



VIKING LINE

Starters

Burrata 14€

smoked tomato and burrata

Beef tartare 15€

aioli and roasted hazelnuts

1/1 beef tartare 29€

with French fries

Tuna ceviche 15€

and avocado foam

Toast Skagen with hand-peeled prawns 15€

and vendace roe

Starters assortment to share 21€ / pers.

Mixed Grill 52€ / pers.

Half lobster, grilled red prawns, beef tenderloin (Ireland), lamb rack (New Zealand) and Iberico pork (Spain). Served with Caesar salad, garlic bread, French fries, jalapeño-pineapple salsa, roasted garlic aioli and béarnaise sauce

Chef's Choice

A carefully selected premium cut, chosen for its flavour, tenderness, and marbling. Ask your waiter about current availability. Served with French fries and a sauce of your choice.

From the grill

Served with French fries

Iberico pork 200 g 28€

Spain

Lamb rack 250 g 28€

New Zealand

Beef tenderloin 200 g 31€

Ireland

Grilled salmon 28€

Norway

Grilled red prawns 28€

Argentina

Fried gnocci 26€

Tofu and curry-roasted cauliflower

Sauces / Dips 3€

Pepper sauce / Red wine sauce / Béarnaise sauce / Garlic-thyme butter / Truffle butter / Roasted garlic aioli / Jalapeño-pineapple salsa / Lemon hollandaise / Parmesan-ranch dressing

Sides 5€

Roasted bell pepper and feta cheese / Deep-fried gnocchi / Caesar salad / Garlic bread / Curry-flavoured cauliflower / Tomato-onion salad / Grilled vegetables / Grilled herb-marinated mushrooms

Desserts

Strawberries 13€

Meringue and cream

Rhubarb pie 13€

Vanilla ice cream



Champagne & Sparkling wines

Gustave Gustave Lorentz Crémant d'Alsace Brut, France	75 cl	39€
	12 cl	6,50€
Ruggeri Prosecco DOCG Quartese Brut, Italy	75 cl	44€
	12 cl	7,50€
Charles Heidsieck Brut Réserve NV Champagne, France	75 cl	65€
	12 cl	10,40€

White wines

Thomas Sattler Grüner Veltliner, Burgenland, Austria	75 cl	29€
	16 cl	6,20€
Tommasi Le Fornaci, Lugana DOC, Italy	75 cl	36€
Hubert Brochard Sancerre Château de Thauvenay, Loire, France	75 cl	48€
	16 cl	10,30€
Soalheiro Primeiras Vinhas Alvarinho, Vinho Verde DOC, Portugal	75 cl	48€
	16 cl	10,30€
Domaine Laroche Chablis Saint Martin, Bourgogne, France	75 cl	55€
	16 cl	11,80€
Gustave Lorentz Riesling Grand Cru Altenberg de Bergheim, Alsace, France	75 cl	59€
Louis Latour Rully Chardonnay, Côte Chalonnaise, Bourgogne, France	75 cl	62€
	16 cl	13,30€

Rosé wines

Gustave Lorentz Pinot Noir "Le Rosé", Alsace, France	75 cl	39€
	16 cl	8,40€

Red wines

Mezzacorona Teroldego Merlot, Trentino-Alto Adige, Italy	75 cl	29€
	16 cl	6,20€
Tommasi Masseria Surani Primitivo di Manduria DOC, Puglia, Italy	75 cl	36€
	16 cl	7,70€
Michael David Winery 6th Sense Syrah, Lodi, California, USA	75 cl	44€
Baron de Ley Gran Reserva, Rioja, Spain	75 cl	46€
	16 cl	9,90€

Napier Winery Red Medallion, Wellington, South Africa	75 cl	56€
	16 cl	12€

Joseph Drouhin Santenay Pinot Noir, Bourgogne, France	75 cl	58€
	16 cl	12,40€

Tommasi Amarone Classico DOCG I Pianeti, Veneto, Italy	75 cl	62€
	16 cl	13,30€

Antinori Guado al Tasso Il Bruciato, DOC Bolgheri, Toscana	75 cl	66€
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Gaja Sito Moresco 2022, Piemonte, Italy	75 cl	85€
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Non-Alcoholic wines

Richard Juhlin Blanc de Blancs 0 %, France	12 cl	5€
Gröhl Sauvignon Blanc, Germany	75 cl	36€
	16 cl	7,70€
DIVIN Vigneron Pinot Noir, France	75 cl	36€
	16 cl	7,70€

Sweet wines

Vajra Moscato d'Asti DOCG, Italy	8 cl	6€
Château Violet Lamothe Sauternes, France	8 cl	7€

Beer

Heineken 0,0 %	33 cl	4,50€
Birra Moretti 4,6 %	33 cl	6,50€
Mariestads Export Lager 5,3 %	50 cl	7,20€
Viking Line IPA 5,9 %	44 cl	7,20€
Lagunitas IPA 6,2 %	33 cl	7,20€
Paulaner Weissbier 5,5 %	50 cl	7,50€