

VIKING DAILY BREAKFAST CHOICE

Please order from your waiter

CHOICE OF JUICES

Orange, Pineapple, Multivitamin, Grapefruit, Apple, Grape,
Prune, Tomato, V8

VIKING SPECIALITIES

Buttermilk Pancakes or French Toast
choice of wild blueberry sauce or maple syrup

Steel Cut Oatmeal with your choice of Additions:
berries, banana, raisins, cinnamon or crystal sugar
nuts, line seeds, honey, cranberries

EGG DISHES

Fried, Scrambled or Poached
Eggs Benedict with Hollandaise

Omelette with your choice of:
crisp bacon, tomato, mushrooms
herbs, ham, onion, sautéed spinach, bell pepper
cheddar cheese, Swiss cheese, breakfast sausage

ALSO AVAILABLE WITH ANY OF THE ABOVE

crisp bacon, grilled sausage, roasted mushrooms
broiled tomato, hash brown potatoes

LUNCH MENU

FROM
THE BUFFET

Poached Salmon

Antipasti & Pesto 🌿

ORDER FROM
YOUR WAITER

Carrot Ginger Soup 🌿
grapefruit wedges & ginger chips

Spaghetti Bolognese
tomatoes, cauliflower, red onions, spring onions

Roast Turkey Medallions
herb sauce, red wine risotto, sautéed zucchini

Cobb Salad
avocado, tomato, egg, blue cheese, chicken, bacon

DESSERTS

Strawberry Shortcake
whipped cream

Vanilla Ice Cream
warm raspberry compote, whipped cream

🌿 vegetarian ⊕ regional specialty

WELCOME DINNER

FIRST COURSE

Smoked Salmon Carpaccio & Salmon Caviar
sweet corn blini, celery & leek salad, lemon vinaigrette

Potato Crusted Mascarpone Cheese 🍷
truffle sabayon sauce

Baby Arugula & Watermelon Salad 🍷
goat cheese croutons, tangerine dressing

Roasted Tomato Soup 🍷
basil foam

MAIN COURSE

Châteaubriand
buttered vegetables, potatoes, Béarnaise sauce, jus

Caramelized Sea Scallops
crisp bacon, braised savoy cabbage, thyme roasted potatoes, port wine sauce

Zucchini Baked with Goat Cheese & Sundried Tomato 🍷
artichoke, basil & cherry tomato ragout

DESSERTS

Mascarpone & Sour Cherry Cake
brownie streusel with marinated berries

Ice Cream Málaga

Sorbet cassis

Sauces chocolate, butterscotch, berry

Strawberry Sponge Cake

Fruit Plate fresh grapes

**CHEESE
PLATE**

*The following cheese plate is accompanied by
Apricot Chutney*

Reblochon

French cow's milk cheese, creamy herbal aroma & nutty aftertaste

Goat Cheese

French goat's milk cheese, very mild taste, curdy

**ALWAYS
AVAILABLE**

*The following entrées are accompanied by
fresh sautéed vegetables, mashed potatoes, herb chimichurri,
orange-honey BBQ & hollandaise sauces*

Caesar Salad

parmesan shavings, anchovies & tomato-garlic crostini

Sautéed Salmon Fillet

Roast Chicken Breast

Seared Prime Rib Eye Steak

**SUGGESTED
WINES**

Grüner Veltliner, Winery Mörwald, Wagram ⊕
fruity nose with touches of pepper & enjoyable freshness

Blaifränkisch, Winery Tüzkö, Szekszárdi
spicy nose & wild berry flavor in harmony with fine tannins

 vegetarian  regional specialty