

Menu



IN ENGLISH

Shield of Halvdan the Black

Halvdan the Black was one of the fiercest kings of his time, and one of the most devoted to a good feast. He made sure his fresh-faced son, young Harald Fairhair, understood that a true Viking feast isn't just about the finest food in all the land. It should be laid out on a shield for all to admire, and shared so that no one ever gets left out.



The King's Feast

FOR TWO OR MORE

For two 143,50 €
Additional viking 71,75 €/person

Starter shield of Harald Fairhair L

Tiger prawns with garlic butter, cold-smoked salmon marinated with sea-buckthorn moonshine, tarred Baltic herring, beaver salami, reindeer heart and red deer roast. Rye bread and sourdough bread with elk mousse, dill mousse and tarred lingonberries. Wild herb cheese by Herkkujuustola, salad with balsamic vinaigrette, pickled cucumber, radish, tomato-basil salsa and pickled red onion.

Main shield of Halvdan the Black G

Beef hanger steak topped with Harald's tar-BBQ sauce, smoked lamb sausage, boneless pork ribs and grilled chicken breast served with creamy cheese potatoes, Vikings' shield potatoes, Wine of Wisdom sauce, creamy pepper sauce, honey-roasted root vegetables and rhubarb jam.

Dessert shield of Harald Bluetooth L

Chocolate cake and berry crumble, pancakes and raspberry sauce, cheese-cake-flavoured mousse and cookie crumble, Harald's tar ice cream, bilberry-cardamom ice cream, strawberry sorbet, apricot mousse, strawberry jam and caramel-cookie sauce.

THE KING'S FEAST - THE FINEST YOU'LL FINE.
A SHIELD FULL OF FLAVOUR AND SECONDS IN MIND.
WITH HARALD AND HELGA CALLING THE SHOTS,
YOUR ONLY DILEMMA? EATING THE LOT.



Harald's royal voyages

Voyage of Thor 68,10 €

Berry-picker's fish treat L

Cold-smoked salmon marinated with sea-buckthorn moonshine, tiger prawns with garlic butter, pickled cucumber and Harald's rye bread topped with dill mousse.

Reindeer from the North L, G

Grilled reindeer tenderloin and reindeer heart, black salsify-potato cake, cranberry-butter sauce, honey roasted root vegetables and tarred lingonberries.

Harald's tar treat L, G

Harald's all-time classic: tar ice cream and tarred lingonberries.

Voyage of Odin 41,70 €

Shepherd's starter salad VE, G

Salad with balsamic vinaigrette, pickled cucumber, radish, tomato-basil salsa and pickled red onion.

Ironside's beef petit tender L, G

Sliced beef petit tender and melted garlic butter, Vikings' shield potatoes, creamy pepper sauce, honey-roasted root vegetables, parmesan-mustard mayonnaise and pickled red onion.

Mousse from Valhalla VE

Cheesecake-flavoured mousse and cookie crumble, caramel-cookie sauce and strawberry sorbet.

Voyage of Frigga..... 53,40 €

Skald's red deer L, G

Red deer roast, wild herb cheese from Herkkujuustola, elk mousse and tarred lingonberries.

Seafarer's rainbow trout L, G

Grilled rainbow trout and tiger prawns with garlic butter, artichoke mashed potatoes, brown butter sauce and stir-fried summer vegetables.

Helga's chocolate cake L, G

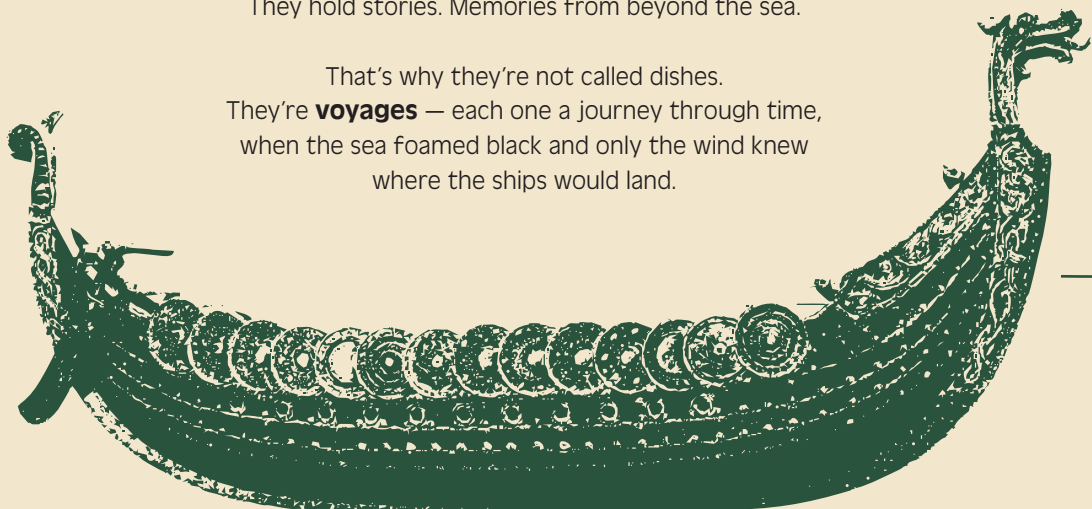
Chocolate cake with apricot mousse, strawberry sorbet, raspberry sauce and berry crumble.

FLAVOURS FROM LANDS NEAR AND FAR

Long ago, when Viking ships set sail toward the unknown, the treasures brought back were not gold or jewels. They were flavours. Spices, ingredients, and curious delicacies gathered from distant shores and woven into the feast tables of the north.

These meals carry more than taste.
They hold stories. Memories from beyond the sea.

That's why they're not called dishes.
They're **voyages** — each one a journey through time,
when the sea foamed black and only the wind knew
where the ships would land.



Starter shield of Harald Fairhair

Before he became king, Harald learned from his father that the finest feasts are meant to be shared. This shield follows that tradition. Made for two, filled with flavours, and best enjoyed together.



Starters

1. **Shepherd's starter salad VE, G** 7,90 €

Salad with balsamic vinaigrette, pickled cucumber, radish, tomato-basil salsa and pickled red onion.

2. **Berry-picker's fish treat L**.....12,60 €

Cold-smoked salmon marinated with sea-buckthorn moonshine, tiger prawns with garlic butter, pickled cucumber and Harald's rye bread with dill mousse.

3. **Skald's red deer L, G**.....12,60 €

Red deer roast, wild herb cheese from Herkkujuustola, elk mousse and tarred lingonberries.

4. **Frida's bread L**.....7,90 €

Warm sourdough bread served with brown butter.

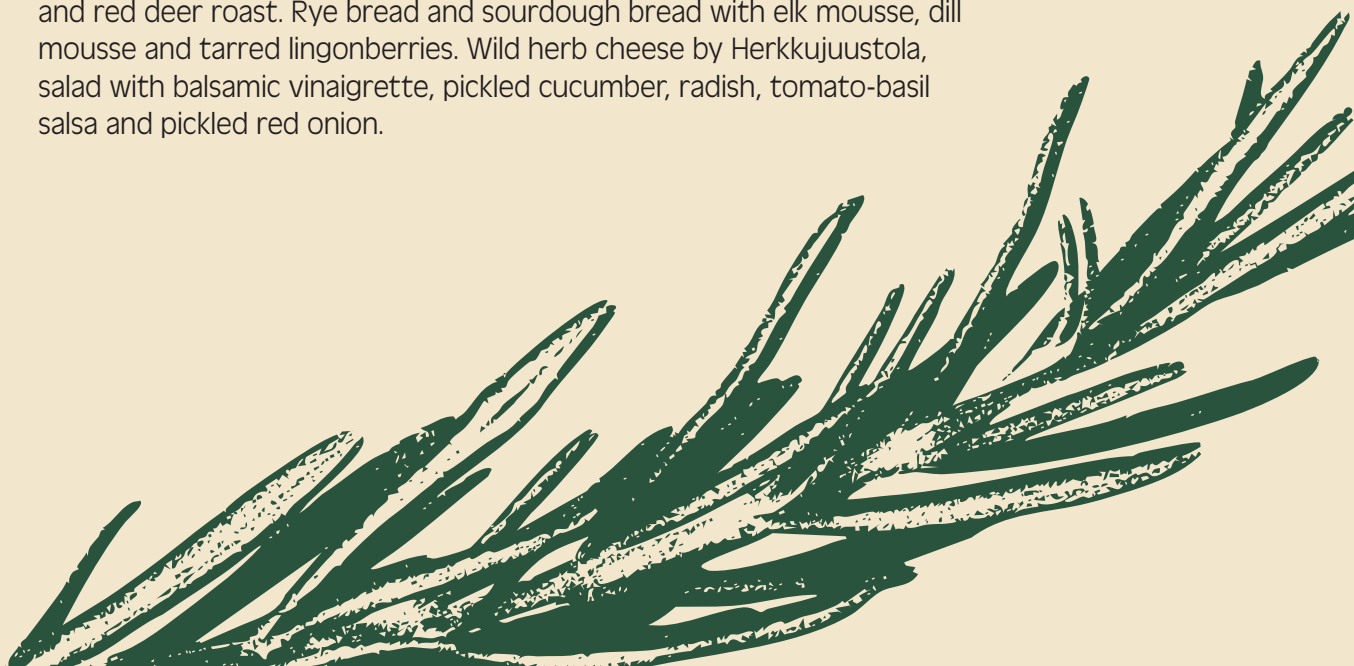
ELK MOUSSE + 3 €

5. **Starter shield of Harald Fairhair for two L**.....37,90 €

Additional viking.....18,95 €/person

FOR TWO OR MORE

Tiger prawns with garlic butter, cold-smoked salmon marinated with sea-buckthorn moonshine, tarred Baltic herring, beaver salami, reindeer heart and red deer roast. Rye bread and sourdough bread with elk mousse, dill mousse and tarred lingonberries. Wild herb cheese by Herkkujuustola, salad with balsamic vinaigrette, pickled cucumber, radish, tomato-basil salsa and pickled red onion.





Grill feast

6. Byzantine emperor's salad L..... 17,20 €

Salad with Caesar sauce, tomato-basil salsa, pickled cucumber, parmesan and croutons.

According to your choice:

Tiger prawns with garlic butter

Grilled chicken breast

Cold-smoked salmon marinated with sea-buckthorn moonshine

7. Game from the old forest L, G34,90 €

Grilled quail and rack of wild boar, black salsify-potato cake, Wine of Wisdom sauce, stir-fried summer vegetables and rhubarb jam.

8. Elk-caller's red deer L, G29,70 €

Red deer sirloin steak with herb-beetroot sauce, black salsify-potato cake, bearnaise sauce with cream cheese and stir-fried summer vegetables.

9. Seafarer's rainbow trout L, G 26,90 €

Grilled rainbow trout and tiger prawns with garlic butter, artichoke mashed potatoes, brown butter sauce and stir-fried summer vegetables.

10. Sigurd's plank L, G 32,70 €

Beef hanger steak with herb-beetroot sauce, boneless pork ribs and grilled beef petit tender served with Vikings' shield potatoes, Caesar salad, pickled red onion, creamy pepper sauce and bearnaise sauce with cream cheese..

11. Barbarian's elk burger L25,90 €

GLUTEN FREE + 2 €

Elk patty and boneless pork ribs, Harald's tar-BBQ sauce, tar cheddar from Jukola cheesery, pickled red onion, salad and parmesan-mustard mayonnaise served in a potato bun with Vikings' shield potatoes.

MAYONNAISE + 2 €

12. Meadow-folk's vegetable burger L21,70 €

GLUTEN FREE + 2 €

Vegetable patty, tar cheddar from Jukola cheesery, Harald's tar-BBQ sauce, pickled red onion, salad and parmesan-mustard mayonnaise served in a potato bun with Vikings' shield potatoes.

MAYONNAISE + 2 €

Main courses

13. Redhair's vegetable patties L, G 27,90 €

Vegetable patties and grilled goat cheese, Vikings' shield potatoes, tomato-sage sauce, pickled red onion and stir-fried summer vegetables.

Also available as vegan!

14. Valkyries' goat cheese chicken L, G..... 24,80 €

Grilled chicken breast and grilled goat cheese, Vikings' shield potatoes, Wine of Wisdom sauce, honey-roasted root vegetables and rhubarb jam.

15. Harald's meat pan G..... 26,90 €

Beef hanger steak, smoked lamb sausage, boneless pork ribs, creamy cheese potatoes, creamy pepper sauce, honey-roasted root vegetables and pickled red onion.

16. Ironside's beef petit tender L, G

150 g 29,90 €

300 g 38,90 €

Sliced beef petit tender and melted garlic butter, Vikings' shield potatoes, creamy pepper sauce, honey-roasted root vegetables and pickled red onion.

17. Reindeer from the north L, G 45,60 €

Grilled reindeer tenderloin and reindeer heart, black salsify-potato cake, cranberry-butter sauce, honey-roasted root vegetables and tarred lingonberries.

18. Shield of Halvdan the Black for two G 67,80 €

Additional viking..... 33,90 €

FOR TWO OR MORE

Beef hanger steak with Harald's tar-BBQ sauce, smoked lamb sausage, boneless pork ribs and grilled chicken breast served with creamy cheese potatoes, Vikings' shield potatoes, Wine of Wisdom sauce, creamy pepper sauce, honey-roasted root vegetables and rhubarb jam.

19. A Viking warrior's sword G

for one.....42,80 €

for two85,60 €

Grilled red deer sirloin, quail, rack of wild boar, smoked lamb sausage and vegetables skewered on a sword served with creamy cheese potatoes, Vikings' shield potatoes, Wine of Wisdom sauce, cranberry-butter sauce, honey-roasted root vegetables and tarred lingonberries.



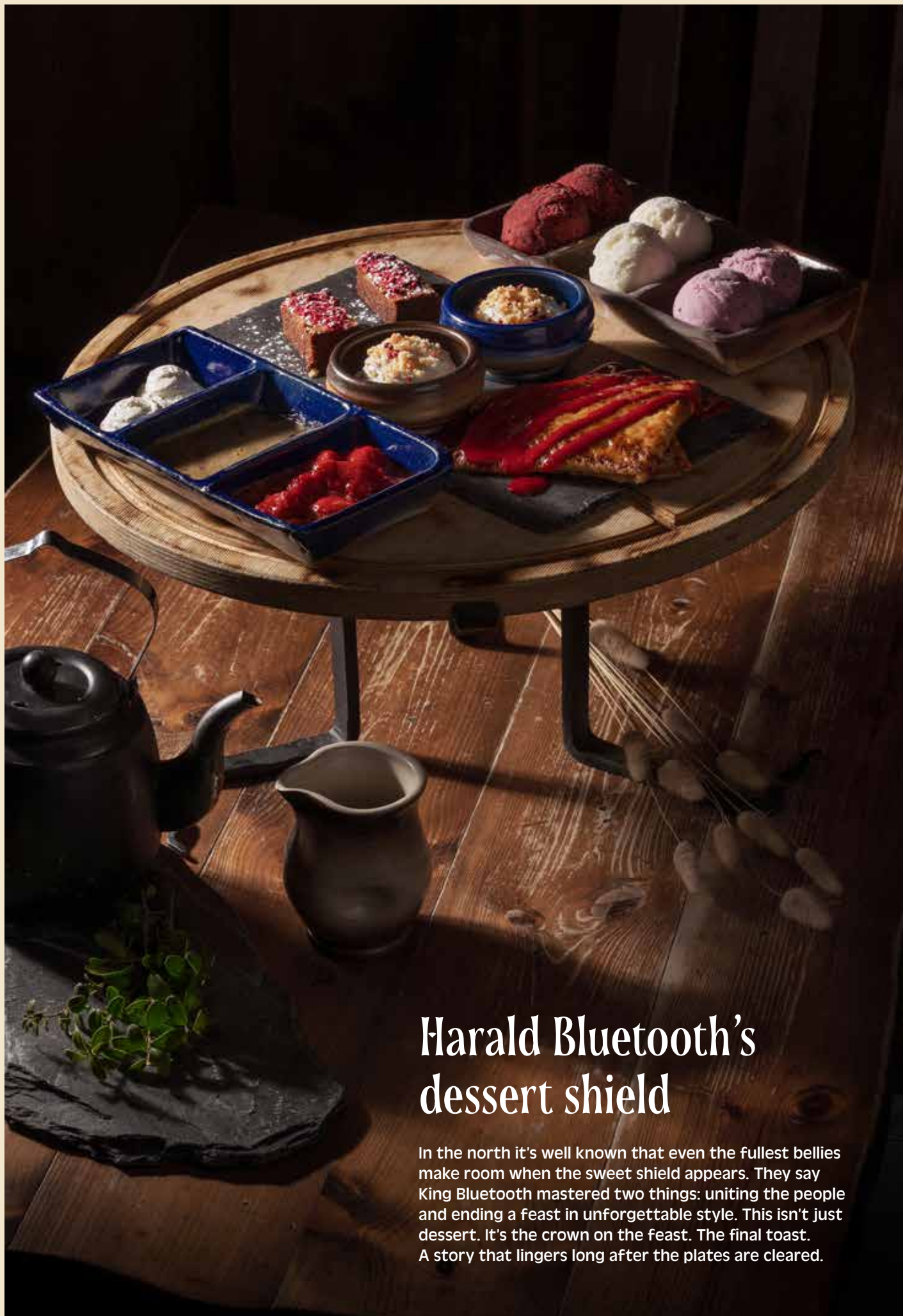
ADD TO YOUR VIKING FEAST WITH SIDES MADE TO
MIX, MATCH, AND SATISFY A HEARTY APPETITE:

Extra potatoes:	3,00 €
Extra sauce:	2,00 €
Caesar salad:	7,90 €
Mayonnaise:	2,00 €

A Viking warrior's sword

At Harald's, even swords have found a new purpose. Forged for feasting, not fighting, they now carry only the richest flavours and the heartiest bites. A proud tradition, served straight from the blade.





Harald Bluetooth's dessert shield

In the north it's well known that even the fullest bellies make room when the sweet shield appears. They say King Bluetooth mastered two things: uniting the people and ending a feast in unforgettable style. This isn't just dessert. It's the crown on the feast. The final toast. A story that lingers long after the plates are cleared.

Desserts

20. Harald Bluetooth's dessert shield for two L..... 37,80 €
Additional viking..... 18,90 €/person

FOR TWO OR MORE

Chocolate cake and berry crumble, pancakes and raspberry sauce, cheesecake-flavoured mousse and cookie crumble, Harald's tar ice cream, bilberry-cardamom ice cream, strawberry sorbet, apricot mousse, strawberry jam and caramel-cookie sauce.

21. Pancakes from the Blueberry patch L 13,30 €

GLUTEN FREE + 2 €

Pancakes and raspberry sauce, strawberry jam, blueberry-cardamom ice cream, cheesecake-flavoured mousse and berry crumble.

22. Mousse from Valhalla VE..... 10,90 €

Cheesecake-flavoured mousse and cookie crumble, caramel-cookie sauce and strawberry sorbet.

23. Helga's chocolate cake L, G 13,90 €

Chocolate cake and apricot mousse, strawberry sorbet, raspberry sauce and berry crumble.

24. Harald's tar treat L, G 9,90 €

Harald's all-time classic: tar ice cream and tarred lingonberries.

25. Pancake feast L 24,60 €

FOR 2-3 PERSONS

GLUTEN FREE + 5 €

Pancakes and raspberry sauce, strawberry jam, bilberry-cardamom ice cream and cheesecake-flavoured mousse.

26. Ice creams from the North:

1 scoop.....	5,00 €
2 scoops	9,90 €

Choose from the following:

Tar ice cream, bilberry-cardamom ice cream, vanilla ice cream L, G
Strawberry sorbet VE, G

To accompany:

Raspberry sauce, strawberry jam, tarred lingonberries

THE FIRE IS WARM, THE CHEER IS STRONG.
DESSERT AWAITS, IT WON'T BE LONG.
CREAM AND CRUMBLE, SWEET AND SLOW.
A FINAL FEAST TO STEAL THE SHOW.





A family feast

A SHARED FAMILY FEAST MADE FOR HUNGRY VIKINGS, BIG AND SMALL.

The family feast includes a two course meal
for two grown ups and one little viking.

MAIN COURSE

Shield of Halvdan the Black G

Beef hanger steak topped with Harald's tar-BBQ sauce, smoked lamb sausage, boneless pork ribs and grilled chicken breast served with creamy cheese potatoes, Vikings' shield potatoes, Wine of Wisdom sauce, creamy pepper sauce, honey-roasted root vegetables and rhubarb jam..

For the little vikings

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

FOR DESSERT

Pancake feast L

GLUTEN FREE +5 €

Pancakes and raspberry sauce, strawberry jam, bilberry-cardamom ice cream and cheesecake-flavoured mousse.

Two adults and one child	103,00 €
Additional child	14,00 €
Additional adult.....	45,00 €

A lovers feast

THREE COURSES, ONE FLAME, NO NEED TO RUSH.

A candlelit feast for two with a toast of love (alcohol-free), iced water, and coffee or tea served alongside dessert.

STARTER

Starter shield of Harald Fairhair L

Tiger prawns with garlic butter, cold-smoked salmon marinated with sea-buckthorn moonshine, tarred Baltic herring, beaver salami, reindeer heart and red deer roast. Rye bread and sourdough bread with elk mousse, dill mousse and tarred lingonberries. Wild herb cheese from Herkkujuustola, salad with balsamic vinaigrette, pickled cucumber, radish, tomato-basil salsa and pickled red onion.

MAIN COURSE OF YOUR CHOICE

Seafarer's rainbow trout L, G

Grilled rainbow trout and tiger prawns with garlic butter, artichoke mashed potatoes, brown butter sauce and stir-fried summer vegetables.

OR

Ironsides' beef petit L, G

Sliced beef petit tender and melted garlic butter, Vikings' shield potatoes, creamy pepper sauce, honey-roasted root vegetables and pickled red onion.

FOR DESSERT

Freyja's enchantment L

Chocolate cake and berry crumble, pancakes with raspberry sauce, cheesecake-flavoured mousse, cookie crumble and strawberry sorbet.

120 € for 2 people

It's time to toast

HARALDIN VOIMAOLUET – "VIKINGS' POWER BEER"

Brewed just for us at Mallaskoski Brewery in Seinäjoki, our own beer is made to match the feast; full of flavour, easy to raise, and best enjoyed with stories still echoing across the longtable.

Voimaolut Honey 0,33 l 4,7 %

Lightly hopped, a pale single malt beer, which is finished with real honey. This is the kind of beer a Viking might've raised by the fire after a long voyage.

Voimaolut Smoke 0,33 l 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.

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

85 % Tinta Roriz, 15 % 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.



A TINY VILLAGE.
A MIGHTY HEART.
SAVOURED MOMENTS.
HEARTY FEASTS.

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

Prices are subject to change – all rights reserved.



HARALD

VIIKINKIRAVINTOLA