

PRESS RELEASE

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Nordic nature to be showcased again on all Viking Line vessels

This winter there will be even greater focus on ingredients, their sourcing, a local touch and authentic flavours on Viking Line's vessels. The new Tastes of Nature menu was created with the help of a contest among the Company's chefs. In the competition, the chefs were asked to provide the best recipe ideas for the coming winter. Verdant Nordic nature, babbling brooks and fog-enshrouded meadows will provide the ingredients to be served to customers from October 1, 2016, to February 28, 2017.

The bounty of Nordic nature served as a source of inspiration in a contest held on the M/S Viking Grace, in which Viking Line's chefs competed for the third straight year. Eighteen chefs created a total of 55 different dishes, from which the 15 best were chosen to be served in the restaurants on board the Company's vessels. Among the dishes selected were reindeer fillet, wild duck, elk steak, whitefish fillet and sea buckthorn parfait. The flavours of Nordic nature will infuse every dish.

"Our chefs are ambitious and meticulous, which could be seen in the very high level of the contest entries. They want to offer our customers the very best. Nordic nature and its flavours are important to a lot of people, and we are proud that we can also serve them to customers on our vessels," says Bodil Ståhl, Viking Line Restaurant Chef.

In this year's contest, the M/S Gabriella chefs Maarit Juvonen, Jouni Ukkonen and Ilkka Laasio had the most dishes based on their own recipes included in the Tastes of Nature menu. The prize for these three winning chefs is an unforgettable dinner at Fäviken, a restaurant in the Swedish skiing resort of Åre which earned two Michelin stars this year. Viking Line's customers will be able to enjoy the Tastes of Nature menu in the à la carte restaurants on all vessels from the beginning of October to the end of February.

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