

the buffet

by VIKING LINE

Cold fish dishes

- Pickled herring fillets, browned butter and lemon crème
- Aquavit pickled Baltic herring with rye bread, pickled silver onion and pea shoots
- Horseradish-dill herring
- Lobster and crayfish cocktail
- Skagen cocktail with crayfish
- Egg halves with vendace roe
- Warm smoked salmon with crayfish, whitefish roe and lemon crème
- Whitefish roe with crème fraîche and onion
- Whole shrimps
- Smoked shrimps
- Crayfish
- Grilled red shrimp
- Wine cooked mussels
- Mussels with chili
- Rhode Island sauce
- Garlic mayonnaise

Cold meat dishes

- Spiced pork belly with cabbage and Nordic pesto
- Cured lamb (Uruguay) with pickled mushrooms
- Venisson roast with mustard remoulade and horseradish
- Mousse of braised elk with lingonberries and jalapeño oil

Main dishes - dinner

- Salted cod and crayfish tails with eggs and parsley sauce
- Perch Wallenberg with seaweed caviar and cucumber
- Sandefjords butter sauce with unsmoked caviar
- Fried chicken drumsticks with BBQ dip
- Dill and vinegar ribs
- Sautéed game meat, bacon, onion and sweetened lingonberries
- Elk sausage with syrup fried red cabbage
- Carrot piccata with vinegar and vegan mayonnaise
- Whole baked cauliflower with browned butter and salted almonds
- Potatoes au gratin with matured cheese
- Potato purée
- Boiled potatoes with dill and butter
- Mushroom sauce
- Chervil and parsley emulsion
- Skåne mustard
- Ship's mustard

Vegetarian main dishes - dinner

- Prepared to order by our talented chefs.

From the Carvery

- Herb fried elk roast

Vegetables and vegetarian alternatives with accompaniments

- Romaine lettuce Caesar style with crispy kale and pickled cherry tomatoes
- Mixed salad
- Vegan mustard herring
- Vegan salad Skagen
- Vegan red and black seaweed caviar with smetana and pickled red onion
- Roasted beetroot with pomegranate and red onion
- Kale salad with pickled kohlrabbi and roasted pumpkin seeds
- Salad with kale, beans and apple
- Salad with apple, lingonberries, blue cheese and walnuts
- Mushroom salad with pickled cucumber and kale
- Potato salad with horseradish and cucumber with pickled and fried onion
- Hummus with cold pressed rapeseed oil and roasted cumin
- Crispy chickpea salad with creamy green kale and crispy beans
- Edamame bean and mint salad
- Nordic pesto with parsley, Västerbottensost cheese and pumpkin seeds

Bread selection

- Selection of fresh bread
- Crisp bread with chia seeds and seasalt
- Rustic crisp bread
- Thin crisp bread with nettle and buckwheat
- Thin crisp bread with sea salt and seeds
- Blood flatbread
- Selection of gluten-free bread

Cheeses with accompaniments

On order, 45:-

- Oak smoked cheese
- Smoked goat's cheese
- Sheep cheese Ossau-Iraty
- Selection of crackers
- Sea buckthorn jam
- Lavender honey
- Dessert plate by Cinderella

An assortment of our favourite desserts

Served to the table, Gluten-free desserts on order

Sundae ice cream

- Chocolate ice cream
- Vanilla ice cream
- Sprinkles
- Crushed chocolate
- Vanilla cream
- Warm caramel sauce

Products may vary due to availability.