

the buffet

by VIKING LINE

A taste of Nordic nature

● Best of the season

- Herring marinated with snaps
- Marinated Baltic herring patties, pickled carrot and onion
- Smoked roach mousse, pickled cucumber and archipelago bread
- Cold-smoked pike, cold-smoked pike roe and caper cream
- Shrimp Skagen, rainbow trout roe and pickled red onion
- Chilli-marinated mussels
- Smoked wild boar loin, pickled mustard seeds and apple vinaigrette
- Country pâté and pickled redcurrants
- Sautéed game and mashed potatoes*
- Red deer mince, mushroom sauce and lingonberries*
- Baked cod, dill crème and prawns*
- Parmesan-flavoured lamb sausage*
- Spice-roasted beef*
- Roasted parsnip, apple and sea-buckthorn*
- Roasted brussels sprouts and chickpeas*
- Curry-flavoured cauliflower, long beans and garlic-herb oil*
- Celery soup and fried bacon*
- Cheese of the season
- Fennel-flavoured blueberry jam

The best seasonal desserts

- Roasted apple, rye crumble and vanilla sauce
- Chocolate mousse and cherries
- Cheese curd and cloudberry jam
- Lingonberry quark
- Åland pancake with stewed prunes
- Donuts
- Pistachio cranberry fudge
- Ice cream / sorbet of the season
- Raw chocolate and salted nuts
- Fresh fruits

Delicacies from ocean and sea

- Soused herring, red onion and smetana
- Pickled herring with horseradish
- Pickled herring with onion
- Baltic herring with fish roe
- Baltic herring with mustard
- Cured salmon and mustard sauce
- Hot-smoked white fish, dill mayonnaise and pickled red onion
- Grilled rainbow trout, dill and lemon
- Chopped egg and smoked fish roe paste
- Whole prawns
- Rhode Island dressing
- Aioli

Flavours from field and forest

- Smoked chicken breast and garlic-herb mayonnaise
- Brined and smoked ham
- Beef tartare and Västerbottensost cheese
- Scanian mustard
- Ship's mustard
- Glazed chicken drumsticks and red wine sauce*
- Hot-smoked salmon, potato salad and lemon vinaigrette*
- Meatballs*
- Mashed potatoes*
- Roasted broccolini, tofu, shiitake mushrooms and tomato sauce*
- Roasted pork belly, bacon and BBQ sauce*
- Tarragon-flavoured carrots*
- Fried oats, bell pepper and fava beans*
- Potato gratin*
- Boiled potatoes and dill*
- Red wine sauce*
- Béarnaise sauce*

Green is good

- Carrots and Nordic pesto
- Mushroom salad and pickled spruce shoots
- Mö Chavre, beetroot crème and pine nuts
- Marinated red cabbage and caraway
- Green salad
- Roasted broccoli and fried almonds
- Roasted butternut squash, kale and nut cream
- Pickled cucumber with dill
- Pickled kohlrabi and truffle mayonnaise
- Mushroom pie and herb mayonnaise
- Pickled radish and mustard seeds
- Semi-dried cherry tomatoes, aioli and spring onion
- Red and black seaweed caviar, oat fraiche and pickled red onion
- Fennel-flavoured potatoes
- Marinated porcini mushrooms
- Artichoke with yuzu crème
- Pickled green gooseberries
- Marinated zucchini and herbs
- Green beans and chimichurri
- Roasted bell pepper, bell pepper spread and sprouts
- Pickled red onion
- Raspberry vinaigrette
- Flavoured whipped cream
- Root vegetable chips
- Croutons
- Salted muesli

Cheese and a little more

- Blue cheese
- White mould cheese
- Crispbread with seeds

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- Crackers

Tasty bread

- Bread with seeds
- Archipelago bread
- Bread assortment
- Sesame flavoured crispbread
- Butter
- Margarine
- Hummus

Make your own ice cream creation

- Vanilla ice cream
- Caramel sauce
- Chocolate sauce
- Tutti-frutti meringue
- Marshmallows
- Liquorice sweets
- Cinnamon croissants
- Daim chocolate

Kids' table

- Meatballs
- Mini sausages
- Chicken nuggets
- Breaded pollock
- Mashed potatoes
- French fries
- Beetroot balls
- Cauliflower wings
- Vegetables
- Dip sauce

Beverages

- Wine and beer
- Soft drinks
- Coffee
- Tea
- Milk
- Water

**hot dish*

Products may vary due to availability