



À LA CARTE

RESTAURANT



PURE NORDIC TASTES

The Pure Nordic Tastes menu is built around seasonal flavours and locally produced ingredients. The menu has been planned by Finland's Chef of the Year 2025, Piero Silvani, who skilfully highlights the key ingredients of the autumn harvest.

The dishes emphasize pure flavours and approachable flavour combinations. The menu draws its inspiration from nature, Nordic identity, and the Swedish archipelago. The dishes reinterpret Nordic culinary traditions in a modern, ingredient-driven way, in line with Viking Line's values.

The wine pairings that complement the menu have been selected by Finland's Waiter of the Year 2025, Katrina Laitinen. Viking Line acts as the main partner of the organization behind the Chef of the Year and Waiter of the Year competitions.

PIERO SILVANI AND KATRINA LAITINEN RECOMMEND:

Beef tartare, celery blini and pickled ramsons capers
Beaujolais-Villages 2023, Vieux Bourg

Pike fillet, shrimp and pike mousseline, grilled cabbage,
potato purée and mussel flavoured butter sauce
Chablis Saint Martin, Domaine Laroche

Åland pear, caramelized white chocolate
and lemon verbena ice cream
Moscato d'Asti, Vajra

Enjoy the pure Nordic flavours!

**Menu 52€
Wine package 28€**



Starters

Almond potato, pickled onion and vendace roe	14€
Hand-peeled crayfish, tomato jelly and crayfish bisque	14€
Beef tartare, celery blini and pickled ramsons capers	15€
Caramelized onion tartlet, Almnäs Tegel cheese and lingonberries	13€

Main courses

Pike fillet, shrimp and pike mousseline, grilled cabbage, potato purée and mussel flavoured butter sauce	29€
Grilled half lobster, savoury butter, tomato salad and French fries	43€
Grilled venison loin, chanterelle purée, fried mushrooms and aromatic venison broth	31€
Buckwheat-barley risotto, grilled cabbage, fried mushrooms and mushroom broth	26€

Desserts

Sea buckthorn sorbet, rowanberry flavoured yoghurt crème and rosehip jelly	14€
Raspberry bavaoise, red currant-butter ice cream and vanilla	13€
Åland pear, caramelized white chocolate and lemon verbena ice cream	13€