

# M/S Camilla

## MENU 2026

### Starters

#### SUMMER BERRY SALAD WITH CHEDDAR CHEESE (L, G) 11,70

Green salad with arugula and basil vinaigrette, fresh seasonal berries, spruce shoot cheddar cheese by Jukola & roasted cashew nuts

🍷 Rosé de Carsin

#### SKAGEN (DF) 12,90

Traditional shrimp skagen on Archipelago bread & fresh green salad

🍷 Steffen Riesling Trocken

#### CAMILLA'S FISH PLATTER (L) 19,20

Fried vendace & dill mayonnaise, gravlax & horse radish sauce, shrimp skagen, summer potatoes and Archipelago bread

🍷 Blanc de Carsin

#### SMOKED REINDEER FLATBREAD (L) 11,90

Smoked reindeer mousse on potato flatbread with pickled chanterelles & balsamic vinegar

🍷 Castellani Messer Del Fauno Nero d'Avola

#### SHIP'S BREAD & WHIPPED BUTTER (L) 4,30

### Main Courses

#### CLASSIC BAKED POTATO (DF, G) 16,00

WITH SHRIMP, SMOKED SALMON OR SMOKED REINDEER FILLING & fresh green salad

🍷 Steffen Riesling Trocken

#### RUSTIC SMOKED SALMON SALAD (DF, G) 19,20

Green salad with basil vinaigrette, smoked salmon, toasted summer potatoes with mustard, boiled egg, pickled cucumber & pickled red onion

🍷 Blanc de Carsin

#### CHICKEN PESTO PASTA (L) 18,80

Chicken fillet, fresh pasta & pesto cream sauce

🍷 Castellani Messer Del Fauno Pinot Grigio

#### BURGER 23,90

CHICKEN (L) OR PULLED OATS (VE)

Salsa verde sauce, crispy lettuce, tomato, pickled red onion and mayonnaise inside a brioche with country style french fries & chili mayonnaise

🍷 Bulmers

#### CLASSIC BURGER (L) 23,90

100 % beef steak, Aito Cheddar cheese by Jukola, crispy lettuce, tomato, pickled cucumber, pickled red onion & mayonnaise inside a brioche, country style french fries with Heinz Ketchup

🍷 Rouge de Carsin

#### TRADITIONAL FRIED VENDACE (L) 25,20

Pan-fried vendace with brown butter, mashed potatoes, dill pickled cucumber & lemon

🍷 Blanc de Carsin

#### SALMON A'LA CAMILLA (L, G) 28,90

Pan-fried salmon, summer potatoes, hollandaise sauce & seasonal vegetables

🍷 Steffen Riesling Trocken

#### FRIED WHITEFISH & MUSHROOM SAUCE (L, G) 32,40

Pan-fried whitefish, summer potatoes, creamy chanterelle sauce & seasonal vegetables

🍷 Steffen Riesling Trocken

#### BAKED TOMATO (VE, G) 19,70

Tomato stuffed with herb-seasoned pulled oats, potato gnocchi, pesto sauce & seasonal vegetables

🍷 Castellani Messer Del Fauno Nero d'Avola

#### SLOW-COOKED BEEF BRISKET (L, G) 29,90

Slow-cooked beef brisket, roasted parmesan potatoes, rich red wine sauce, seasonal vegetables & roasted tomato

🍷 Signorelli Valpolicella Ripasso

Welcome to enjoy good food on M/S Camilla's cruise!

### Children Menu

#### FRIED FRANKFURTERS AND COUNTRY STYLE FRIES (DF, G) 9,50

#### SALMON, HOLLANDAISE SAUCE & SUMMER POTATOES (L, G) 10,80

#### CHILDREN'S BURGER AND COUNTRY STYLE FRIES (L) 11,60

#### ICE CREAM SUNDAE (L) 8,80

Old time style vanilla ice cream, waffle roll & fresh berries

Sauce of Your choice:

Chocolate sauce (L, G, DF)

Strawberry sauce (L, G, DF)

Salted caramel (G)

### Little sailon's menu

#### SNACKS (DF, G) 15,50

fresh vegetables, fruits and berries (DF, G)

#### MAIN COURSE OF YOUR CHOICE FROM CHILDREN'S LIST

#### ICE CREAM SCOOP AND STRAWBERRY SAUCE (L, G)

### Desserts

#### ICE CREAM SUNDAE 8,80

Old-fashioned vanilla ice cream (L, G), fresh berries (DF, G) & waffle roll

Sauce of Your choice: Chocolate (DF, G), Strawberry (DF, G) OR Salted Caramel (G)

#### STRAWBERRY PANNACOTTA (L, G) 8,80

Fresh strawberries & white chocolate crumble

🍷 Braidia Brachetto

#### CHOCOLATE CAKE (L, G) 9,80

Raspberry melba, fresh berries & vanilla ice cream

🍷 Braidia Brachetto

#### LIMONCELLO CHEESECAKE TRIFLE (L) 8,50

Layers of lemon cream cheese mousse & savoirdi biscuits

🍷 Cadillac Liqueureux 2016

### Camilla Menu

#### SUMMER BERRY SALAD WITH CHEDDAR CHEESE (L, G)

Green salad with arugula and basil vinaigrette, fresh seasonal berries, spruce shoot cheddar cheese by Jukola & roasted cashew nuts

#### TRADITIONAL FRIED VENDACE (L)

Pan-fried vendace with brown butter, mashed potatoes, dill pickled cucumber & lemon

#### STRAWBERRY PANNACOTTA (L, G)

Fresh strawberries & white chocolate crumble

40<sup>00</sup>

25<sup>00</sup>

#### Drink Package

🍷 Rosé de Carsin

🍷 Blanc de Carsin

🍷 Braidia Brachetto

### Saimaa Menu

#### TASTING PLATTER A'LA CAMILLA (L)

Shrimp skagen & Archipelago bread, smoked salmon mousse & thin potato bread, smoked reindeer tartar with rye crisps

#### FRIED WHITEFISH & MUSHROOM SAUCE (L, G)

Pan-fried whitefish, summer potatoes, creamy mushroom sauce & seasonal vegetables

#### LIMONCELLO CHEESECAKE TRIFLE (L)

Layers of lemon cream cheese mousse & savoirdi biscuits

49<sup>40</sup>

22<sup>00</sup>

#### Drink Package

🍷 Retoño Organic Cava Brut

🍷 Steffen Riesling Trocken

🍷 Cadillac Liqueureux 2016

### Captain's Menu

#### SKAGEN (DF)

Traditional shrimp skagen on Archipelago bread & fresh green salad

#### SLOW-COOKED BEEF BRISKET (L, G)

Slow-cooked beef brisket, roasted parmesan potatoes, rich red wine sauce, seasonal vegetables & roasted tomato

#### CHOCOLATE CAKE (L, G)

Raspberry melba, fresh berries & vanilla ice cream

48<sup>10</sup>

23<sup>00</sup>

#### Drink Package

🍷 Steffen Riesling Trocken

🍷 Signorelli Valpolicella Ripasso

🍷 Braidia Brachetto

### Vegetarian Menu

#### SUMMERY BERRY SALAD (VE, G)

Green salad with arugula, fresh seasonal berries, toasted cashew nuts

#### BAKED TOMATO (VE, G)

Tomato stuffed with herb-seasoned pulled oats, potato gnocchi, pesto sauce & seasonal vegetables

#### VANILLA ICE CREAM (VE, G)

Strawberry sauce & fresh berries

33<sup>90</sup>

18<sup>00</sup>

#### Drink Package

🍷 Rosé de Carsin

🍷 Castellani Messer Del Fauno Nero d'Avola

Coffee/Tea