

**A cruise in Skjoldungernes Land National Park. Adults DKK 135,
two accompanying children under ten travel free of charge.**



LUNCH MENU

SAGAFJORD'S LUNCH PLATTER

Lunch platter comprising:

Marinated fjord herring with red onion and capers. Served with homemade curry relish with onion and apple.

Hand-peeled shrimps with a halved, boiled egg and lemon.
Served with organic mayo.

Scrumptious chicken salad made from poached chicken mixed in cream with mushrooms and asparagus and topped with bacon and garden cress.

Organic Danish pork tenderloin with mushrooms and cream and topped with pickled red onion. Served with a small savoury muffin.

Organic brie made served on nuts and fresh berries.

Freshly baked bread, pork lard spread, and butter.

DKK 199

or

SAGAFJORD'S LUNCH SALAD

Young shoots salad tossed with olive oil, orange carrots, new potatoes, green asparagus, sugar snap peas, and pumpkin seeds, topped with sweetie drops and pea shoots.

A soya/sesame dressing is served on the side.

For accompaniment chose between:

Fried, marinated, cut out chicken fillet served with toasted bread croutons.

or (vegan)

Marinated chickpeas and rice-paper roll filled with greens and tofu.

DKK 145

CAKE

Cake platter with three sweet goodies selected by the chef.

Served with coffee or tea ad libitum.

DKK 99

Only available on our special coffee afternoon sailings.

EVENING MENU

STARTERS

**Platter with three delicacies from the
Danish fjords and regions**

Smoked duck breast on gin marinated cucumber with pickled beetroot.
and

Hand-peeled shrimps with avocado cream and quinoa with
honey and lime.

and

Hot-smoked eel fillet served on seaweed and melon and topped with
crunchy rye.

MAIN COURSES

Selection of main dishes (plate service).

Grilled tournedos of beef tenderloin +DKK 50

Served on a bed of freshly fried greens with new potatoes and our famous Sagafjord sauce: thyme, red wine, onion, quality stock, and black truffles reduced to a tasty sauce.

**Danish chicken fillet marinated in white wine and
rosemary**

Served on a bed of freshly fried greens with new potatoes and reduced chicken stock added red pepper and cream.

Organic chickpeas braised with sweet soya sauce

Served with new potatoes topped with lovage pesto accompanied by a rice-paper roll with tofu and greens.

(Vegan dish)

FJORD DESSERT

Dessert platter comprising:

Danish fjord tiramisu with cherry brandy from Frederiksdal Winery
and

Small chocolate soufflé topped with chocolate mousse and
chopped pistachios

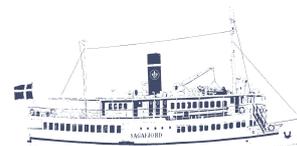
and

Rhubarb panna cotta with salted caramel pearls.

DKK 340



There may be seasonal changes to our menu.



M/S SAGAFJORD

EN OPLEVELSE PÅ ROSKILDE FJORD

Download our app on iOS or Android - Sagafjord or visit our website: Sagafjord.dk