



HARALD

VIIKINKIRAVINTOLA



"A tiny little village, a heart immensely grand.
Earthly delights, divine feasts at hand."

A boatload of your guests arrives in our village with a dry throat, the taste of salt water in their mouths, exhausted by a long journey.

They need to get throat relief right away, right?

Harald's drink recommendations

Harald's Gin&Tonic feat. Buckthorn 12,20€

1cl Buckthorn liqueur, 3cl Skagerrak gin, tonic

Boat rocker 7,70€

Welcoming drink with lemon liqueur Cointreau 2cl, lime juice and soda water.

Lingonberry mule 11,20€

4cl Koskenkorva Vodka, lime, lingonberry syrup and Ginger beer.

Ginger Mocktail (non-alcoholic) 6,30€

Mocktail gets its flavour of Muteman ginger beer, apple juice and lime juice.

With your meal

Wine of Wisdom, Portugal 49€/0,75l

Tinta Roriz, Rufete, Touriga nacional

Full bodied, rich in flavors. Taste has raspberry and vanilla notes, with long after taste.

Siria, Malvasia, Fonte Cal

Dry (3,9g/l), fresh and fruity. White flowers, citrus and pear notes.

Harald Voimaolut/Savuolut 4,7% 9,10€/0,33L

Harald's house beers, honey lager or smokey lager.

With your dessert

Coffee/Tea 4,00€/person

Cognac Larsen v.s.o.p 13,10€/4cl

Cream liqueur 7,20€/4cl

THE KING'S FEAST

When you want to offer your guests the best, this three-course meal with dozens of different delicacies is your choice. The feast is served on shields from which everyone picks their own treats.

STARTER SHIELD (L)

Cold-smoked salmon, tarred Baltic herring, cold-smoked venison roast, cherry-infused duck salami and slow-cooked pork cheek. Fresh salad tossed in a sea buckthorn-mustard vinaigrette, with cherry tomatoes, juniper-marinated cucumber, red quinoa, pickled red onion, roasted pumpkin seeds, and Viinitarhuri goat's milk cheese. Served with sourdough bread, archipelago bread, truffle cream, vendace mousse garnished with seaweed caviar, and hummus.

MAIN SHIELD (G)

Slow-cooked neck of lamb, braised beef chuck, pork belly, and grilled chicken breast fillet. Served with Vikings' shield potatoes, creamy Koskenlaskija cheese potatoes, roasted root vegetables, "Wisdom Wine" sauce, creamy chanterelle sauce, and baked apple compote.

DESSERT SHIELD (L)

Chocolate cake with white chocolate crumble, pan-fried pancakes with raspberry sauce, apple crumble pastry, and liquorice panna cotta. Also Harald's traditional tar ice cream, sea buckthorn buttermilk ice cream, apple sorbet, carrot cake mousse with maple syrup oats, raspberry-blueberry jam, and tarred lingonberries.

Menu price:

70,00€/person (more than 10 person)

66,30€/person (more than 20 person)

On request, a vegetarian will have their own menu.

COURTIERS MENU (minimum 10 people)

An easy choice for the host, guests can choose the main course they like.

APPETIZER:

Forest folk's mushroom soup (L,G)

A creamy chanterelle soup flavored with sherry and thyme, finished with spruce shoot-juniper berry oil.

MAIN COURSE OPTIONS:

LAMB (L,G)

Harald's all-time classic: Slowly stewed neck of lamb, served with mashed potatoes, roasted root vegetables, tarred lingonberries, and Myrntinen's pickled cucumber.

FISH (L,G)

Butter-fried pike-perch, vendace mousse, and seaweed caviar, with beetroot-fennel sauce, mashed potatoes, and roasted root vegetables.

VEGGIE (L,G)

Falafel patty with beetroot-fennel sauce, Vikings' shield potatoes, sautéed cabbage, hummus, and blackcurrant-onion compote.

DESSERT:

CHOCOLATE CAKE (L,G)

Chocolate cake topped with carrot cake mousse, raspberry sauce, and white chocolate crumble.

Menu price:

10-20 people 49,40€

More than 20 person 46,80€

On request, we will prepare a vegan menu.

The following beverage package suits very well with the Courtiers menu:

COURTIERS MENU BEVERAGES:

For starter we recommend:

Harald's house beer with honey 4,7% **9,10€/0,33l**
Lightly hopped and blond malt beer with honey.

For main course white or red wine:

Ca del Lago Lugana, Italy **10,30€/12cl**
Turbiana
Dry (0.7g/l), mineral, and very elegant white wine.

or

Condado de Oriza Crianza, Spain **9,00€/12cl**
Tempranillo
A medium-bodied, lushly fruity red wine with ripe tannins. The taste includes chocolate and dark berries.

With dessert:

Schmitt Söhne Beerenauslese, Germany **10,30€/8cl**
Sweet (124g/l) dessert wine, flowery, fruity.

Package for one person would be around 28,40€ - 29,70€. We charge only the amount of drinks which are ordered.

MENU OF FAMILIAR FLAVOURS

(minimum 10 people)

The menu is also suitable for a slightly busier group, the estimated meal time is 1-2 hours depending on the day and the size of the group.

STARTER SALAD (VE,G)

Fresh salad with cherry tomatoes, juniper-marinated cucumber, red quinoa, pickled red onion, roasted pumpkin seeds, and a seabuckthorn–mustard vinaigrette.

MAIN COURSE OPTIONS:

CHICKEN (L,G)

Roasted chicken breast with Viinitarhuri goat's milk cheese, "Wisdom wine"-sauce, Vikings' shield potatoes, roasted root vegetables, and baked apple compote.

MEAT (L,G)

Pork loin steak from grain-fed pork, served with a creamy chanterelle sauce, Vikings' shield potatoes, roasted root vegetables, and baked apple compote.

VEGGIE (L,G)

Harald's falafel patty with beetroot–fennel sauce, Vikings' shield potatoes, sautéed cabbage, hummus, and blackcurrant–onion compote.

Price of a two-course menu:

10-20 person 32,10€

More than 20 person 30,40€

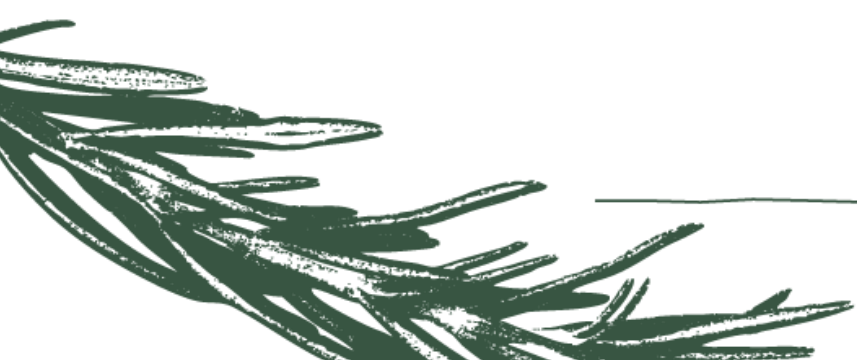
On request, we can prepare a vegan menu

Do you still like dessert? (min 10 people)

1 SCOOP OF HOUSE SPECIAL ICE CREAM and COFFEE/TEA 7€

or

CHOCOLATE CAKE AND COFFEE/TEA 14,50€



GAME KEEPERS MENU

STARTER:

AHTI'S CATCH (L,G)

Crispy potato rösti with cold-smoked salmon, seaweed caviar, and vendace mousse, served with pickled red onion and dill oil.

MAIN COURSE:

REINDEER OF THE FELL WANDERER (L,G)

Reindeer prepared three ways: pan-fried reindeer roast, reindeer-oat sausage, and reindeer liver pâté. Served with "Wisdom Wine" sauce, parsley root-potato cake, roasted root vegetables, and tarred lingonberries.

DESSERT:

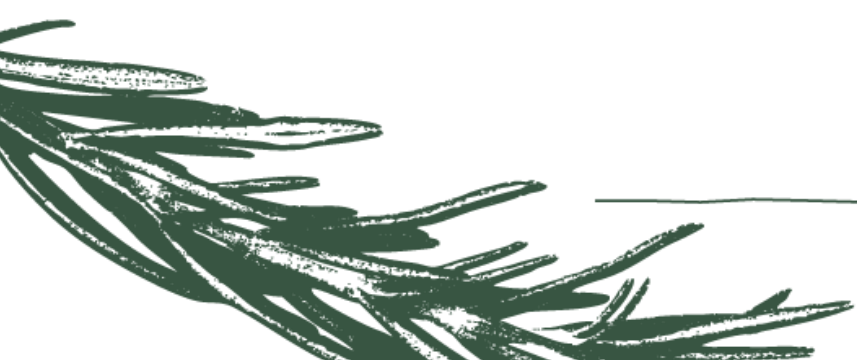
STRONGBOW'S LIQUORICE PANNACOTTA (L,G)

Liquorice panna cotta served with apple sorbet, maple syrup oats and salmiac sauce.

Price of a three-course menu:

10-20 person 68,50€

More than 20 person 64,90€



IT IS ADVISABLE TO ORDER THE APERITIF IN ADVANCE

You can also order drinks on the spot, but tell us in advance your thoughts on the direction of the drinks:
e.g. "no alcoholic beverages" or "drinks suitable for food ok" etc.

Below are a couple of popular drink packages for companies

SVEN SIMASUU PACKAGE, i.e. free pouring (price according to consumption)

Harald's Gin&Tonic for aperitif

During the meal: Wine, beer, cider, long drink and of course non-alcoholic drinks according to consumption

Schnapps

Coffee avec: Larsen V.S.O.P. cognac or cream liqueur

HELGA CONSIDERING PACKAGE, i.e. consumption limited to two drinks/person (price approx. 20€/person, depending on which drink each person chooses)

2 pours of mild alcoholic beverages (house wine, house beer, cider) or non-alcoholic beverage

We only charge for the actual amount of drinks.

CHECKLIST FOR SUBSCRIBERS:

A comfortable and functional meal is best achieved when we agree on the basics in advance.

So tell us your thoughts on the following:

A group of less than 20 people must notify us at least 3 days in advance.
A group of more than 20 people must notify us at least 7 days in advance.

1. **WHICH MENU WILL YOU CHOOSE?**

Choose a menu that suits your group.

Kuninkaan Kestit has the same menu for everyone. (Of course, we will build a separate menu for vegetarians)

In other menus, each of your guests can choose their main course from that menu, either in advance or on site if necessary.

Pre-selection is smoother in the meal itself. When ordering on site, we cannot guarantee the sufficiency of all raw materials.

2. **CHECK THE NUMBER OF PEOPLE!**

The earlier we get the right number of people, the more suitable places we can arrange.

3. **ALLERGIES?**

Basic allergies (gluten-free, lactose-free) are easy to treat on the spot, but we hope to know about more special allergies in advance. For example, when we know in advance that a person with a "celery, onion and fresh pepper" allergy wants to eat Hovimäki's menu with beef, we can plan a suitable package for them and the necessary changes have been made.

4. **BEVERAGES?**

Of course, it's a good idea to order the toast in advance so that it can be clinked faster and the party gets off to a nice start.

You can order a ready-made drink package (smoother) or order drinks on the spot.

Are there any restrictions or are guests free to order everything at the expense of the customer?

5. **YOUR SCHEDULE?**

The normal leisurely eating rhythm for a group of 10-30 people is about 2-2.5 hours. (larger groups a little longer) Harald should know the client's thoughts on the schedule. Are you in a hurry or do you want to sit in peace and enjoy the evening without rushing? Do you have mandatory activities right after, e.g. theater etc.?

6. ANNOUNCE THE HOST/HOSTESS OF THE EVENING?

Who does the waiter do business with if necessary? That is, who has the right to order other products for a joint invoice if necessary, etc. If everyone pays separately, then of course there is no need for a separate host.

7. HOW WILL THE EVENT BE PAID?

Do you pay on the spot or do you want to be invoiced?

Invoicing is possible for companies when we receive all this information 4 business days in advance :

Company name and legal address (this address is needed for us to create billing information in the system!)

Business ID

e-invoice address and operator (or other billing address)

reference, if your company needs one.

We invoice primarily with e-invoices, it is also possible to invoice with a postal address or email. The invoicing fee is €10. If the invoicing information is missing or incomplete, the payment must be made on site.

8. IS THERE ANYTHING ELSE IN MIND?

9. COMMUNICATION IS CLEAREST VIA EMAIL TO AVOID MISUNDERSTANDINGS. HARALD HANDLES EMAILS ON WEEKDAY MORNINGS

Cancellation policy

10–20 PERSON GROUPS

Up to 3 days before the event, the number of people can be changed or cancelled completely free of charge.

At the event, we will take into account a 20% change in the number of people notified at least 3 days in advance, free of charge. Larger changes or cancellation of the entire event will be charged 20€/person.

21–50 PERSON GROUPS

Up to 7 days before the event, the number of people can be changed or cancelled completely free of charge.

At the event, we will take into account a 20% change in the number of people announced at least 7 days in advance, free of charge. Larger changes or cancellation of the entire event will be charged 20€/person.

A warm welcome to be entertained!

Harald Helsinki

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