



About the menu

In The Buffet, we have adapted the range and serving of dishes according to prevailing times and serve a delicious three-course menu where you can enjoy many tasty dishes prepared with care.

Rosella's talented chefs **Lotta Laxell, Ville Enberg, Carita Holmen and Josefin Eriksson** have developed the dishes and recipes to suit our traveller's taste. The autumn season has been the source of inspiration as the chefs let their creativity flow.

Welcome to taste our delicious dishes and feel free to ask for autumn tips from us on board!

Autumn on the Åland Islands, in The Buffet

Selection of starters

consisting of at least two of the following dishes:

- Nordic deer roast with lingonberry-rosemary jam and cured egg yolk (Lotta Laxell)
- Prostens cheese pie with chanterelles (Ville Enberg)
- Potato salad with cured pike perch and mustard vinaigrette (Ville Enberg)
- Hot smoked salmon with radish and home-made smetana (Ville Enberg)
- Smoked venison and roasted beetroot with mustard and tarragon smetana (Ville Enberg)

Warm dishes

Potato dishes

We serve a varied selection of different potato dishes such as mashed potato cake, sweet potato fries, Pommes duchesse, dill potatoes, pan fried garlic potatoes and honey roasted root vegetables.

Meat and fish dishes

We serve a varied selection of warm dishes such as deer fillet or roasted deer, whole baked wild boar, whole baked fillet of pork, baked perch, pan fried salmon, Dahlman's sausage and sautéed game meat with mashed potatoes.

Various sauce alternatives

Desserts assortment

consisting of at least two of following desserts:

- Fried Åland pancake with vanilla flavoured sour milk and apple compote (Ville Enberg)
- Gooseberry compote in shot glass with sweetened cream and lemon zest (Carita Holmen)
- Owen baked apples from Åland with lingonberries, oats and cinnamon flavoured cream (Josefin Eriksson)



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by VIKING LINE