

Media release

Media release 27 February 2019

The Chef of the Year brings the taste of France to Viking Line

Kalle Tanner, Chef of the Year 2018, and Noora Sipilä, Waiter of the Year 2018, have created a menu for Viking Line that focuses on the classics of French cuisine with a modern twist. This spring's Grande Cuisine menu updates French culinary classics by making them lighter and using responsibly and locally produced ingredients. The Grande Cuisine menu will be available from 7 March until 31 May 2019 on ships travelling the Helsinki–Stockholm and Turku–Stockholm routes.

In autumn 2018, Viking Line became the main co-operative partner for the Chef of the Year and Waiter of the Year competitions for highlighting the important work and high level of expertise of kitchen and service personnel. Altogether 220 chefs and more than 300 waiters and waitresses work aboard and contribute to Viking Line's culinary and dining experiences as a vital part of the overall cruise experience. These highly esteemed competitions have been successful over the years in showcasing young talents in the field.

As part of the main co-operative partnership, Kalle Tanner, Chef of the Year, and Noora Sipilä, Waiter of the Year, have created a French Grande Cuisine menu especially for Viking Line. The concept behind the menu was to take original French classics and make them lighter while also utilising responsibly produced ingredients. The menu includes seafood cocktail, onion soup served with cheese from Åland and Nordic deer tournedos Rossini with mushroom butter. The dessert is a mille-feuille

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pastry served with rhubarb. The menu has also been paired with carefully selected classic and elegant Old-World wines.

“I’m thrilled about our co-operation with the Chef and Waiter of the Year, Kalle Tanner and Noora Sipilä. In addition to being highly skilled, Kalle and Noora have a fantastic and proactive attitude towards their work and the ability to adapt their creations to suit the needs of ship catering. Their specially designed menu, while inspired by tradition, has a unique modern twist, making it a classic in its own right. Many of our passengers have surely tasted these French culinary classics before, so I’m excited to provide them with the opportunity to compare their experiences with our modernised versions,” says Janne Lindholm, Restaurant Manager at Viking Line.

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Further information:

Christa Grönlund, Communications Manager, Marketing Communications,
christa.gronlund@vikingline.com, +358 9 123 5242

Johanna Boijer-Svahnström, Vice President, Corporate Communications,
johanna.boijer@vikingline.com, +358 18 277 48

Janne Lindholm, Restaurant Manager
janne.lindholm@vikingline.com, +358 9 12351

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