Menu suggestions for groups 2027

Menu

Skagen on hand-peeled shrimps, archipelago bread and vendace roe

★★★

Herb-gratinated pike-perch, roasted garlic-potato purèe and crayfish sauce

or

Whole baked beef, potatoes with Västerbottensost cheese and rosemary flavoured béarnaise sauce

★★★

Caramelized apples, oats and vanilla

3-course menu + 0,5 l water **49€**
2-course menu + 0,5 l water **43€**

Premium menu

Duck leg confit, crispy potatoes and blue cheese crème

★★★

Scallop ceviche and cold cucumber-apple gravy

★★★

Roasted trout, parsnip purée, oyster mushroom and herb-flavoured butter sauce

or

Lightly smoked deer, parsnip purée, oyster mushroom and madeira sauce

★★★

Chocolate ganache, raspberries and salted caramel

The accompaniments to the hot dishes in the premium menu are served separately for sharing.

4-course Premium menu + 0,5 l water **58€**

Complete the menu with a middle course:

Cheeses **9€**
Apple sorbet and champagne **9€**

Seasonal menu

The ship's chef has planned a tasty menu set for groups. The content of the menu varies depending on the season, the ship's à la carte menu and the ship. The menu will be presented to you on board.

3-course menu + 0,5 l water **49€**
2-course menu + 0,5 l water **43€**

Vegetarian menu

Ravioli with beetroot, goat cheese ald almonds

★★★

Fried Jerusalem artichoke, oyster mushroom and chive sauce

★★★

Caramelized apples, oats and vanilla

3-course vegan menu + 0,5 l water **49€**
2-course vegan menu + 0,5 l water **43€**

Beverage packages

Ship's wine package 16€
Ship's wine: 16 cl for starter and 24 cl for main course

Wine package 28€
Recommended wines selected to match the menu: 16 cl for starter, 16 cl for main course and 8 cl for dessert.

Premium wine package 34€
Premium wine selected by ship's sommelier for starter, main course and dessert.

Premium Lux wine package 46 €
Same as the Premium wine package, including also aperitif and coffee avec

Coffee avec package 10,50€
Coffee + 4 cl cognac/liqueur/whisky

Non-alcoholic beverage package 19€
Non-alcoholic beverage package for starter, main dish and dessert

As part of our wine packages, you may choose to replace a glass of wine with a beer specially matched to the dish.
Please tell us about any possible food allergies or intolerances (allergens). Most of the courses can be adjusted to meet your needs.



The offer is valid on Gabriella, Viking Cinderella, Viking Grace, Viking Glory and Viking XPRS.

Pre-book food and drink for faster service on board, at a good price!

We offer group menus for groups of minimum 10 persons and recommend a matching wine package for a perfect taste experience. The group menu requires a collective menu choice. For booking, please contact our conference and group sales.

VIKING LINE