

# 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
- Pickled herring with lingonberries
- Mustard herring
- Skagen cocktail
- Onion and lemon herring with pickled cucumber
- Crayfish
- Wine cooked mussels
- Chili mussels
- Shrimps, cauliflower crème and chili oil
- Hot smoked salmon with crayfish and lemon crème
- Cured salmon
- Maître d'hôtel sauce
- Whitefish roe
- Vegan red and black seaweed caviar
- Smetana and pickled red onion
- Shrimps
- Rhode Island sauce
- Garlic mayonnaise
- Lemon crème
- Egg halves with vendace roe

## **Cold meat dishes**

- Spiced pork belly with Nordic pesto
- Chicken salad with wheat berries, bacon and pickled salads
- Tartare with egg yolk crème and mustard seeds
- Elk roast beef and cranberry emulsion
- Porcini crème
- Mousse of braised elk with lingonberries
- Deer sausage
- Venison pate

## **Vegetables and vegetarian alternatives with accompaniments**

- Romaine lettuce Caesar style with crispy kale and pickled cherry tomatoes
- Vegan salad Skagen
- Vegan mustard herring
- Roasted beetroot with pomegranate and red onion
- Salad with pumpkin and cauliflower
- Salad with beans, kale and apple
- Pears with blue cheese and walnuts
- Kohlrabi salad with cranberries and horseradish
- Potato salad with chanterelles
- Hummus with cold pressed rapeseed oil and roasted cumin
- Pickled beets and mushrooms
- Edamame bean and mint salad
- Cucumber yoghurt with spruce tip oil
- Carrot slaw

## **Main dishes**

The warm dishes are prepared to order by our talented chefs — you can choose a meat, fish or vegetarian option.

## **Bread selection**

- Black bread from the Åland Islands
- Selection of fresh bread
- Crisp bread with chia seeds and sea salt
- Rustic crisp bread
- Thin crisp bread with nettle and buckwheat
- Thin crisp bread with sea salt and seeds
- Blood flatbread

## **Cheese with accompaniments**

- Oak smoked cheese
- Smoked goat's cheese
- Sheep cheese Ossau-Iraty
- Mountain cheese Fruits de Jura
- Selection of crackers
- Sea buckthorn jam
- Rosemary honey
- Lavender honey

## **Vegan desserts**

- Vegan sweet with liquorice and chocolate
- Vegan chocolate mousse with preserved berries
- Vegan energy snack with chocolate oat and salted nuts
- Vegan brownie with raspberry

## **Desserts**

- Gluten free mud cake
- Lingonberry tartelette
- Mini bébé with red currants
- Liquorice mousse with Turkish pepper
- Tosca cake
- Macarons
- Lemon panna cotta with berry compote
- Chocolate mousse with berry compote
- Sorbet of the season

## **Make your own Rocky Road**

- Vanilla ice cream
- Chocolate ice cream
- Marshmallows
- Crushed honey roasted nuts
- Crushed caramel cookies
- Vanilla cream
- Warm caramel sauce