

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!



www.ravintolaharald.fi

*From the history books:
Holmgang, or "island walk", was a duel practised by Norsemen.
It was a recognised way to settle disputes. The two opponents would
hit each other with their weapons, often upon a challenge.
One of the rules was that only three shields could be used.*

FEAST OF THE KING

For two or more

FOR TWO	143,50 €
ADDITIONAL VIKING	71,75 €/person

Magnus the Good's starter shield for two **(L)**

Hand-peeled prawns, cold-smoked salmon marinated in sea-buckthorn moonshine, tarred Baltic herring, beaver salami and red deer roast. Rye bread from Harald and sourdough bread with elk mousse, dill mousse and mushroom salad. Wild herb cheese from Herkkujuustola, salad with berry vinaigrette, dill cucumber, deep-fried black lentils, tomato-basil salsa and pickled red onion.

Canute the Great's shield **(G)**

Beef brisket, smoky lamb sausage, caramelized pork belly and grilled chicken breast served with warm tar-bbq -sauce, creamy pepper sauce, creamy cheese potatoes, Vikings' shield potatoes, honey-roasted root vegetables and rhubarb jam.

Dessert shield of Eric the Victorious **(L)**

Chocolate cake topped with skyr-white chocolate mousse, pancakes and berry crumble, apple crisp and apple wine syrup, blueberry-cardamom ice cream, blackcurrant sorbet, tar ice cream, strawberry jam, nougat mousse and toasted meringue.



From the history books:

Hedeby or Haithabu was a Viking city in Denmark. It was located on the bay of the Baltic Sea by the Jylland peninsula. It may have been founded around the year 780. In its heyday it was an important trading place and the biggest city in the Nordic countries.

Lots of Viking artifacts, jewellery and coins have been found in the area. Hedeby was abandoned around 1066, possibly after an attack by the Wends.

VOYAGES OF THE VIKINGS

VOYAGE OF HEDEBY 67,90 €

Starter treat from the stormy isle (L)

Cold-smoked salmon marinated in sea-buckthorn moonshine, hand-peeled prawns, dill cucumber and rye bread from Harald topped with dill mousse.

Reindeer from the North (L) (G)

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

Irish maiden's sea-buckthorn tartlets (VL)

Sea-buckthorn tartlets filled with nougat-nut mousse and topped with meringue and berry crumble.

VOYAGE OF DANEVIRKE 57,90 €

Magnus the Woodsman's mushroom soup (L)

Creamy chanterelle soup, rye bread from Harald and butter.

Halvdan the Black's beef tenderloin (L) (G)

Beef tenderloin and herb butter, creamy pepper sauce, black salsify-potato cake, smoky bacon and honey-roasted root vegetables.

Apple thief's delight (L)

Warm apple crisp, vanilla ice cream from Jymy farm, apple wine syrup and berry crumble.



From the history books:

Vikings attacked the city of Jorvik in 865 and founded a colony ruled almost a hundred years by Viking kings. The city of Eoforvik became Jorvik, and later York.

The Vikings' Jorvik was a large city, estimated to have been home to 10000–15000 people around the year 1000. The Vikings' influence can still be seen in placenames in the city's surroundings and the city's street names (Baldersby, Svainby, Coppergate, Swinegate).

VOYAGE OF JORVIK..... 55,40 €

Skald's red deer (L) (G)

Red deer roast, wild herb cheese from Herkkujuustola, mushroom salad, elk mousse and berry vinaigrette.

Nobleman's Arctic char (L) (G)

Grilled Arctic char, hand-peeled prawns and dill oil, white wine sauce, artichoke mashed potatoes and vegetable fry-up.

Helga's chocolate cake (L) (G)

Chocolate cake topped with skyr-white chocolate mousse, blackcurrant sorbet, raspberry sauce and berry crumble.



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

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

Prices are subject to change – all rights reserved.

From the history books:

Skalds were the court poets of the Viking age. They wrote poems of praise in honour of their chief's war victories and other notable events. Skaldic poetry was at its peak in the court of Harald Fairhair. According to legend the skalds got their talent by drinking the mead of poetry, a magical drink which Odin had stolen from the jotun Suttungr. Vikings believed that poetry was a rare gift from Odin himself.

STARTERS

1. **SHEPHERD'S STARTER SALAD** (VE) (G) 7,90 €
Salad, dill cucumber, deep-fried black lentils, tomato-basil salsa, pickled red onion and berry vinaigrette.
2. **MAGNUS THE WOODSMAN'S MUSHROOM SOUP** (L)
STARTER 9,80 €
MAIN COURSE 13,60 €
Creamy chanterelle soup, rye bread from Harald and butter.
3. **STARTER TREAT FROM THE STORMY ISLE** (L) 12,60 €
Cold-smoked salmon marinated in sea-buckthorn moonshine, hand-peeled prawns, dill cucumber and rye bread from Harald topped with dill mousse.
4. **SKALD'S RED DEER** (L) (G) 12,90 €
Red deer roast, wild herb cheese from Herkkujuustola, mushroom salad, elk mousse and berry vinaigrette.
5. **FRIDA'S BREAD** (L) 7,90 €
Warm sourdough bread from Harald served with brown butter.
Elk mousse + 3 €
6. **MAGNUS THE GOOD'S STARTER SHIELD FOR TWO** (L) 37,90 €
ADDITIONAL VIKING 18,95 €/person
For two or more

Hand-peeled prawns, cold-smoked salmon marinated in sea-buckthorn moonshine, tarred Baltic herring, beaver salami and red deer roast. Rye bread from Harald and sourdough bread with elk mousse, dill mousse and mushroom salad. Wild herb cheese from Herkkujuustola, salad with berry vinaigrette, dill cucumber, deep-fried black lentils, tomato-basil salsa and pickled red onion.

From the history books:

Björn Ironside was a Norwegian Viking chief and the legendary king of Sweden. He was the son of infamous Viking king Ragnar Lodbrok, who took part in conquering the greatest city in the world: Rome. Ironside's burial mound is located on the island of Munsö in Ekerö, Sweden.

MAIN COURSES

7. **BYZANTINE EMPEROR'S SALAD** (L) 16,90 €
Salad with Caesar sauce, tomato-basil salsa, dill cucumber, parmesan and croutons
- ACCORDING TO YOUR CHOICE:**
HAND-PEELED PRAWNS
CHICKEN TENDERLOIN
COLD-SMOKED SALMON MARINATED IN SEA-BUCKTHORN MOONSHINE
8. **REDBAIR'S VEGETABLE PATTIES** (L) (G) 27,90 €
Vegetable patties and grilled goat cheese, tomato-sage sauce, Vikings' shield potatoes, pickled red onion and vegetable fry-up.
Also available as vegan!
9. **NOBLEMAN'S ARCTIC CHAR** (L) (G) 28,90 €
Grilled Arctic char, hand-peeled prawns and dill oil, white wine sauce, artichoke mashed potatoes and vegetable fry-up.
10. **VALKYRIES' GOAT CHEESE CHICKEN** (L) (G) 23,90 €
Grilled chicken breast and goat cheese, Wine of Wisdom -sauce, Vikings' shield potatoes, honey-roasted root vegetables and rhubarb jam.
11. **BARBARIANS' ELK BURGER** 25,90 €
Gluten free + 2 €
Elk patty and beef brisket, tar-bbq -sauce, tar cheddar from Jukola cheesery, pickled red cabbage, red onion, salad and parmesan-mustard mayonnaise served in a potato bun with Vikings' shield potatoes.
Mayonnaise + 2 €
12. **HARALD'S MEAT PAN** (G) 26,90 €
Beef brisket, smoky lamb sausage, caramelized pork belly, warm tar-bbq -sauce, creamy cheese potatoes, honey-roasted root vegetables and pickled red onion.

- 13. IRONSIDE'S BEEF** (L) (G) 27,90 €
 150 G 27,90 €
 300 G 37,90 €
 Sliced Black Angus petit tender and melted garlic butter, Wine of Wisdom -sauce, Vikings' shield potatoes, honey-roasted root vegetables, parmesan-mustard mayonnaise and pickled red onion.
- 14. HALVDAN THE BLACK'S BEEF TENDERLOIN** (L) (G).... 36,20 €
 Beef tenderloin and herb butter, creamy pepper sauce, black salsify-potato cake, smoky bacon and honey-roasted root vegetables.
- 15. MEAT-SMOKER'S LAMB** (L) (G) 29,80 €
 Lamb sirloin, herb butter, smoky lamb sausage, Wine of Wisdom -sauce, artichoke mashed potatoes and vegetable fry-up.
- 16. HUNTER'S WILLOW GROUSE** (L) (G) 28,90 €
 (fowl may contain shot)
 Grilled willow grouse breast, cranberry-butter sauce, black salsify-potato cake, honey-roasted root vegetables and tarred lingonberries.
- 17. REINDEER FROM THE NORTH** (L) (G) 42,90 €
 Grilled reindeer tenderloin, cranberry-butter sauce, black salsify-potato cake, mushroom salad, honey-roasted root vegetables and tarred lingonberries.
- 18. CANUTE THE GREAT'S SHIELD FOR TWO** (G) 65,80 €
ADDITIONAL VIKING 32,90 €
For two or more
 Beef brisket, smoky lamb sausage, caramelized pork belly and grilled chicken breast served with warm tar-bbq-sauce, creamy pepper sauce, creamy cheese potatoes, Vikings' shield potatoes, honey-roasted root vegetables and rhubarb jam.



19. VIKING WARRIOR'S SWORD 

FOR ONE 42,80 €
FOR TWO 85,60 €

Reindeer tenderloin, willow grouse breast (fowl may contain shot), lamb sirloin, smoky lamb sausage and vegetables skewered in a sword served with cranberry-butter sauce, mushroom sauce, tarred lingonberries, creamy cheese potatoes, Vikings' shield potatoes and honey-roasted root vegetables.

**IF YOU ARE FEELING HUNGRY LIKE A TRUE VIKING,
YOU MAY WANT SOMETHING MORE:**

EXTRA POTATOES: 3,00 €
EXTRA SAUCE: 2,00 €
CAESAR SALAD: 7,90 €
MAYONNAISE: 2,00 €



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 ERIC THE VICTORIOUS** (L) 39,80 €
ADDITIONAL VIKING 19,90 €
For two or more
Chocolate cake topped with skyr-white chocolate mousse, pancakes and berry crumble, apple crisp and apple wine syrup, blueberry-cardamom ice cream, blackcurrant sorbet, tar ice cream, strawberry jam, nougat mousse and toasted meringue.
21. **PANCAKES FROM THE BLUEBERRY PATCH** (L) 13,30 €
Gluten free + 2 €
Pancakes served with strawberry jam, blueberry-cardamom ice cream, skyr-white chocolate mousse and berry crumble.
22. **IRISH MAIDEN'S SEA-BUCKTHORN TARTLETS** (VL) 12,40 €
EXTRA TARTLET 6,20 €
Sea-buckthorn tartlets filled with nougat-nut mousse and topped with meringue and berry crumble.
23. **APPLE THIEF'S DELIGHT** (L) 11,90 €
Warm apple crisp, vanilla ice cream from Jymy farm, apple wine syrup and berry crumble.
Also available as vegan!



24. **HELGA'S CHOCOLATE CAKE** (L) (G) 13,90 €

Chocolate cake topped with skyr-white chocolate mousse, blackcurrant sorbet, raspberry sauce and berry crumble.

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

An all-time classic at Harald: tar ice cream and tarred lingonberries.

26. **PANCAKE FEAST** (L) 25,60 €

For 2-3 persons

Gluten free + 5 €

Pancakes served with strawberry jam, blueberry-cardamom ice cream, skyr-white chocolate mousse and berry crumble.

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

1 SCOOP 5,20 €

2 SCOOPS 10,40 €

Choose from the following:

Tar ice cream, Vanilla ice cream from Jymy farm,

blueberry-cardamom ice cream (L) (G)

Blackcurrant sorbet (VE) (G)

To accompany:

Raspberry sauce, strawberry jam, tarred lingonberries, apple wine syrup

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gluten- or lactose free!
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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.



CANUTE THE GREAT'S SHIELD

Beef brisket, smoky lamb sausage, caramelized pork belly and grilled chicken breast served with warm tar-bbq -sauce, creamy pepper sauce, creamy cheese potatoes, Vikings' shield potatoes, 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.

PANCAKE FEAST

Gluten free +5 €

Pancakes served with strawberry jam, blueberry-cardamom ice cream, skyr-white chocolate mousse and berry crumble.

103,00 € (Two adults and one child)

Additional child 14,00 € | Additional adult 45,00 €

*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.



MAGNUS THE GOOD'S STARTER SHIELD (L)

Hand-peeled prawns, cold-smoked salmon marinated in sea-buckthorn moonshine, tarred Baltic herring, beaver salami and red deer roast. Rye bread from Harald and sourdough bread with elk mousse, dill mousse and mushroom salad. Wild herb cheese from Herkkujuustola, salad with berry vinaigrette, dill cucumber, deep-fried black lentils, tomato-basil salsa and pickled red onion.

MAIN COURSE OF YOUR CHOICE

NOBLEMAN'S ARCTIC CHAR (L) (G)

Grilled Arctic char, hand-peeled prawns and dill oil, white wine sauce, artichoke mashed potatoes and vegetable fry-up.

OR

IRONSIDE'S BEEF (L) (G)

Sliced Black Angus petit tender and melted garlic butter, Wine of Wisdom -sauce, Vikings' shield potatoes, honey-roasted root vegetables parmesan-mustard mayonnaise and pickled red onion.

FOR DESSERT

STRONGBOW'S DESSERT TREAT (VL)

Chocolate cake topped with skyr-white chocolate mousse, pancakes with strawberry jam, sea-buckthorn tartlet filled with nougat mousse and meringue, blackcurrant sorbet and berry crumble.

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.

