

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 two147,40 €
Additional Viking 73,70 €/person

GLUTEN-FREE + 1 €/PERSON

Fairhair's 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 Viini-tarhuri goat's milk cheese. Served with sourdough bread, archipelago bread, truffle cream, vendace mousse garnished with seaweed caviar, and hummus.
Recommended Pairing: *Wisdom White Wine* 7,90 € / 12 cl
Alcohol-Free Pairing: *Torres Natureo Muscat 0.0 %* 7,50 € / 16 cl

Shield of Halvdan the Black 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.
Recommended Pairing: *Villalta Valpolicella Ripasso* 8,70 € / 12 cl
Alcohol-Free Pairing: *Heineken 0.0 % Alcohol-Free Lager* 5,90 € / 0,33 l

Harald Bluetooth's 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.
Recommended Pairing: *Schmitt Söhne Beerenauslese* 10,30 € / 8 cl
Alcohol-Free Pairing: *Mionetto Alcohol-Free Sparkling Wine* 7,20 € / 20 cl

L – LACTOSE-FREE, M – DAIRY-FREE,
VE – VEGAN, G – GLUTEN-FREE

Most dishes can be made gluten free or lactose free!
Please inform the staff of your allergies.
We reserve the right to change prices and ingredients.

Harald's royal voyages

The voyage of St. Olav.....55,70 €

GLUTEN-FREE +2 €

Karelian pasty of Valhalla's warriors L

Karelian pasty with cold-smoked venison roast, cherry-infused duck salami, reindeer liver pâté, and truffle cream, tarred lingonberries and pickled chanterelles.

Pike-perch from the northern lakes L, G

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

Helga's chocolate cake L, G

Chocolate cake topped with carrot cake mousse, raspberry sauce, and white chocolate crumble, served with cream liqueur ice cream (alcohol-free).

The voyage of Erik the Victorious48,40 €

Forest folk's mushroom soup L, G

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

Aifur's lamb stew L, G

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

Harald's tar treat L, G

Harald's special tar ice cream with tarred lingonberries and meringue crumble.

Voyage of Knut the Great.....73,80 €

GLUTEN-FREE +2 €

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.

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.

Berry Queen's pancakes L

Pan-fried pancakes with raspberry sauce and meringue crumble, raspberry–blueberry jam, and sea buckthorn buttermilk ice cream.

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.

Starters

1. The Gatekeeper's Salad VE, G7,90 €

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

2. Karelian pasty of Valhalla's warriors L.....13,60 €

GLUTEN-FREE +2 €

Karelian pasty with cold-smoked venison roast, cherry-infused duck salami, reindeer liver pâté, and truffle cream, tarred lingonberries and pickled chanterelles.

3. Ahti's catch L, G13,90 €

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

4. Frida's bread L.....8,20 €

Warm sourdough bread served with butter.

TRUFFLE CREAM + 3 €

VENDACE MOUSSE +3 €

HUMMUS +3 €

5. Forest folk's mushroom soup L, G9,90 €

Main course.....13,90 €

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

6. Fairhair's starter shield L.....39,80 €

Additional Viking19,90 €

FOR TWO OR MORE.

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 sour-dough bread, archipelago bread, truffle cream, vendace mousse garnished with seaweed caviar, and hummus.

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.



Main Courses

7. Mielikki's Falafel Patty L, G24,90 €

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

Vegan option available.

8. Aasa goddess's vegetable burger L23,80 €

GLUTEN-FREE + 2 €
HOUSE MAYONNAISE +3 €

Falafel patty, fresh salad, house mayonnaise, pickled red onion, hummus and cheddar-cheese served in a burger bun with Vikings' shield potatoes and Myrttinen's pickled cucumber.

9. Pike-perch from the northern lakes L, G28,20 €

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

10. The Vineyard Keeper's chicken L, G25,90 €

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

11. Duck breast from the forest lake L, G29,60 €

(May contain shot.)

Roasted duck breast with queen's berry sauce, parsley root-potato cake, sautéed cabbage, and blackcurrant-onion compote.

12. Berserkers' Pork L, G

150 g19,90 €

300 g26,60 €

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

13. Harald's meat pan G.....26,70 €

Slow-cooked pork belly and braised beef chuck, reindeer-oat sausage, pepper sauce, creamy Koskenlaskija cheese potatoes, roasted root vegetables, and pickled red onion.

14. Beef liver from Midgard L, G25,80 €

Pan-fried beef liver and pork belly with creamy pepper sauce, mashed potatoes, sautéed cabbage, tarred lingonberries, and Myrttinen's pickled cucumber.

15. The Elk Caller Burger L.....25,90 €

GLUTEN-FREE + 2 €
HOUSE MAYONNAISE +3 €

Elk patty and slow-cooked pork belly, cheddar cheese, Harald's tar BBQ sauce, fresh salad, house mayonnaise and pickled red onion in a burger bun. Served with Vikings' shield potatoes and Myrttinen's pickled cucumber.

16. Haakon the Good's petit tender L, G

150 g33,70 €

300 g44,30 €

Sliced beef petit tender with oat-bacon crumble, "Wisdom Wine" sauce, Vikings' shield potatoes, truffle cream, and roasted root vegetables.

17. Aifur's lamb stew L, G27,90 €

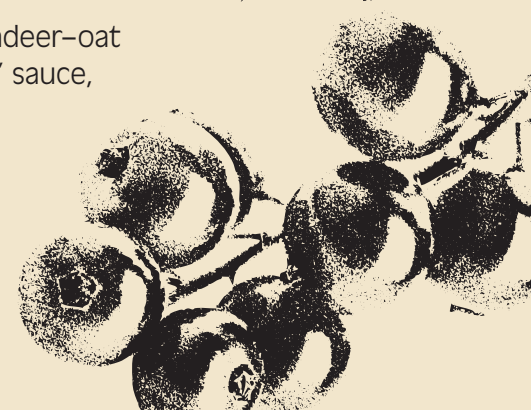
Harald's all-time classic: Slowly stewed neck of lamb, served with mashed potatoes, roasted root vegetables, tarred lingonberries, and Myrttinen's pickled cucumber.

18. The Ironside's plank L, G32,90 €

Wild boar fillet and slow-cooked pork belly, served with queen's berry sauce, creamy Koskenlaskija cheese potatoes, sautéed cabbage, and pickled chanterelles.

19. Reindeer of the fell wanderer L, G46,60 €

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.



20. Shield of Halvdan the Black G

Additional Viking

69,20 €

34,60 €

FOR TWO OR MORE.
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.

21. Viking warrior’s sword G

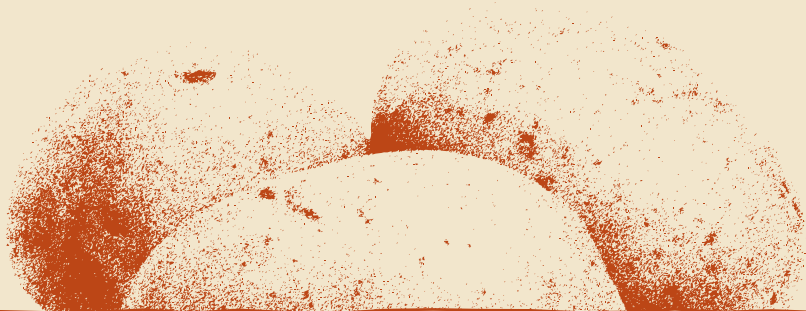
For one

For two

47,90€

95,80€

Roasted reindeer, duck breast (game birds may contain shot), wild boar fillet, reindeer-oat sausage, and vegetables. Served with Vikings’ shield potatoes, creamy Koskenlaskija cheese potatoes, roasted root vegetables, queen’s berry sauce, pepper sauce, and blackcurrant-onion compote.



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

- Extra potatoes:

4 €

Vikings’ shield potatoes, creamy Koskenlaskija cheese potatoes, mashed potatoes.

- Extra sauce:

3 €

‘Wisdom Wine’ sauce, beetroot–fennel sauce, queen’s berry sauce (raspberry and blueberry), pepper sauce, and creamy chanterelle sauce.

- Bread:

3 €

Two pieces of archipelago bread or sourdough bread and butter.

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

22. Harald Bluetooth's dessert shield for two L..... 38,40 €
Additional Viking 19,20 €

FOR TWO OR MORE.
GLUTEN-FREE + 1 €/PERSON.

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.

23. Berry Queen's pancakes L..... 13,30 €

GLUTEN-FREE +2 €
Pan-fried pancakes with raspberry sauce and meringue crumble, raspberry-blueberry jam, and sea buckthorn-buttermilk ice cream.

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

Chocolate cake topped with carrot cake mousse, raspberry sauce, and white chocolate crumble, served with cream liqueur ice cream (alcohol-free).

25. Strongbow's Liquorice Panna Cotta L, G..... 11,60 €

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

26. Thor's Pantry Dessert VE, G..... 7,80 €

Carrot cake mousse, maple syrup oats, and raspberry-blueberry jam.

27. Harald's tar treat L, G..... 10,60 €

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

28. Pancake feast L.....24,90 €

FOR 2-3 PERSONS.
GLUTEN-FREE +5 €
Pancakes with raspberry sauce and meringue crumble, raspberry-blueberry jam, and sea buckthorn buttermilk ice cream.

29. Sweet Bite:
Ukko-Trube’s Apple Crumble Pastry L..... 3,20 €

A delightful little sweet, perfect with coffee: a small apple crumble pastry.
May contain milk and almonds.

30. Ice Creams of the Northlands
1 scoop..... 5,30 €
2 scoops10,60 €

Feel free to choose from the following:
Tar ice cream, sea buckthorn buttermilk ice cream,
cream liqueur ice cream (alcohol-free), vanilla ice cream L, G

Apple sorbet VE, G

To accompany:
Raspberry sauce, salmiac (salty liquorice) sauce, raspberry-blueberry jam,
or 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.



Irish Coffee 12,30 €
4 cl Bushmills, coffee, brown sugar and cream

- DESSERTS
- Larsen VSOP 4 cl 13,10 €
 - Larsen XO 4 cl 20,90 €
 - Jaloviina Cream Liqueur 4 cl..... 7,20 €

DESSERT WINE
Schmitt Söhne Beerenauslese 8 cl 10,30 €

The Lingonberry Mule 11,20 €
Koskenkorva vodka, lime juice, lingonberry syrup and Ginger Beer.
Alcohol-Free Alternative 6,30 €



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

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.

For the little viking you can choose:

Bandit Chief's Burger L

GLUTEN-FREE +2 €

A beef patty with lettuce and ketchup in a burger bun,
served with Vikings' shield potatoes.

Fisherman Einar's pike-perch L, G

Butter-fried pike-perch with vendace mousse, mashed potatoes,
and roasted root vegetables.

Chicken inner fillet L, G

Deep-fried chicken inner fillet, served with Vikings' shield potatoes,
sautéed cabbage, and ketchup.

FOR DESSERT

Pancake feast L

GLUTEN-FREE +5 €

Pancakes with raspberry sauce and meringue crumble, raspberry-blueberry
jam, and sea buckthorn buttermilk ice cream.

Two adults and one child107,20 €

Additional child14,20 €

Additional adult.....46,50 €



It's time to toast

HARALDIN VOIMAOLUET –" VIKING'S 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 long table.

Voimaolut Honey 0,33 l, 4,7 % 9,10 €

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 % 9,10 €

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

According to legend, Odin, the Allfather, sustained himself on nothing but wine. While we wouldn't advise such a lifestyle, we wholeheartedly recommend pairing our dishes with a fine wine to elevate every flavour. Harald's Wisdom Wines have been carefully selected to complement the bold and distinctive tastes of our Viking feast. Ask our crew to guide you to the treasures hidden within our wine cellar.

Red wine

16 cl 10,50 €

Bottle, 75 cl 49,00 €

White wine

16 cl 10,50 €

Bottle, 75 cl 49,00 €





HARALD

VIKING RESTAURANT