

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!



VIKINKIRAVINTOLA
HARALD

www.ravintolaharald.fi

FEAST OF THE KING

For two or more

FOR TWO	143,40 €
ADDITIONAL VIKING	71,70 €/person

Starter shield of Thor

Cold-smoked salmon, tarred Baltic herring, vendace, salted beef and bear salami. Rye bread from Kullas Gård, rice vatrushka, corned beef mousse, mushroom salad and crayfish skagen. Salad and cranberry vinaigrette, pickled red cabbage, oat, marinated cucumber, tomato, toasted pumpkin seeds, pepper-veta cheese from Saloniemi cheesery and herb pistou.

Shield of Odin

Beer-braised pork shank, grilled chicken breast, beef brisket and pork belly with mustard served with creamy cheese potatoes, Vikings' shield potatoes, roasted root vegetables, Wine of Wisdom -sauce, creamy pepper sauce and blackcurrant-onion jam.

Dessert shield of Frigga

Chocolate cake with milk chocolate mousse, nut-rye bread crumble, pancakes with raspberry sauce, spruce shoot snow, lingonberry posset and liquorice parfait. Chocolate marquise, nougat mousse, vanilla-apple jam, pine nut-butter ice cream, tar ice cream and raspberry sorbet.



From the history books:

Vikings ate two actual meals. In the morning, a few hours after starting work, they ate porridge and in the evening, when the days' work was done, they had their evening meal.

They drank water, buttermilk or beer. Changing of the seasons was celebrated with a sacrificial feast and by drinking beer. If they had a special event they might have served mead, which was made from honey, malts and water and seasoned with hops. Wealthiest Vikings also had French wines. The walls of the longhouse were lined with benches on which they sat during the day and slept at night.

VOYAGES OF THE VIKINGS

VOYAGE OF BLUETOOTH 43,00 €

Frida's green salad (VE)

Salad with cranberry vinaigrette, pickled red cabbage, oat, marinated cucumber, tomato, toasted pumpkin seeds and rye bread from Kullas Gård.

Danes' chicken (L) (G)

Grilled chicken breast and pepper-veta cheese topped with herb pistou, Vikings' shield potatoes, Wine of Wisdom-sauce, roasted root vegetables and blackcurrant-onion jam.

Harald's tar treat (L) (G)

Tar ice cream and tar sauce, fennel jam, spruce shoot snow and berry crumble.

VOYAGE OF GILLE 51,90 €

Mushroom soup from the pine barrens (L)

Creamy black trumpet soup topped with cranberry vinaigrette, rye bread from Kullas Gård and butter.

Boatmaker's Arctic char (L) (G)

Grilled Arctic char and crayfish skagen, parsley root mashed potatoes, dill sauce and balsamic vinegar beetroots.

Pancakes from Reval (L)

Pancakes with raspberry sauce, vanilla-apple jam, pine nut-butter ice cream and berry crumble.

From the history books:

Harald Bluetooth was the king of Denmark and Norway. He was the son of Gorm the Old and rose to the throne after his father. His nickname "Bluetooth" most likely came from Harald's bad teeth. The nickname is known from sources after his time, so it is not known at what time he got it. Harald Bluetooth became a Christian in 965 and Made Christianity the official religion of Denmark. He was later dethroned.

The technology Bluetooth is named after him. The Bluetooth logo was created by combining the Scandinavian runes hagall and berkanan.

From the history books:

Harald Greycloak was the son of Eric Bloodaxe and Gunhild Gormsdotter. After his father died, Harald Greycloak made an alliance with his brothers against Haakon the Good. Harald and his brothers became kings after Haakon died in the battle of Fitje. Their rule was limited to western Norway. Harald was the strongest and most influential as he was the oldest of the brothers. Harald tried to increase his influence by having the local men of power Sigurd Haakonsson, Tryggve Olafsson and Gudrød Bjørnsson killed.

VOYAGE OF GREYFUR 49,50 €

Cheese salad from Signe's court (L)

Pepper-veta cheese and herb pistou, salad with cranberry vinaigrette, pickled red cabbage, oat, marinated cucumber, tomato, toasted pumpkin seeds and rye bread from Kullas Gård.

Castellan's lamb (L) (G)

Grilled lamb fillet and melted butter seasoned with herbs and garlic, tomato-sage sauce, parsley root mashed potatoes, roasted root vegetables and stewed juniper berry onions.

Dagmar's lingonberry posset (L) (G)

Lingonberry posset, chocolate marquise, nougat mousse and berry crumble.

VOYAGE OF SAINT OLAF 63,10 €

Aegir's starter treat (L)

Cold-smoked salmon, crayfish skagen, rye bread from Kullas Gård, artichoke-potato cake, marinated cucumber and dill sauce.

Reindeer from Valhalla (L) (G)

Reindeer tenderloin and reindeer chuck, creamy black trumpet sauce, artichoke-potato cake topped with corned beef mousse, roasted root vegetables and tarred lingonberries.

Borghild's chocolate cake (G)

Chocolate cake with milk chocolate mousse, raspberry sorbet, honey and berry crumble and raspberry sauce.

According to Viking mythology:

Valhalla – the hall of fallen warriors is the home of fallen war heroes and the hall of Odin. Odin invited the bravely fallen warriors to his hall for feasting and drinking. The warriors fought each other every day but in the evening they rose from the dead to continue the feasting and fighting. Valhalla was said to have 540 doors, its rooves were covered with golden shields, pillars with spears and chairs with breastplates.

Jukola cheesery:

The romanticism of cheese making is alive and well at Leivonmäki. At Jukola farm in Leivonmäki the morning starts with fresh milk. The fresh and high quality milk combined with the experience of the cheese makers are the prerequisites to a fine cheese. Jukola cheesery sticks to traditional methods of cheese making even if it takes a lot of manual labour and time.

Demand for tar peaked in the 19th century in the Oulu region. Tar was stored in barrels, and it continued its journey from the Port of Oulu to destinations all over the world. To guarantee better-quality tar, the barrels were drained of condensed water by drilling holes in the side of the barrels, from which the tar water was allowed to flow and then the holes were plugged.

STARTERS

1. **FRIDA'S GREEN SALAD** (VE) 7,70 €
Salad with cranberry vinaigrette, pickled red cabbage, oat, marinated cucumber, tomato, toasted pumpkin seeds and rye bread from Kullas Gård.
2. **CHEESE SALAD FROM SIGNE'S COURT** (L) 11,30 €
Pepper-veta cheese and herb pistou, salad with cranberry vinaigrette, pickled red cabbage, oat, marinated cucumber, tomato, toasted pumpkin seeds and rye bread from Kullas Gård.
3. **AEGIR'S STARTER TREAT** (L) 12,40 €
Cold-smoked salmon, crayfish skagen, rye bread from Kullas Gård, artichoke-potato cake, marinated cucumber and dill sauce.
4. **SAINT MAGNUS' SALTED BEEF** (L) (G) 12,90 €
Salted beef, tar cheddar from Jukola cheesery, horseradish mousse, walnut crumble, mushroom salad and cranberry vinaigrette.

Kullas Gård's rye bread

Kullas Gård's farm is a family business located in Rosendal on the island of Kimitoön.

The farm has been handed down to the next generation since 1728.

They bake rye bread made from the farm's own flour in the new farm bakery.

The bread has won medals in many competitions.



5. **MUSHROOM SOUP FROM THE PINE BARRENS** (L)

STARTER 11,20 €

MAIN COURSE 16,60 €

Creamy black trumpet soup topped with cranberry vinaigrette, rye bread from Kullas Gård and butter.

6. **STARTER SHIELD OF THOR FOR TWO** (L) 37,80 €

ADDITIONAL VIKING 18,90 €/

For two or more

person

Cold-smoked salmon, tarred Baltic herring, vendace, salted beef and bear salami. Rye bread from Kullas Gård, rice vatrushka, corned beef mousse, mushroom salad and crayfish skagen. Salad and cranberry vinaigrette, pickled red cabbage, oat, marinated cucumber, tomato, toasted pumpkin seeds, pepper-veta cheese from Saloniemi cheesery and herb pistou.

According to Viking mythology:

Thor is one of the most powerful gods in Scandinavian mythology. He is very strong, but not particularly intelligent. Thor is described as a muscular red-bearded man, who is dressed in a bear hide and carries the hammer Mjölner. He travels across the sky in a carriage pulled by two goats: Tandgniostr and Tandgrisner. His father is allfather Odin and his mother Jörd.

Thor's weapon is Mjölner, a massive hammer which he used to kill giants. Vikings believed that Thor creates thunder and lightning with Mjölner.



From the history books:

Runes are the oldest alphabet in Scandinavia and they were used for writing and as magical markings. In Vikings mythology runes are associated with Odin. Odin hung in a tree for nine days in order to acquire the knowledge of runes as a legacy for mankind. The most famous writings have been found in runestones. The word for rune, runa, means secret or whisper.

MAIN COURSES

7. **FREYJA'S VEGETABLE BALLS** (VE) 27,80 €
Pea-vegetable balls, pistou oat, toasted pumpkin seeds, roasted root vegetables, tomato-sage sauce, pickles and pickled red cabbage.
8. **BOATMAKER'S ARCTIC CHAR** (L) (G) 29,80 €
Grilled Arctic char and crayfish skagen, parsley root mashed potatoes, dill sauce and balsamic vinegar beetroots.
9. **DANES' CHICKEN** (L) (G) 24,90 €
Grilled chicken breast and pepper-veta cheese topped with herb pistou, Vikings' shield potatoes, Wine of Wisdom-sauce, roasted root vegetables and blackcurrant-onion jam.
10. **BARBARIANS' ELK BURGER** (L) 25,90 €
Gluten free +2 €
180g elk patty, pork belly with mustard, tar-bbq sauce, tar cheddar from Jukola cheesery, pickled red cabbage, pickles and salad in a potato bun served with mayonnaise and Vikings' shield potatoes.
11. **BREWMASTER'S PORK** (L) (G) 23,90 €
Beer-braised pork shank, parsley root mashed potatoes, stewed juniper berry onions, pickled red cabbage and pickles.
12. **BLACKBEARD'S BEEF** (L) (G)
150 G 27,80 €
300 G 37,80 €
Sliced Black Angus petit tender, melted butter seasoned with herbs and garlic, creamy pepper sauce, Vikings' shield potatoes, roasted root vegetables and blackcurrant-onion jam.
13. **BLACKSMITH'S PAN** (G) 25,90 €
Beef brisket, pork belly with mustard, spicy wild boar sausage, creamy cheese potatoes, creamy pepper sauce, stewed juniper berry onions, roasted root vegetables and pickles.

14. **ANSGAR THE HUNTER'S DUCK** (L) (G) 32,60 €

(fowl may contain shot)

Grilled duck breast, Wine of Wisdom-sauce, artichoke-potato cake topped with herb pistou, roasted root vegetables and blackcurrant-onion jam.

15. **CASTELLAN'S LAMB** (L) (G) 27,30 €

Grilled lamb fillet and melted butter seasoned with herbs and garlic, tomato-sage sauce, parsley root mashed potatoes, roasted root vegetables and stewed juniper berry onions.

16. **RUNECARVER'S RED DEER** (L) (G) 32,60 €

Grilled red deer fillet, lingonberry-butter sauce, artichoke-potato cake topped with herb pistou, balsamic vinegar beetroots and blackcurrant-onion jam.

17. **REINDEER FROM VALHALLA** (L) (G) 39,80 €

Reindeer tenderloin and reindeer chuck, creamy black trumpet sauce, artichoke-potato cake topped with corned beef mousse, roasted root vegetables and tarred lingonberries.

18. **SHIELD OF ODIN FOR TWO** (G) 65,80 €
ADDITIONAL VIKING 32,90 €/person
For two or more

Beer-braised pork shank, grilled chicken breast, beef brisket and pork belly with mustard served with creamy cheese potatoes, Vikings' shield potatoes, roasted root vegetables, Wine of Wisdom -sauce, creamy pepper sauce and blackcurrant-onion jam.

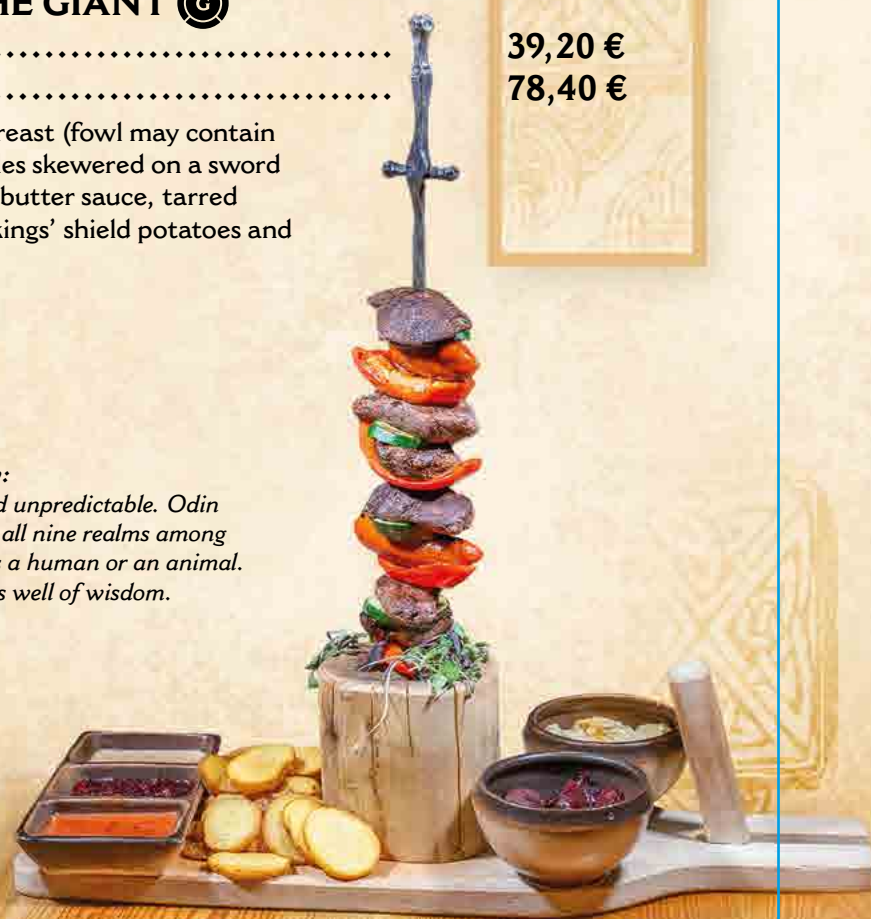
19. **GAME SWORD OF LIMMI THE GIANT** (G) 39,20 €
FOR ONE 78,40 €
FOR TWO

Reindeer tenderloin, red deer fillet, duck breast (fowl may contain shot), spicy wild boar sausage and vegetables skewered on a sword served with mushroom sauce, lingonberry-butter sauce, tarred lingonberries, creamy cheese potatoes, Vikings' shield potatoes and balsamic vinegar beetroots.

According to Viking mythology:

Odin is different from the other gods. He is fierce and unpredictable. Odin searches great wisdom throughout his life and travels all nine realms among deities, giants, dwarves, elves and humans, disguised as a human or an animal.

Odin gave his eye so he could drink from Mimir's well of wisdom.



Suomen jäätelö

Harald's delicious ice creams are made by Suomen Jäätelö, which uses milk from Finnish cattle. Milk from indigenous cattle is ideally suited to ice cream making, as the milk from Finnish cows is naturally higher in fat and protein. And those are the qualities you need to make the best ice cream possible, when all you want is the best-tasting result. No additives or artificial colour are used in the ice creams. Each raw material used is the best of its kind.

DESSERTS

- 20. DESSERT SHIELD OF FRIGGA FOR TWO 39,80 €**
ADDITIONAL VIKING 19,90 €/
For two or more person

Chocolate cake with milk chocolate mousse, nut-rye bread crumble, pancakes with raspberry sauce, spruce shoot snow, lingonberry posset and liquorice parfait. Chocolate marquise, nougat mousse, vanilla-apple jam, pine nut-butter ice cream, tar ice cream and raspberry sorbet.

- 21. BORGHILD'S CHOCOLATE CAKE © 12,40 €**
Chocolate cake with milk chocolate mousse, raspberry sorbet, honey and berry crumble and raspberry sauce.

- 22. PANCAKES FROM REVAL ℒ 10,90 €**
Gluten free +2 €
Pancakes with raspberry sauce, vanilla-apple jam, pine nut-butter ice cream and berry crumble.

- 23. PANCAKE FEAST ℒ 23,90 €**
(for 2-3 persons)
Gluten free +5 €
Pancakes with raspberry sauce, vanilla-apple jam, pine nut-butter ice cream and berry crumble.



24. **DAGMAR'S LINGONBERRY POSSET** (L) (G) 10,90 €

Lingonberry posset, chocolate marquise, nougat mousse and berry crumble.

25. **STRONGBOW'S LIQUORICE PARFAIT** (VE) 11,90 €

Liquorice parfait and raspberry sorbet, fennel jam and nut-rye bread crumble.

26. **HARALD'S TAR TREAT** (L) (G) 10,40 €

Tar ice cream and tar sauce, fennel jam, spruce shoot snow and berry crumble.

27. **HELGA'S DESSERT SHINGLE** 16,90 €

Chocolate cake with milk chocolate mousse, nut-rye bread crumble, chocolate marquise, vanilla-apple jam, pancake with raspberry sauce and raspberry sorbet.

28. **ICE CREAMS FROM THE NORTH:**

1 SCOOP 5,20 €

2 SCOOPS 10,40 €

Choose from the following:

Tar ice cream, chocolate ice cream, vanilla ice cream,

pine nut-butter ice cream (L) (G)

Raspberry sorbet (M) (VE) (G)

To accompany:

Tar sauce, raspberry sauce, vanilla-apple jam, fennel jam or chocolate sauce

Harald's coffee:

Harald's coffee is made by Kaffa Roastery in Punavuori, Helsinki. All Viking restaurant Haralds receive their coffee freshly roasted. In order to guarantee the quality and ethicality of the coffee, Kaffa Roastery buys the coffee beans as directly as possible from the coffee plantations. Kaffa Roastery has a vision where Finns drink the most coffee in the world, which is also the best coffee in the world. Harald's cups are filled with ethically and sustainably grown and roasted coffee. Good coffee is more than flavour. It's good for you, the makers and the planet.

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

Prices are subject to change – all rights reserved.

*Gluten-containing products are processed in the kitchen,
so we cannot guarantee 100% gluten-free.*

Harald's story:

The sweetest sound Harald knew was the ring of the bell and Helga's call to eat. Helga was very strict about washing first, and she insisted on using strange implements for eating. "You could have left these in the land of the Franks without giving them to Helga," mumbled Thor Codface to Harald after he almost took his eye out with a fork. "I think I'll continue to use my fingers too," agreed Olof the Weakminded to his friend.

FAMILY PACKAGE

Harald has made a delicious meal for the whole family.
The family package includes a two course menu for two adults and one child.

SHIELD OF ODIN

Beer-braised pork shank, grilled chicken breast, beef brisket and pork belly with mustard served with creamy cheese potatoes, Vikings' shield potatoes, roasted root vegetables, Wine of Wisdom -sauce, creamy pepper sauce and blackcurrant-onion jam.

FOR THE LITTLE VIKINGS

Elk or chicken burger or deep-fried chicken tenderloin with french fries and ketchup.

PANCAKE FEAST

Gluten free +5 €

Pancakes with raspberry sauce, vanilla-apple jam, pine nut-butter ice cream and berry crumble.

103 € (Two adults and one child)

Additional child 14 € | Additional adult 45 €



*To commit so strongly that you become immeasurable.
To hold so tightly that you become boundless.
To love so madly that nothing is meaningless anymore.*

– Tommy Tabermann

HARALD AND HELGA'S ROMANTIC FEAST

CANDLELIGHT DINNER FOR TWO

The menu includes
an alcohol-free toast of love for two,
iced water, and coffee or tea with dessert.



STARTER SHIELD OF THOR (L)

Cold-smoked salmon, tarred Baltic herring, vendace, salted beef and bear salami.
Rye bread from Kullas Gård, rice vatrushka, corned beef mousse, mushroom salad and crayfish skagen.
Salad and cranberry vinaigrette, pickled red cabbage, oat, marinated cucumber, tomato,
toasted pumpkin seeds, pepper-veta cheese from Saloniemi cheesery and herb pistou.

MAIN COURSE OF YOUR CHOICE

BOATMAKER'S ARCTIC CHAR (L) (G)

Grilled Arctic char and crayfish skagen, parsley root mashed potatoes,
dill sauce and balsamic vinegar beetroots.

OR

BLACKBEARD'S BEEF (L) (G)

Sliced Black Angus petit tender, melted butter seasoned with herbs and garlic, creamy pepper sauce,
Vikings' shield potatoes, roasted root vegetables and blackcurrant-onion jam.

FOR DESSERT

HELGA'S DESSERT PLANK

Chocolate cake with milk chocolate mousse, nut-rye bread crumble, chocolate marquise,
vanilla-apple jam, pancake with raspberry sauce and raspberry sorbet.

120 €/2 persons

TO MOISTEN THE THROAT

HARALD'S VOIMAOLUT "VIKINGS' POWER BEER"

Harald's own beers are brewed at the Mallaskoski brewery in Seinäjoki.

After heavy battles on the ground, Viking commanders rewarded their warriors with the best, refreshing beer.

VOIMAOLUT HONEY 0,33L 4,7%

Lightly hopped, a pale single malt beer, which is finished with real honey.
The recipe aims for an authentic style of beer favored by the Vikings.

VOIMAOLUT SMOKE 0,33L 4,7%

The smoked beer has a strong but balanced soft smoke aroma and a smoky taste world, which has been created with using smoked malts.
Soft and aromatic lager beer.



TO MOISTEN THE THROAT

HARALD'S HOUSE WINES – WISDOM WINE

Odin, the God of wisdom and battle, is known for his mystically acquired abilities. Odin was one-eyed because he had given up his other eye to drink from the fountain of wisdom. According to legend, Odin lived only on wine.

The grapes of Harald's Wisdom wines grow in Portugal at an altitude of 690 meters in two vineyards, the vines of the second vineyard are up to 80 years old. Grapes are grown in slate soil. The wine is aged for six months in French oak barrels before bottling. Casca Wines' wine wizard Helder Cunha is responsible for making the wines.

RED WINE

80% Tinta Roriz, 15 % Touriga Nacional, 5% Rufete

The scent has raspberry, licorice and cherry. Full bodied and rich taste with long lasting raspberry and vanilla aftertaste. Vegan, organic.

WHITE WINE

60% Síría, 30% Malvasia Fina, 10% Fonte Cal

In the aroma, white flowers, citrus and pear. Dry (3.8g/l sugar) fresh, mineral, fruity and citrusy taste. Balanced and medium-bodied. Vegan, organic.

