Media release 16 May 2018

## Viking Line introduces a delicious new children's summer buffet

During summer 2018, Viking Line's young passengers will enjoy an even healthier and better spread at our all new children's buffet. The new menu is designed by juniors for juniors: the chef behind the menu is Victor Magdeburg of Sweden's Junior Culinary Team.

Eating well is an essential part of the ship experience for passengers of all ages. For this reason, Viking Line set out to develop tasty, high-quality alternatives to traditional children's dishes without compromising on flavour or nutrition.

Children of the members of the Swedish Culinary Team tested the proposed new dishes. These were improved further based on feedback from the children: e.g. the beef in the Bolognese was extra coarsely grounded for more taste and structure, and extra vegetables were added to the mashed potatoes.

Fresh and nutritious ingredients form the base of the new menu. Traditional children's favourites are easy to transform into tastier and more high-quality alternatives with only a few slight alterations, such as replacing traditional French fries with sweet potato fries.

"We wanted to incorporate the recent trend of seeking healthier options into our children's buffet in a tasty way. It would be great if children discovered that they like healthier foods, and would even request them at home," says Janne Lindholm, Restaurant Manager at Viking Line.

The new children's summer buffet will feature, among other things, radish spirals, chicken drumsticks with roasted topping and honey-roasted root vegetables. Those who still crave traditional favourites, such as meatballs, can find them on the adult buffet table.

The renewed children's buffet is available every day on all Viking Line ships during the coming summer season starting 14.6.2018.

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