

A Nordic culinary journey

The rich tastes of autumn

- Cold-smoked whitefish, egg crème, black cabbage and rye crisps
- Beetroot cured salmon, dill crème, salads, capers and herb oil
- Grilled red prawns, chilli and lemon
- Warm-smoked prawns with Rhode Island dressing
- Crayfish with lemon mayonnaise
- Wine cooked mussels
- Smoked chilli mussels
- Crayfish with accompaniments, served in a glass
- Creamy pickled herring with apple, fennel and ginger
- Forest mushroom salad
- Salad with kohlrabi, pear, celery, chive and vinaigrette
- Vegan Waldorf salad
- Spiced cod, prawns, chive sauce and lemon butter*
- Beef stew with chanterelles, pearl onion, lingonberries and juniper, served with potato purée*

- BBQ ribs and smoked bell pepper crème*
- Pie with cheese crème, smetana and seaweed caviar*
- Baked pumpkin, roasted almonds and mayonnaise*
- Västerbottensost cheese
- Kastelholm cheese
- Hazelnut cake and coffee frosting
- Cherry ice cream with crushed dark chocolate

Delicacies from ocean and sea

- Soused herring tartar, red onion, chive, smetana and citrus
- Pickled herring with prawns
- Pickled herring in mustard sauce
- Pickled herring with gin and cucumber
- Brantevik herring with allspice, lemon and dill
- Cured salmon with mustard and dill crème
- Prawns and crayfish with herb crème
- Poached tart salmon with pickled cucumber, horseradish crème and fennel
- Prawns with lemon and dill
- Egg halves with dill and caviar crème
- Flounder fillets in Riesling sauce with crayfish, dill and fennel*

Flavours from field and forest

- Pastrami cured ham with horseradish crème
- Smoked chicken breast, cold chickpea stew, dried cherry tomatoes and crispy onion
- Viking Line's salami
- Mustard and herb baked chicken drumsticks*

Accompaniments

- Scanian mustard and the ship's mustard
- Rhode Island sauce
- Garlic mayonnaise
- Vegan mayonnaise
- Pressed and pickled cucumber
- Pickled beetroot
- Apple compote

From the grill

- Sirloin steak with Choron emulsion and red wine sauce

Green is good

- Vegan ceviche with mango, avocado, nuts and Nordic citrus pesto
- Curry seasoned svill
- Svill with herbs, red onion, cucumber and leek
- Roasted cauliflower with romaine lettuce, yoghurt vinaigrette and orange glazed fennel
- Potato salad with kale, kidney beans and sun-dried tomatoes
- Tomato with red onion, black beans, chive, lettuce and oil
- Brussels sprouts and kale, with almonds and mustard dressing
- Dill marinated beets, leek, carrot and fennel with balsamico and honey
- Garden salad: tomato, cucumber, carrots, bell pepper and oregano vinaigrette
- Salad with fried bulgur, corn, beans and garlic
- Green pea pesto and pine nuts
- Vegan coleslaw with pointed cabbage
- Vegan salmon roe with smetana and pickled red onion
- Beet bourguignon with tart vegan crème*
- Pommes Dauphinoise with roasted onion*
- Boiled potatoes with dill*
- Spiced cauliflower with seed crisp and truffle flavoured vegan mayonnaise*
- Vegan main dish to be ordered separately

Cheese and a little more

- Blue cheese
- Comté
- Truffle honey
- Fig compote
- Berry jam
- Crisp bread assortment

Tasty bread

- Assorted breads
- Rustic crisp bread
- Crisp bread with nettle and buckwheat
- Crisp bread with sea salt and seeds
- Palt flatbread

Bread dips

- Butter
- Margarine
- Fresh cheese with herbs
- Bean dip

Luscious desserts

- Salted caramel tartlet and caramel crème
- Blackberry cake
- Chocolate mousse with raspberry crème
- Cheesecake with blueberries and lemon
- Vegan dessert to be ordered separately

Make your own ice cream creation

- Vanilla ice cream
- Sorbet
- Sugar glazed mandarin tangerines with mint
- Forest berry compote
- Crushed peppermint candies
- Marshmallows
- Crushed and honey roasted nuts
- Crushed chocolate
- Crushed croquant
- Whipped cream
- Crushed toffee cookies
- Caramel sauce
- Chocolate sauce

*hot dish

Products may vary due to availability.

the buffet
by VIKING LINE