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Viking Line introduces an innovative insect menu this spring

This spring, Viking Line's restaurants will offer innovative flavours with its special Future Food menu that includes delicacies from the world of insects. This special menu is a perfect fit for Viking Line's environmental values, since insects are a tasty and ecological alternative source of protein. The three-course insect menu created by Anders Karlsson of the Swedish Culinary Team will be available aboard Viking Line ships from 5 April to 31 May 2018.

Viking Line's new Future Food menu offers customers the opportunity to experience the taste of the future. Finland is one of the first countries in Europe to approve the sale of insects as food. Viking Line has chosen to participate in this ecological trend with its three-course insect-inspired menu, which will be available on board its ships from 5 April to 31 May 2018.

"Our objective is to try out innovative ideas with an open-minded approach. Insects are a natural and environmentally-friendly alternative source of protein. The use of insects as food does, of course, still divide public opinion and, naturally, our ships will also continue to offer more traditional delicacies throughout the campaign," says Janne Lindholm, Restaurant Manager for Viking Line.

The use of insects as an ingredient, is a new concept for Viking Line's chefs. This has presented a challenge as well as an ideal opportunity to apply creativity in the planning of the new menu. This Future Food menu has been created for Viking Line by **Anders Karlsson** of the Swedish Culinary Team.

The insect menu comprises a starter, a main dish and a dessert. The primary flavours of the starter are lightly smoked salted cod back, fermented fennel and deep-fried grasshoppers. The main dish is a fillet of lamb with spicy roasted meal worms, crispy Jerusalem artichoke and green pea and sheeps's cheese cream. The dessert combines an almond tart with strawberries and crickets accompanied by a cardamom granola made with beetle larvae.

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