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Viking Line raises the bar for Nordic cuisine in the buffet restaurants

For several years, Viking Line has focused on providing high-quality Nordic cuisine aboard its ships. Natural, pure, unique Nordic flavours are currently taking the culinary world by storm in Finland and abroad. Viking Line wants to do its part to give Nordic foods the honour they deserve. Our new menu gives Finnish and international travellers on the Baltic Sea the opportunity to taste high-quality local dishes and traditional delicacies. The new buffet will be available on Viking Line ships from 15 September to 17 November 2017.

In March 2017, Viking Line initiated long-term co-operation with the Swedish Culinary Team. For the autumn menu, the Culinary Team worked with the restaurant personnel of Viking Line to develop completely new food concepts based on Nordic traditions. The flavours in the new buffet are completely Nordic in nature, all the way down to the spices and herbs. The Nordic kitchen typically includes both salty and sour elements. Key ingredients in the menu include, for example, fish and shellfish.

The autumn buffet menu features a special Nordic pesto, aquavit herring with vinegar mayonnaise, fried rye and chives, as well as our special chanterelle and champignon pie.

“Viking Line is really invested in providing top culinary experiences. We are continuously developing our restaurant concepts further in an effort to introduce our guests to new, fresh flavours. Nordic cuisine is very popular at the moment. We are extremely excited to be able to offer our customers a completely Nordic menu this autumn aboard our ships,” says Bodil Ståhl, Restaurant Manager at Viking Line.

Viking Line’s fleet has nearly 40 restaurants and cafés that offer everything from the traditional buffets and home-made baked goods to a range of shellfish, fine-dining options and innovative tasting menus. The Swedish Culinary Team is comprised of twelve chefs and confectioners from top Swedish restaurants who, led by their Captain, Fredrik Andersson, are working towards success in the next international Culinary World Cup in 2018 and the Culinary Olympics in 2020.

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