak and pepper notes (Italy). **DKK 260** (1/1 btl), **140** (1/2 btl) **60** (gl)

American Wings Zinfandel

Full-bodied with dark ruby violet colour, delicate aroma, fruity taste of ripe sweet cherries and dark chocolate with notes of pepper and liquorice (USA). **DKK 299**

Plan des Moines Côtes du Rhône La Borde - Grenache

Traditional southern Rhône wine with the aroma and taste of red berries and plums, full-bodied and fruity (France). **DKK 299**

Corte Adami Ripasso - Corvina

Particularly fruity yet fresh expression, soft tannins, with dominant cheery, strawberry and raspberry aroma and taste (Italy). **DKK 325**

K.J. Molitor Hattenheimer Spätburgunder 2014 - Pinot Noir

Black current, cherry, mocha, caramel and barrel notes (Ger). **DKK 335**

Corte Adami Amarone Della Valpolicella

Powerful, delicate and graceful, surprises with its extreme elegance, a spicy, sweet wine with berry notes and convincing fruity taste (Italy). **DKK 499**

DESSERT WINES

Østergaard Vingaard "Cryo"

This sweet, complex, world-class dessert wine is made from Danish apples pressed into juice, frozen and filtered to create an intense taste (Denmark). **DKK 325** (1/2 btl)

Quinta da Aqua Alta Fine Tawny 4 cl.

Crushed by foot, a blend of five and ten-year-old vintages, sweet, fresh and elegant port wine (Portugal). **DKK 60**

Corte Adami, Recioto de Soave

Rare intensity and finesse, with a taste of honey, dried apricots, flowers and caramel (Italy). **DKK 399** (1/2 btl)

ORGANIC / VEGAN WINES

WHITE: Bodega de Pinoso,

D.O. Alicante - Vergel Blanco - 2014

Sauvignon Blanc and the Spanish Airén grape, the sun-drenched 2014 vintage has a touch of sweetness (Spain). **DKK 285**

ROSÉ: Bodega de Pinoso,

D.O. Alicante, Vergel Rosado 2016

Lots of personality, nice body, elegance and freshness, made with 100% Monastrell, light colour, a nuanced rosé that goes well with seafood (Spain). **DKK 285**

RED: Bodega de Pinoso,

D.O. Alicante, Vergel Tinto 2016

MUNDUS VINI 2017 gold-medal winner, unique combination of Monastrell, Alicante Bousquet and Merlot, not aged in barrels, though an elegant, full-bodied and harmonious wine (Spain). **DKK 285**

NON ALCOHOLIC WINE

Nice end tasty non alcoholic red and white wine (Germany). **DKK 190**

BEER · SOFTDRINKS · COFFEE · LIQUEURS

Ice water

Still or sparkling **DKK 25**

Hornbeer 0.4 l

Godt Øl pilsner 4,6% **DKK 60**

Weissbier 4,8% **DKK 60**

Red Cow 5,7% **DKK 60**

Non alcoholic beer

Wheat beer or pilsner **DKK 60**

Snaps 4 cl

OP Andersson,
Golden or Clear,
Aalborg Dill
DKK 38

Coffee / Tea

Coffee (French press) **DKK 40**

Tea (loose leaf) **DKK 40**

Irish coffee **DKK 60**

Liqueur with your coffee **DKK 45**

Sweets with your coffee **DKK 30**

Soft drinks 0.25/0.50 l

Coca Cola/Coca Cola Zero/

Fanta/Sport/Lemon

Elderflower cordial, Apple

juice and orange juice

DKK 30/55

**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

Lemon mousse with dulce de leche and baked white chocolate.

DKK 325



M/S SAGAFJORD

EN OPLEVELSE PÅ ROSKILDE FJORD



Two course menu for little sailors

**Fried chicken tenders
from Hopballe Mill**

Or

**Small grilled steak filet with
raw vegetable sticks, roasted potatoes and beet ketchup**

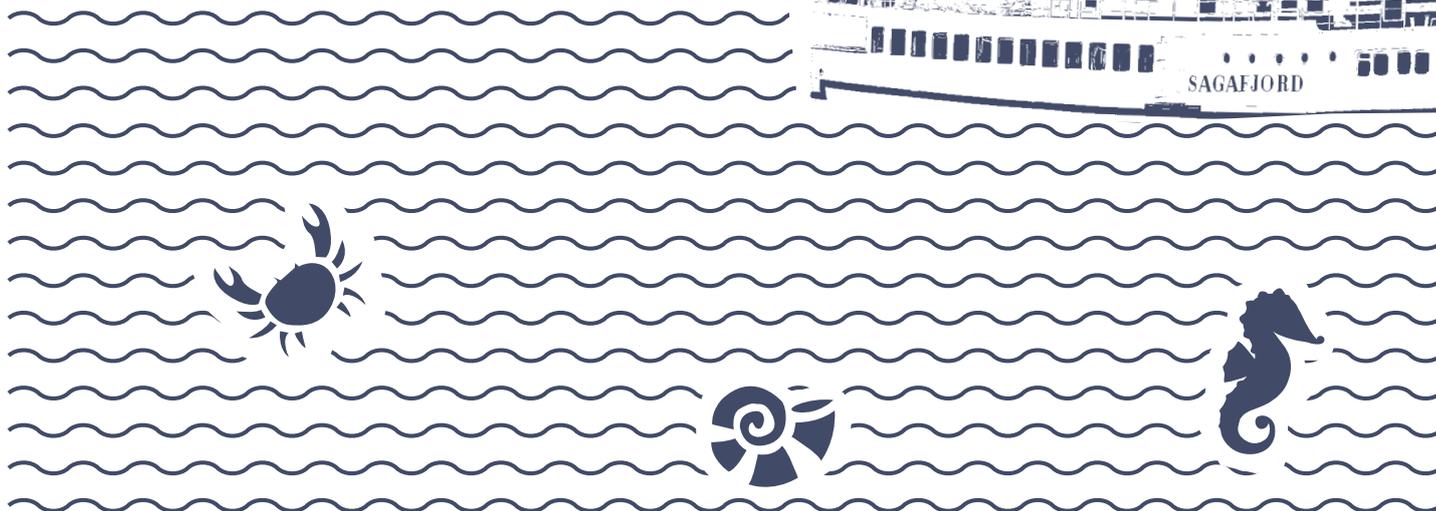
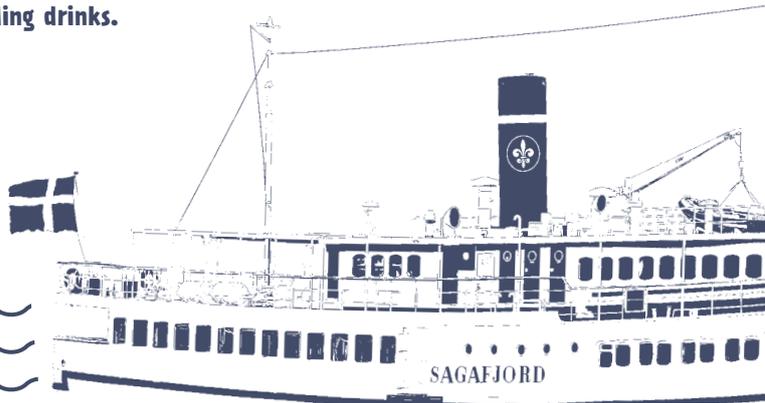
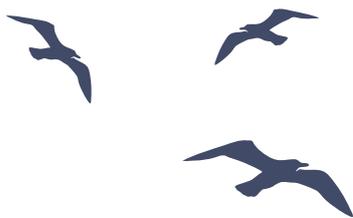
&

**Ahoy matey dessert
Treasure Island pancakes with homemade
chocolate cream, vanilla ice cream and pirate coins**

DKK 110

**Same menu as the adults
Children under 10 years of age: ½ price**

Prices are excluding drinks.





Colour your own picture

