



ROSEMARY

A highly aromatic, shrub-like herb, rosemary is a hardy plant, able to thrive in sandy, salty and windy conditions. Its small, fragrant leaves have been prized as a seasoning for centuries in cooking around Europe and beyond. You'll recognize its distinctive aroma in our Norwegian-inspired Jørlsberg Pie. The herb scents the rich, custard-like base and complements the filling of potatoes, leeks and cheese for a taste of Scandinavia.

Chef's Inspiration

A three-course dinner suggestion

STARTERS

SWEDISH GRAVLAX* 🍷🌱

Thinly sliced dill-cured salmon served on beetroot tartar

(OR)

KROPPKAKOR SOUP 🍷

Vegetable broth, soft chicken quenelles

MAIN COURSE

SWEDISH-STYLE ROAST PORK LOIN

Stuffed with dried fruits, served with cabbage, sautéed spinach-herb dumplings and pan gravy

DESSERT

BANANA AND CARAMEL MOUSSE

Roasted bananas and mango sauce

RECOMMENDED WINES

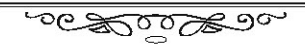
A complete wine list is available upon your request

	Glass	Bottle
645 CHARDONNAY, ROMBAUER, CARNEROS, CALIFORNIA		67
650 CHARDONNAY, LOUIS LATOUR, POUILLY-FUISSE, FRANCE		49
647 WHITE BLEND, THIERRY ET PASCALE MATROT MEURSAULT BLANC, BURGUNDY, FRANCE	19	77
713 RIESLING, S. A. PRÜM, KABINETT, "PRÜM BLUE," MOSEL, GERMANY		45
716 WHITE BLEND, HONIG, NAPA, CALIFORNIA		42
675 RED BLEND, FAMILIA RUTINI, "TRUMPETER," MENDOZA, ARGENTINA		35



FRESH FROM THE OVEN

Everyone loves warm, fresh-baked bread, so our onboard bakery operates around the clock. Our bakers and pastry chefs mix and bake more than 40 types of bread onboard, from croissants to whole loaves and dinner rolls, for meals and snacks throughout every day of the cruise.



Starters

CORN AND POTATO FRITTATA 🍷🌱

Summer greens, green onion vinaigrette

SWEDISH GRAVLAX* 🍷🌱

Thinly sliced dill-cured salmon served on beetroot tartar

ROASTED CAULIFLOWER RISOTTO

Spinach and radish salad, balsamic-honey vinaigrette

BERGEN'S FISH VELOUTÉ

Prawns and plump mussels

KROPPKAKOR SOUP 🍷

Vegetable broth, soft chicken quenelles

HELLESYLT LINGONBERRIES

AND YOGURT BISQUE 🍷🌱
Roasted walnut bits

SUMMER GREENS 🍷🌱

Orange segments, sun-dried cranberries

ROYAL SHRIMP COCKTAIL 🍷

Served chilled with spicy-sweet Royal cocktail sauce

ESCARGOTS BOURGUIGNONNE

Tender snails drenched in melted herb butter. *May be temporarily unavailable due to a world-wide shortage.*

SIMPLE AND CLASSIC

CAESAR SALAD 🍷
Crisp romaine lettuce, shaved Parmesan cheese and herbed croutons

main courses

PARPARDELLE COUNTRY CHICKEN

Oven-roasted chicken, carrots, pearl onions and peas in a tarragon-cream sauce

JØRLSBERG PIE 🌱

Jørlsberg cheese, chunky potatoes, and sautéed leeks in rosemary-egg custard, served with lingonberry relish

SWEDISH-STYLE ROAST PORK LOIN

Stuffed with dried fruits, served with cabbage, sautéed spinach-herb dumplings and pan gravy

NORTH CAPE FLOUNDER 🍷🌱

Pan-seared flounder fillet and baby prawns, braised leeks and mushrooms, steamed new potatoes, lemon-butter sauce

GRILLED NY STRIP STEAK* 🍷🌱

Horseraidish-chive hollandaise, herbed potato cake, mushrooms, grilled tomato

DRUNKEN CHICKEN SALAD 🍷

Mixed greens and sesame-miso dressing

Classics

LINGUINI WITH POMODORO SAUCE 🌱

Fragrant tomato, onion and garlic sauce tossed with al dente pasta

MARINATED GRILLED CHICKEN BREAST 🍷🌱

Natural jus and assorted vegetables

BROILED FILLET OF ATLANTIC SALMON

Served with chef's choice of vegetables

PREMIUM ANGUS BEEF SLIDERS 🍷🌱

On a tomato brioche with steak fries and tarragon aioli

AGED HAND-CUT MANHATTAN

STRIP STEAK* 🍷🌱
Grilled to order and served with garlic-herb butter and seasonal vegetables

PREMIUM SELECTIONS

Make it an evening to remember

WHOLE MAINE LOBSTER (1¼–1½ POUNDS) 29.95
Broiled, grilled or steamed. Served with drawn butter or fresh garlic-herb butter

CHOPS GRILLE FILET MIGNON* 16.95
9 ounces of roasted beef tenderloin with your choice of sauce

SURF AND TURF* 34.95
6 ounce Maine lobster tail and a roasted 9 ounce filet mignon with your choice of sauce

Includes choice of baked potato, mashed potato, rice and vegetable of the day

15% gratuity will be added

🌱 gluten-free available 🍷 lactose-free available 🌱 vegetarian 🍷 Vitality™ dishes reflect a 3-course menu under 800 calories combined

Please inform your waiter if you have any food allergies or dietary needs. Royal Caribbean International galleries are not food allergen-free environments.

*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk, or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.