

**Happy is the one who treats his tastebuds, happy is the
one who cherishes his true love.**

**At Haralds these two fortunes meet, the
setting for unforgettable treats.**

Bon appétit!

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VOYAGES OF THE VIKINGS

Set menus selected by our chefs

THE VOYAGE OF SWEYN FORKBEARD56,00 €

Salmon pastrami from Lofoten L, G

Salmon pastrami and marinated crayfish, pike roe mousse, pea purée and pickled fennel served with warm parsnip rösti.

Pepper steak from the Byzantine court L, G

Beef tenderloin topped with apple and parmesan mousse, dry-cured pork, cognac-pepper sauce, potato cake and oven roasted vegetables.

Harald's tar treat L

Harald's famous tar-flavoured ice cream, sea-buckthorn jam, dried raspberry and honey-frosted rye bread.

From the history books:

Sweyn Forkbeard was the king of Denmark in 986-1014 and the king of England in 1013-1014. Apparently he got his nickname because of his long beard and mustache. Sweyn was the first Danish king who had coins minted with his image on them. The coins also included the text "Zven, Rex ad Dener", Sweyn, king of the Danes. Sweyn conquered vast territories in England, but Ethelred and his troops stopped him from taking over London. However, the city was left without a ruler and after Ethelred fled to Normandy, Sweyn became the king of England in late 1013. He settled in Gainsborough, Lincolnshire, and began to organize his new kingdom. Sadly, he passed away on the 3rd of February in 1014 after only five weeks of reign.

THE VOYAGE OF ERIC THE VICTORIOUS44,30 €

Cep and chanterelle soup from the snow forest L

Creamy cep and chanterelle soup served with spelt-beetroot bread and butter.

Zander from the rocky shores L, G

Fried zander topped with dill oil, sour cream sauce, parsnip rösti, quinoa-vegetable fry-up and pickled fennel.

Rurik's pancakes

Crispy pancakes served with skyr and white chocolate mousse flavoured with cranberries, milk ice cream, apple-caramel jam and strawberry sauce.

From the history books:

Eric the Victorious was the king of Sweden c. 945-995 and the first king of Sweden in history to be recognized by both the Swedes and the Geats. Eric got his nickname after he defeated his nephew Styrbjörn the Strong on the plain of Fyris c. 985. Styrbjörn was the son of Eric's brother Olof and wanted a part of Eric's kingdom for himself. According to Adam of Bremen, Eric had converted to Christianity but became a heathen after the battle. Stories say that Eric promised to serve Odin for ten years if he was able to beat Styrbjörn.

VOYAGES OF THE VIKINGS

Set menus selected by our chefs

THE VOYAGE OF HARALD BLUETOOTH 37,40 €

Salad from the vegetable patch VE, M

Fresh salad tossed in apple-fig vinaigrette, quinoa-vegetable brunoise, marinated vegetables, toasted seeds and spelt-beetroot bread.

Goat herder's chicken LL, G

Juicy grilled chicken served with goat cheese, olive sand, Wine of Wisdom -sauce, Viking shield potatoes, oven roasted root vegetables and tomato relish.

Irish maid's chocolate cake L, G

Mouthwatering chocolate cake topped with blueberry mousse, caramelized pecans, dried raspberries, white chocolate snow and raspberry sauce.

From the history books:

Harald Bluetooth was the king of Denmark 958-986 and the king of Norway 976-986. He was the son of Gorm the Old and followed his father to the throne. He fulfilled his father's goal and made Denmark a unitary state. He may have gotten his nickname after his bad teeth. Harald became a Christian in 965 and made Christianity the official religion of Denmark. He altered the Jelling runestones into Christian memorials which honored his parents, Gorm and Thyre. He set up a runestone with the following engraving:

"King Harald set up this stone in the memory of his father Gorm and his mother Thyre. Harald, who conquered the whole of Denmark and Norway and turned the Danish into Christians." Christ is depicted on the stone in the middle of braided and tied ribbons and its purpose was to separate Christ from the world of Nordic gods and spells.

THE VOYAGE OF MAGNUS THE GOOD38,70 €

Starter breads of Mount Athos VE, M

Carrot and beetroot hummus, pea purée and toasted spelt-beetroot bread.

White lupin patties of the valkyries VE, M, G

White lupin-tempeh patties topped with Vikings' herb paste and beetroot hummus, spicy wine sauce, Viking shield potatoes, oven roasted root vegetables, tomato relish and olive sand.

Iona's liquorice mousse VE, M, G

Liquorice mousse, raspberry-liquorice sorbet, liquorice meringue, dried raspberry and raspberry syrup.

From the history books:

Magnus the Good was the king of Norway 1035-1047 and the King of Denmark 1042-1047. He was the son of St. Olaf. The aristocracy of Norway had had enough of Danish reign and made Magnus their king in 1035. After the king of Denmark passed away, Magnus became the ruler of Denmark. His uncle, Harald Hardrada, returned from the Byzantine empire in 1045 and tried to gain power in Norway. Magnus was forced to share his power and Harald became co-king in 1046. In 1047 Magnus fell off a horse and died. His remains were taken to Norway and he was buried in the cathedral of Trondheim, where his father was also buried. With him, the line of St. Olof lost the throne and didn't reclaim it until 1280, when Eric II of Norway became king.

VOYAGES OF THE VIKINGS

Set menus selected by our chefs

THE VOYAGE OF CANUTE THE GREAT42,40 €

Crayfish soup from the Arctic Ocean L

Tomato-based crayfish soup with dill oil, rye bread and butter.

Aifur's lamb stew L

An all-time classic: slowly stewed neck of lamb served with artichoke mashed potatoes, oven roasted root vegetables, tarred lingonberries, rye bread and horseradish mousse.

Northern matron's bread cheese G

Warm bread cheese sprinkled with cinnamon and sugar served with marinated cloudberry and cloudberry ice cream.

From the history books:

Canute the Great was the king of England, Denmark and Norway as well as the governor of Schleswig and Pomerania 1014-1035. He was the first king of England to rule the entire kingdom without constant internal or external threat. Because he was also the ruler of the Vikings' homelands, England was safe from invasion. This made Canute's kingdom flourish and develop for twenty years without a war. Canute had great respect for English laws, which gave him understanding of justice and civil rights.

The judicial system was highly active at that time, and the first steps towards democracy were taken. The Vikings had a long tradition of trading with the neighbouring states. The preferred means of payment was silver. Canute created the first uniform currency system, based on silver coinage.

THE VOYAGE OF WILLIAM THE CONQUEROR..... 66,60 €

Starter stone of the Aesir L

Salmon pastrami, tarred Baltic herring, crayfish tails, reindeer heart, black pudding, elk sausage, dry-cured pork, beer cheese from Jukola farm, pickled fennel, rye bread and smoked horse mousse.

Reindeer from the northern fells G

Reindeer tenderloin and reindeer heart, wine sauce with berries, potato cake, roasted beetroot, warm bread cheese and sea-buckthorn jam.

Dessert shingle from Jelling

Mouthwatering chocolate cake topped with blueberry mousse, skyr and white chocolate mousse flavoured with cranberries, spruce ice cream, a crispy pancake, strawberry sauce and apple-caramel jam.

From the history books:

William the Conqueror was the Duke of Normandy 1035-1087 and the first Norman king of England 1066-1087. William was a descendant of the Viking chief Rollo. All the later rulers of England and the United Kingdom are their heirs. The Norman reign of William had a huge impact on English culture, for instance the feudal system was borrowed from the Normans. William's regime was very advanced at the time. The "Domesday book" has very specific information about the properties of landowners. An important relic from William's time is the Bayeux Tapestry, which depicts the backgrounds of the Norman invasion and culminates in The Battle of Hastings. After the Norman conquest the language of the English nobility was switched to French. Later it blended with Anglo-Saxon spoken by the common people, but left a great deal of French influence behind.

VOYAGES OF THE VIKINGS

Set menus selected by our chefs

THE FEAST OF THE KING..... 69,90 €/
person
(for two or more)

The court of Harald gathered all their best treats to the feast. An amazing meal is brought to the table, where different Nordic flavours are served on Viking shields.

The starter shield of Heimdal L

Salmon pastrami, tarred Baltic herring, crayfish tails, black pudding, reindeer heart, elk sausage, dry-cured pork, beer cheese from Jukola farm, blueberry-onion jam, smoked horse mousse, pike roe mousse, rye bread and spelt-beetroot bread, fresh salad tossed in apple-fig vinaigrette, marinated vegetables, toasted seeds and quinoa-vegetable brunoise.

The shield of Odin L, G

Sliced Black Angus petite tender steak, roe deer roast, leg of duck, cognac sauce and wine sauce with berries, Viking shield potatoes, creamy cheese potatoes, oven roasted root vegetables and smoked horse mousse.

The dessert shield of Freya

Mouthwatering chocolate cake topped with blueberry mousse, crispy pancakes, strawberry sauce, skyr and white chocolate mousse flavoured with cranberries, bread cheese, liquorice mousse, apple-caramel jam, marinated cloudberrries, cloudberry ice cream, spruce ice cream as well as raspberry-liquorice sorbet.

From the history books:

From the history books: Holmgang, or "island walk", was a duel practised by Norsemen. It was a recognised way to settle disputes. Information about holmgang is found in sagas. It wasn't easy to back away from the challenge, as one would not be regarded as a real man afterwards. It was possible, however, to get someone to fight for you. The opponents took turns in hitting each other with their weapons: often the challenged would hit first, then the challenger. One often implemented rule was the access to three shields, which could be broken by the heavy blows. The duels often had a designated area, for instance an animal hide. Sometimes the opponents were taken to a small island— only the winner was meant to come back. If someone left the area, he was called a coward. Often the winner was given the loser's property, sometimes even all of it. According to the sagas, holmgang became a problem when the berserks started using it to rob people. They would challenge people and take their land, property or woman. Mostly because of this, holmgang was forbidden in Iceland in 1006 and in Norway in 1014.

Sigrid the Chaste

Sigrid the Chaste is the daughter of the village shaman. She's a beautiful old maid, but no one has claimed her yet. Sigrid has powers like her father and some say she can see the future. She knows that the time will soon come, when she has a powerful warrior by her side and a swarm of noisy children.

STARTERS

1. **SALAD FROM THE VEGETABLE PATCH VE, M**6,30 €
Fresh salad tossed in apple-fig vinaigrette, quinoa-vegetable brunoise, marinated vegetables, toasted seeds and spelt-beetroot bread.
2. **BREWER'S CHEESE SALAD**7,80 €
Fresh salad tossed in apple-fig vinaigrette, quinoa-vegetable brunoise, marinated vegetables, toasted seeds, spelt-beetroot bread and beer cheese from Jukola farm.
3. **STARTER BREADS OF MOUNT ATHOS VE, M**.....6,20 €
Carrot and beetroot hummus, pea purée and toasted spelt-beetroot bread.
4. **CEP AND CHANTERELLE SOUP FROM THE SNOW FOREST L**
Creamy cep and chanterelle soup served with spelt-beetroot bread and butter.
Starter9,90 €
Main course.....12,60 €
5. **CRAYFISH SOUP FROM THE ARCTIC OCEAN L**
Tomato-based crayfish soup with dill oil, rye bread and butter.
Starter10,90 €
Main course.....15,60 €
6. **STARTER STONE OF THE AESIR L**.....13,90 €
Salmon pastrami, tarred Baltic herring, crayfish tails, reindeer heart, black pudding, elk sausage, dry-cured pork, beer cheese from Jukola farm, pickled fennel, rye bread and smoked horse mousse.

From the history books:

At open seas the Vikings had their own ways of navigating. It is probable that they observed the locations of the Sun and the North Star and different signs of the nature around them, such as waves, winds, birds and fishes. Birds and whales were found near the coast and waves were formed differently as the sea floor rose when approaching the shore. Experienced sailors also knew how to keep an eye on glaciers' reflections in the horizon.

Aava Wolfsbane

Aava came to Tavastia from the eastern forests to have a better future. On her travels she came across an angry wolf on the road. Aava didn't like that at all, so she pinned the wolf to the ground with her bare hands and told it to behave. The wolf found it was better not to argue with her and ran away. When she came to Tavastia she marched straight into the nicest looking tavern and told the owner that she could start working there right away. The owner hired her, and there she remains to this day. Her nickname has given her a reputation, and very few dare to cause trouble when they hear about her.

7. **SALMON PASTRAMI FROM LOFOTEN L, G12,90 €**
Salmon pastrami and marinated crayfish, pike roe mousse, pea purée and pickled fennel served with warm parsnip rösti.
8. **THE STARTER SHIELD OF HEIMDAL L15,90 €/person**
(for two or more)
Salmon pastrami, tarred Baltic herring, crayfish tails, black pudding, reindeer heart, elk sausage, dry-cured pork, beer cheese from Jukola farm, blueberry-onion jam, smoked horse mousse, pike roe mousse, rye bread and spelt-beetroot bread, fresh salad tossed in apple-fig vinaigrette, marinated vegetables, toasted seeds and quinoa-vegetable brunoise.

From the history books:

Heimdall was the guardian of Asgård, the home of the gods. He was a tireless watcher with senses so keen that he could see in absolute darkness and hear the grass grow. He lived by the bridge Bifrost, which connects the worlds of gods and men. His task during Ragnarök was to warn the other gods of giants by blowing into his Gjallarhorn. Heimdall fought Loki and won. The battle took place again during Ragnarök, when Heimdall killed Loki and died.

Halthor Sourpuss

Young Halthor was amazed in the new village and looked sour. "How will I ever get along with these experienced Vikings?" he thought. Time passed and the young boy grew up to be a proper Viking, who's not scared of big riots or great feasts. There's always a big smile on his face when he's serving guests.

FROM HELGA'S GARDEN

9. **PULLED BEAN STEW FROM HELGA'S OVEN VE, M.....24,80 €**
Tomato-based pulled bean and lentil stew served in a bread cup, carrot hummus, pea purée, quinoa-vegetable fry-up and roasted beetroots.
10. **WHITE LUPIN PATTIES OF THE VALKYRIES VE, M, G.....22,80 €**
White lupin-tempeh patties topped with Vikings' herb paste and beetroot hummus, spicy wine sauce, Viking shield potatoes, oven roasted root vegetables, tomato relish and olive sand.

FROM THE SIDE OF THE BOAT

11. **SALMON FROM THE STORMY ISLE L, G.....27,90 €**
Salmon and marinated crayfish tails, cep and chanterelle sauce, artichoke mashed potatoes and roasted beetroots.
12. **ZANDER FROM THE ROCKY SHORES L, G.....25,20 €**
Fried zander topped with dill oil, sour cream sauce, parsnip rösti, quinoa and vegetable fry-up and pickled fennel.

From the history books:

Vikings usually ate two meals a day – in the morning, a few hours after starting the workday they had their morning porridge and in the evening after work they had dinner. Water, buttermilk or beer were their drinks of choice. The change of seasons was celebrated with sacrificial feasts, during which they drank beer. In case an event was especially significant, they would serve mead, which was made from honey, malt and water and seasoned with hops. The wealthiest Vikings also had wines imported from the land of the Franks. The walls of Viking houses were lined with benches, on which they sat during the day and slept on at night. When food was served, tables covered with cloths were lifted in front of the benches.

Gunhild Riverfoam

Gunhild is the daughter of a salt merchant and therefore has her home at a nice spot near trade routes. She knows how to make good ale and grow herbs. Gunhild is a calm and happy person who always seems to have her hands on a dozen things at once. One time she almost lost her temper when she lost her best beer barrel in a flood. She had no choice but to make a whole new batch, this time seasoning it with thyme, and no one was left thirsty at Harald's feast.

FROM OUR PASTURES

- 13. TURKEY SALAD FROM VINLAND LL, G.....17,90 €**
Turkey tenderloin, grilled goat cheese, fresh salad tossed in apple-fig vinaigrette, marinated vegetables, quinoa-vegetable brunoise, toasted seeds and tomato relish.
- 14. GOAT HERDER'S CHICKEN LL, G.....21,60 €**
Juicy grilled chicken served with goat cheese, olive sand, Wine of Wisdom -sauce, Viking shield potatoes, oven roasted root vegetables and tomato relish.
- 15. CATCH OF THE FOWLER L, G32,60 €**
Quail, tender leg of duck and turkey tenderloin, wine sauce with berries, potato cake, oven roasted root vegetables and sea-buckthorn jam.
- 16. ERIKSDOTTER'S TURKEY L, G19,90 €**
Turkey tenderloin, Wine of Wisdom -sauce, viking shield potatoes, quinoa-vegetable fry-up and blueberry-onion jam.
- 17. PORK OF THE BERSERKERS L, G**
Grilled pork chuck and pork belly, horseradish mousse, spicy wine sauce, beer and garlic potatoes, oven roasted root vegetables and blueberry-onion jam.
Normal 200 g19,80 €
Large 400 g28,40 €
- 18. BALDUR'S DEER PAN L, G.....26,20 €**
Roe deer roast glazed with herb paste, roe deer and lingonberry sausage, grilled pork belly, tar-mustard sauce, creamy cheese potatoes, oven roasted root vegetables and tomato relish.

From the history books:

Vinland was the name given to an area most likely located on the east coast of Canada by Vikings from Greenland. According to a Greenlandic saga, one of Leif Erikson's men called Tyrkir found grapes in the area, and named it Vinland, "wine land". The presence of grapevines in the region is, however, impossible, and one possible origin for name has been thought to have been "land of meadows". The first mention of Vinland is found in the book Descriptio insularum Aquilonis, written by Adam of Bremen in 1075. The main sources describing Vinland are two Icelandic sagas, the Greenland saga and the Saga of Erik the Red. They were written 250 years after the events which they depict, and can not be considered reliable. It is certain, however, that Vikings sailed to North America. In 1960, archaeologists found evidence of the Vikings' presence in the northern tip of Newfoundland at L'Anse aux Meadows. The place was added to the World Heritage List in 1978. A Viking settlement has been reconstructed in the rough terrain. This settlement has often been considered to be the Vinland of the sagas, but there is no certainty about this.

Stine Sharp-shooter

I was born during hard times. My father, Vikeke the Wild, shot crows with his bow to make a living. One time when he took a shot, he missed the flying crow and the arrow came back straight into his eye when he was looking at the skies. Luckily he didn't lose his sight, but started seeing everything double. "Two birds with one shot", he thought. It's a shame that he was always aiming at the wrong crow, and that was the end of his hunting days. When I was just a little girl, my father taught me how to use a bow, and at just three years old I managed to hit the "two birds with one shot". I became so skilled, that they started to call me Stine Sharp-shooter. I haven't forgotten how to hunt, and to this day I work here catching crows for a living.

FROM THE CAMPFIRE

19. BEEF STEAK OF ROBERT THE WICKED L, G

Sliced Black Angus petite tender, chili-pickle relish, Wine of Wisdom -sauce, Viking shield potatoes and oven roasted root vegetables.

Normal 150 g26,90 €

Large 300 g36,60 €

20. PEPPER STEAK FROM THE BYZANTINE COURT L, G

Beef tenderloin topped with apple and parmesan mousse, dry-cured pork, cognac-pepper sauce, potato cake and oven roasted vegetables.

Normal 150 g35,20 €

Large 300 g52,20 €

21. AIFUR'S LAMB STEW L.....23,60 €

An all-time classic: slowly stewed neck of lamb served with artichoke mashed potatoes, oven roasted root vegetables, tarred lingonberries, rye bread and horseradish mousse.

22. HUNTSMAN'S SAUTÉED ELK L.....24,80 €

Stewed elk served in a bread cup with chili-pickle relish, artichoke mashed potatoes, tarred lingonberries and roasted beetroots.

23. REINDEER FROM THE NORTHERN FELS G39,80 €

Reindeer tenderloin and reindeer heart, wine sauce with berries, potato cake, roasted beetroot, warm bread cheese and sea-buckthorn jam.

From the history books:

The Varangian Guard was an elite unit of the Byzantine Army, whose members served as personal bodyguards to the Byzantine emperors. The guard was established during the reign of emperor Basil II, when Vladimir I of Kiev sent 6000 men to help him defend his throne against the rebel general Bardas Phokas. The Varagians had fought with the Byzantine Army before, but for the first time in 988 they were made an elite unit, which followed the emperor wherever he went. The guard soon gained a reputation of being brave and extremely loyal. At first, the guard consisted of Rus' men, but soon gained other Scandinavians, such as Norwegians, Swedes and Icelandic. The guard was well known for their love of alcohol and long war axes, and they were called "axe-wielding warriors" in Byzantine chronicles.

Helga Elk-caller

As a small Viking girl Helga was in the forest picking berries and hadn't been paying much attention to her surroundings. Her basket was almost full of blueberries, so she thought she would head home and make a nice pie for her clan. When she turned around she saw the largest creature she had ever laid her eyes upon: a big elk was laying right in front of her, sleeping. Helga was frightened by the elk and started screaming at the top of her lungs. The elk woke up and panicked, and ran straight to a great pine tree. So great was the impact that it snapped the elk's neck and it fell dead to the ground. Helga had quite a story to tell when she got home, and the elk was prepared for a feast for the whole village. Since then her nickname has been Elk-caller.

24. ...GAME SWORD OF THE KING OF THE RUS' L, G

.....For one.....**42,90 €**
.....For two or more.....**41,90 €/**
person

Reindeer tenderloin, quail, roe deer roast, roe and lingonberry sausage and vegetables skewered on a sword served with cep and chanterelle sauce, wine sauce with berries, Viking shield potatoes, creamy cheese potatoes, oven roasted root vegetables and blueberry-onion jam.

25. ...THE SHIELD OF THOR L, G33,90 €/
person

(for two or more)

Stewed neck of lamb, turkey tenderloin, roe and lingonberry sausage, spicy wine sauce and tar-mustard sauce, Viking shield potatoes, creamy cheese potatoes, oven roasted root vegetables and horseradish mousse.

26. ...THE SHIELD OF ODIN L, G37,90 €/
person

(for two or more)

Sliced Black Angus petite tender steak, roe deer roast, leg of duck, cognac sauce and wine sauce with berries, Viking shield potatoes, creamy cheese potatoes, oven roasted root vegetables and smoked horse mousse.

From the history books:

Rurik, chieftain of the Rus' (c. 830- c. 879) was a legendary Varangian, who, according to legend, claimed Staraya Ladoga in 862 and founded the city of Novgorod. The Rus' were Vikings who travelled, lived and traded in ancient Russia. Rurik's name means "famous leader". The 12th-century Primary Chronicle by Nestor reveals how Rurik came to power. According to the book, Chuds, Eastern Slavs, Merias, Veses, and Krivichs refused to pay taxes, drove out the Varangians and started to rule themselves. The tribes, however, were driven to war with each other and decided to call Rurik and his brothers to keep discipline.

Harald's story:

Harald's delicious ice cream is made by Suomen jäätelö. Only milk from Finncattle is used in the process. The milk from these indigenous cows is well suited for making ice cream because of the naturally higher fat and protein content. These properties are needed to make the best possible ice cream when striving to get the most delicious flavour. No artificial flavouring or colouring is used in the making process. Every used ingredient is the best of its kind.

DESSERTS

- 27. ...THE DESSERT SHIELD OF FREYA.....17,90 €/person**
.....(for two or more)
Mouthwatering chocolate cake topped with blueberry mousse, crispy pancakes, strawberry sauce, skyr and white chocolate mousse flavoured with cranberries, bread cheese, liquorice mousse, apple-caramel jam, marinated cloudberry, cloudberry ice cream, spruce ice cream as well as raspberry-liquorice sorbet.
- 28. ...HARALD'S TAR TREAT L8,90 €**
Harald's famous tar-flavoured ice cream, sea-buckthorn jam, dried raspberry and honey-frosted rye bread.
- 29. ...IRISH MAID'S CHOCOLATE CAKE L, G.....10,20 €**
Mouthwatering chocolate cake topped with blueberry mousse, caramelized pecans, dried raspberries, white chocolate snow and raspberry sauce.
- 30. ...IONA'S LIQUORICE MOUSSE VE, M, G10,70 €**
Liquorice mousse, raspberry-liquorice sorbet, liquorice meringue, dried raspberry and raspberry syrup.
- 31.....RURIK'S PANCAKES10,20 €**
Crispy pancakes served with skyr and white chocolate mousse flavoured with cranberries, milk ice cream, apple and caramel jam and strawberry sauce.
- 32. NORTHERN MATRON'S BREAD CHEESE G 8,90 €**
Warm bread cheese sprinkled with cinnamon and sugar served with marinated cloudberry and cloudberry ice cream.

From the history books:

The Norwegian Vikings' first raid took place at Lambay Island on the coast of Dublin in 795. The early Viking raids were brief and minor. However, they marked the end of the golden age of Christian culture in Ireland, and the Irish began a 200-year-long sporadic war against the Viking raiders, who pillaged monasteries and cities in the whole of Ireland.

Sven the Smallflame

Sven was standing, hungry and cold, with a dead squirrel in his hand. In need of a warming fire, he remembered that he had his tinderbox with him. He put his hands in his pockets, took the stones in his hands and smashed them together with great force. As a high-pitched scream echoed through the whole of Tavastia, he remembered that he had a large hole in both of his pockets. With tears of pain in his eyes, he swore that he would never make a fire again and that his nickname would be Smallflame from that moment on.

33. DESSERT SHINGLE FROM JELLING13,90 €

Mouthwatering chocolate cake topped with blueberry mousse, skyr and white chocolate mousse flavoured with cranberries, spruce ice cream, a crispy pancake, strawberry sauce and apple-caramel jam.

34. ISA'S ICE CREAMS G

Feel free to choose from the following flavours:

Cloudberry, milk or spruce

Tar, vanilla, L

Chocolate ice cream, raspberry-liquorice sorbet, M

On the side:

Caramel-apple jam, marinated cloudberrries, sea-buckthorn jam, raspberry sauce, strawberry sauce or caramel sauce.

1 scoop4,20 €

2 scoops6,80 €

Ása the Moody

Ása is the wife of a Viking chief who lives near the ocean at Fensalir. She is a peace-loving thinker, who gets annoyed if someone is arguing in her village: this can be the cause of her moodiness. Often Ása likes to keep to herself, thinking of her villagers and their guests. She carries the keys to the village on her hips while her husband is on his travels. Ása has the power of clairvoyance, knows the current and coming events, and therefore is often asked about the future and known to speak the truth.

**Most dishes can be made gluten- or lactose free!
Please inform the staff of your allergies.**

G = Gluten free

L = Lactose free

LL = Low lactose level

M = Milk free

VE = Vegan

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