



Autumn menu

by Fredrik Andersson

VIKING LINE

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Charred salmon

with variations of onions, vendace roe from the Bay of Bothnia and spruce shoots from Högtorp Gård

Spicy roast deer

from Kalmar, served with vinegar gravy and soy roasted onion

or

Poached arctic char,

served with grilled butter sauce with ramson seeds and spruce shoots from Högtorp Gård

Almond cake

with roasted butter crème, variations of raspberries, yuzu and wood sorrel

Vegetarian

Charred celeriac

with spices, variations of onions, pickled cucumber and spruce shoots from Högtorp Gård served with tangy yoghurt

Roasted cauliflower

from Gotland island, served with spruce tip pickled pointed cabbage, fried black cabbage, roasted butter sauce and spruce shoot oil from Högtorp Gård

Almond cake

with roasted butter crème, variations of raspberries, yuzu and wood sorrel

Seafood

Seafood platter

with lobster, langoustine, freshwater crayfish, wine cooked mussels, chili smoked mussels, fresh shrimps, smoked shrimps and crab claw
560:- /person (The seafood platter is sold only on board)

Exclusive seafood platter

with oysters and tuna sashimi
610:- /person

Oysters fine de clair

with lemon and shallot vinaigrette
36:- /pcs (Sold only on board)

Please tell us about any possible food allergies or intolerances (allergens).
Most of the courses can be adjusted to meet your needs.