

the buffet

by VIKING LINE

Brunch

Salads

- Tomato
- Cucumber
- Red/green pepper
- Mixed salad
- Potato salad with chanterelles
- Caesar salad with accompaniments
- Carrot slaw

Fish

- Shrimps
- Mustard herring
- Garlic mayonnaise
- Vegan red, yellow and black seaweed caviar
- White fish roe, smetana and pickled red onion
- Onion and lemon herring with pickled cucumber
- Cured salmon
- Pickled herring fillets, browned butter and lemon crème

Cheese and cold cuts

- Edam cheese
- Emmenthal cheese
- Sheep cheese Ossau-Iraty
- Mountain cheese Fruits de Jura
- Brie cheese
- Blue cheese
- Selection of crackers
- Blueberry jam
- Sea buckthorn jam
- Deer sausage
- Smoked ham
- Salami

Flakes; müsli and accompaniments

- Corn flakes
- Fitness flakes
- Fruit yoghurt portions
- Wild berries
- Quark with berries

Varm dishes

- Scrambled eggs
- Fried bacon
- Mini sausages
- Meatballs
- Potato purée
- BBQ chicken
- Beetroot with goat's cheese
- Honey flavoured root vegetables
- Salmon with Béarnaise sauce
- Finnish eggs 3 min. and 7 min.
- Gluten free rice pies with egg butter
- Boiled potatoes with dill and butter
- Pancakes
- Strawberry jam
- Whipped cream

Fruits and dessert

- Grapefruit
- Oranges
- Lingonberry tartelette
- Liquorice mousse with Turkish pepper
- Tosca cake

Bread

- Selection of fresh bread
- Rustic crisp bread
- Toast
- Butter
- Lactose-free margarine

Drinks

- Ecological coffee
- Tea: Earl Grey, Ceylon, Green tea, Lemon tea, Black currant tea, Rose hip tea
- Hot chocolate
- Orange juice
- Apple juice
- Tropical multinectar
- Milk
- Buffet wines: white, red, and rosé wine
- Beer
- Soft drinks