



## Viking River Cruises Culinary Overview

*Menus Offer Choice of Regional Dishes and Traditional American Fare Designed to Please Every Palate*

What would a visit to Budapest be without experiencing its world-famous goulash or a trip through Germany without a delicious taste of *leberwurst* or *Kölsch*? Viking River Cruises understands that authentic cuisine is always at the heart of cultural exploration, and Viking's culinary program seeks to expose guests to regional dining traditions on and off the ship. Whether you enjoy regional specialties on board with Viking's signature "A Taste Of..." program, or you accompany the chef to a local market through the Culture Curriculum<sup>SM</sup> program, guests will get a taste of their destinations just as much as they see, hear and explore them. Viking River Cruises offers myriad of dining options for all palates, from local cuisines to American favorites.

**European menus** are designed by experienced European chefs trained in the Swiss hospitality and culinary traditions. Viking chefs prepare nutritious meals daily in state-of-the-art kitchens, using fresh seasonal fruits and vegetables. Some of the meals likely to be served on a European cruise include traditional Dutch *hutspot*, a hearty beef stew with potatoes and other vegetables; Swiss *Zürcher geschneitzeltes*, tender strips of veal in a creamy mushroom sauce; or filet of sole, pan-fried with lemon, garnished with lobster foam and served with baby leaf spinach and Parisienne potatoes. Guests on **Russia and Ukraine cruises** will enjoy regional cuisine such as *Petrosavodsky Triska*, potato-cruste filet of cod with Mediterranean vegetables; traditional *golubtsy*, stuffed white cabbage leaves with tomato sauce and sour cream, and grilled filet of pikeperch from Lake Ladoga with vegetable ragout and couscous. **China itinerary menus** were conceptualized by world-renowned American Culinary Federation Master Chef Martin Yan, known for his pan-Asian cuisine. Yan's menus feature such dishes as wok-seared sea bass with crispy bean sauce, Kung Pao chicken with glazed cashews and Sichuan dumplings in red sauce. Viking is committed to offering guests a variety of options at every meal, and the "**Always Available**" menu is offered on every itinerary. This selection of favorite entrées offers classic American fare like grilled filet of salmon with dill butter, pan-roasted chicken breast with rosemary gravy and charbroiled New York cut sirloin steak with herb butter.

Viking River Cruises designs its restaurants for single-seating meals in a casual yet elegant sit-where-you-like atmosphere, unique to river cruising vessels. For example, on the new Viking Longships, guests may select to eat

in the sophisticated dining room with panoramic views, or to dine al fresco on the Aquavit Terrace, an outdoor seating area at the bow of the ship while basking in the fresh air and enjoying breathtaking views.

Each onboard meal is accompanied by complimentary tea, coffee, soft drinks, house wine and beer; cocktails and additional wines available for purchase on a per-drink basis. Viking also offers **Silver Spirits**, a convenient premium beverage package that features upgrades to the complimentary wine served with lunch and dinner, as well as additional cocktails. Many Viking River Cruises guests also choose to bring specialty wine varietals and local liquors on board, and are invited to enjoy them at meals without a corkage fee. Dining room staff will be happy to recork a guest's wine bottle and serve the remainder at a later meal on request.

Viking River Cruises also offers an experiential learning component, **Culture Curriculum**, which is coordinated by each ship's Program Director and is designed to complement shore excursions through activities such as apple strudel-making workshops, regional wine and cheese tastings in Europe and shopping local food markets with the onboard chef. Aboard Russia cruises, guests enjoy traditional Russian tea and Russian cuisine workshops. China itineraries include an optional Peking duck dinner and a Tang Dynasty dinner; guests on *Roof of the World* enjoy tea with a Tibetan family in Lhasa.

### **Dining On Shore**

Dining is an important element of every travel experience, and Viking River Cruises furthers its cultural immersion with numerous itineraries offering meals on shore. Guests will experience cuisine such as Chinese dumplings (*jiaozi*) in Beijing or a traditional German lunch in Rothenburg at a local restaurant carefully selected by Viking's in-country staff. Guests can also choose to take advantage of Viking's new complimentary onboard Concierge Service; Launched in 2012, the service provides guests with access to exclusive dining reservations and assists in amplifying the culinary experience while ashore.

For more information and sample recipes from, visit <http://www.vikingrivercruises.com/recipes>

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