

VIKING LINE

Finland's Chef of the Year creates Viking Line's new à la carte menu

This autumn, guests at Viking Line's à la carte restaurants will be able to enjoy Nordic ingredients such as Finnish pike-perch, reindeer and – for the first time – goose. The autumn menu has been compiled by Simo Harrivaara, Finland's 2024 Chef of the Year. Wine recommendations have been provided by Finland's Waiter of the Year, Janika Tiensuu.

Simo Harrivaara is the first Chef of the Year to have the honour of selecting Viking Line's entire à la carte menu since the company launched its collaboration with Finland's Chef of the Year competition in 2018.

In his day job, Simo Harrivaara runs the catering firm Hiihoi and previously worked at the restaurant Ventuno as well as the restaurant Sanhome, which he also founded. In 2022, he was named Chef of the Year at the Finnish restaurant industry's PRO Gala.

"In my food philosophy, it has always been important to think seasonally, minimize food waste and use locally sourced ingredients. Based on these principles, I have also developed the *Pure Nordic Tastes* menu together with Viking Glory's executive chef, **Oula Hänninen**. In this unique collaboration, I want to spotlight the best local ingredients. The menu also includes flavours that people don't often get a chance to try, such as goose, goat's milk and grilled butter. It's fantastic for me to be able to put together the whole menu – in that way, I could create a total experience, where the dishes complement one another," says Simo Harrivaara.

For example, the starters include roasted Jerusalem artichoke, grilled potato flatbread and beef tartare in a crispy fried bao bun. The main courses include Finnish goose confit, pike-perch, braised reindeer and tarte tatin with caramelized onion and mushroom stock.

For the desserts, Harrivaara uses the autumn's harvest of berries and other fruit combined with new flavours. Included on the menu is whipped porridge made with locally sourced apples served with cinnamon-apple sorbet, spruce shoot caramel and apple meringue.

The wine recommendations on the *Pure Nordic Tastes* menu were provided by Finland's Waiter of the Year, **Janika Tiensuu**, who was previously awarded the honour of Finland's Sommelier of the Year.

"We wanted to create an autumn menu for our à la carte restaurants that is a seamless whole, where each dish complements the others – that's why, for the first time ever, we gave the entire job of creating a menu to Finland's Chef of the Year. When we then had the chance to taste Simo's and Janika's work, we were really pleased with our decision. Now all the flavours work together perfectly," says Viking Line's Restaurant Manager, **Janne Lindholm**.

Viking Line has partnered with the organization that runs the Finnish Chef of the Year and Waiter of the Year competitions since 2018.

"By supporting the Finnish Chef of the Year competition, we help to develop the country's entire food culture. We're proud that we can spotlight talented professionals in the restaurant industry – and at the same time, of course, pamper our customers with exclusive food experiences," adds Janne Lindholm.

The Chef of the Year menu will be served from September 17 to November 12 on Viking Glory, Viking Grace, Viking Gabriella and Viking Cinderella. The main courses cost EUR 26–33.

Chef of the Year menu on Viking Line's vessels September 17–November 12, 2025

Starters

- Roasted Jerusalem artichoke, dill-flavoured sour cream, vendace roe and pickled white currant €12
- Grilled potato flatbread, beetroot prepared in smoked butter, Finnish cheese and kale €13
- Beef tartare, crispy fried bao bun, honey mustard and cured egg yolk €14
- Vendace boquerones, cucumber-apple stock, crispy potatoes and egg yolk crème €13

Main courses

- Tarte tatin with caramelized onion, mushroom stock, ramson oil and herb salad €26
- Finnish goose confit, caramelized cream, cabbage of the season and dried gooseberry €33
- Pike-perch à la Chef of the Year, grilled butter, horseradish-flavoured potatoes and pickled mushrooms €29
- Slow-braised Finnish reindeer, salted lingonberries, dried reindeer heart and potato foam €31

Desserts

- Goat milk pudding, roasted oats, marinated sea buckthorn and rosemary-sea buckthorn coulis €12
- Black currant parfait, caramelized rye, black currant coulis and dark chocolate €13
- Whipped porridge with apple, cinnamon-apple sorbet, spruce shoot caramel and apple meringue €13
- Cheeses with thyme-flavoured blueberries, crispbread with seeds and pear €12

More information:

Janne Lindholm, Viking Line's Restaurant Manager
janne.lindholm@vikingline.com, tel. +358 400 744 806

Johanna Boijer-Svahnström, Senior Vice President, Corporate Communications
johanna.boijer@vikingline.com, tel. +358 18 270 00

Christa Grönlund, Communications Manager
christa.gronlund@vikingline.com, tel. +358 9 123 51