



À LA CARTE

& SEAFOOD BAR

VIKING LINE

Seafood platter

1/2 lobster, fresh and smoked shrimps,
oysters, mussels, freshwater crayfish, crab claws
and scallop ceviche

Accompaniments: Rhode Island dressing, aioli,
shallot vinaigrette, Wakame and toast
58€

Classic menu

Foie gras

Goose liver*, apple and pork leg
*16 cl Grand Cru Rosacker Pinot Gris,
Alsace, France*

★ ★ ★

Beef

Smoked beef fillet, parsnip purée,
black root and rosemary sauce
*16 cl Château Puybarbe 2018 Magnum,
Côtes du Bourg, Bordeaux, France*

★ ★ ★

Chocolate bavaois

White chocolate ganache
and cloudberry sorbet
*8 cl Ainoa Vaapukka Raspberry dessert wine,
Hollola, Finland*

Menu	Beverage package
57€	28€

The kitchen recommends

Venison

Venison roast, sea buckthorn jam,
celery and walnut
*16 cl Giacomo Borgogno & Figli Langhe Nebbiolo,
Piedmonte, Italy*

★ ★ ★

Whitefish

Roasted whitefish, dark fish gravy
and coconut
*16 cl Soalheiro Primeras Vinhas Alvarinho,
Vinho Verde DOC, Portugal*

★ ★ ★

Almond cake

Vanilla-yoghurt mousse
and plum sorbet
8 cl Brinkhal Ice Cider, Halikko, Finland

Menu	Beverage package
49€	26€

Seafood

Oysters

lemon and shallot vinaigrette
3,20€ / pc.

Fresh shrimps

aioli, Rhode Island dressing and bread
13€

Smoked shrimps

aioli, Rhode Island dressing and bread
13€

1/2 lobster

aioli, Rhode Island dressing and bread
28€

Starters

Foie gras

Goose liver*, apple and pork leg
14€

Boquerones

Anchovy, roasted bread and onion
13€

Almond potato

Crispy almond potato, potato butter
and bladderwrack
12€

Venison

Venison roast, sea buckthorn jam,
celery and walnut
14€

*At Hauhala Goose Farm, geese are raised ethically
on outdoor pastures.

Main courses

Whitefish

Roasted whitefish, dark fish gravy
and coconut
28€

Beef

Fried beef fillet, parsnip purée,
black root and rosemary sauce
32€

Salmon "Pot au feu"

Braised razor clam, celery and
crayfish gravy
29€

Deer

Filled deer fillet, potato crème
and Shiraz sauce
32€

Barleyotto with cep

Fried cep, celery and apple
26€

Desserts

Chocolate bavaois

White chocolate ganache
and cloudberry sorbet
13€

Blueberry pannacotta

Rye crumble
and vanilla crème
13€

Almond cake

Vanilla-yoghurt mousse
and plum sorbet
12€

Small delicacy

Piece of confectionery
5€

Cheeses

served with fig jam
12€

All main courses can also be served as small portions
for children under 12 years.
Please tell us about any possible food allergies or intolerances
(allergens). Most of the courses can be adjusted to meet your needs