

HARALD MENU

2021
2022

SET MENUS

THE VOYAGE OF FREYJA GODDESS OF LOVE €37.90

GREEN LAND SALAD VE, M

Fresh lettuce with forest-berry vinaigrette, basil-marinated beans, pickled fennel cucumbers, cherry tomato and onion salad, oats, roasted hemp seeds, and Finnish potato flatbread.

THE VALKYRIE'S CHICKEN L, G

Grilled chicken breast with Jukola spruce-bud cheddar, Viking shield potatoes, raspberry sauce, roasted root vegetables, and apple chutney.

LAGERTHA'S CHOCOLATE CAKE L, G

Salted-caramel chocolate cake with gooseberry jam, mint powder, and blackcurrant powder.

THE VOYAGE OF ODIN GOD OF WISDOM €39.20

THE SERVANT LASS'S POTATO FLATBREAD VE, M

Roasted Finnish potato flatbread, fresh lettuce, pickled funnel chanterelles, cherry tomato and onion salad, with artichoke hummus and snow-pea pesto.

THE IRISH VEGETARIAN SWORD VE, M

Sword-skewered chickpea croquettes garnished with herb sauce. With baked herb oats, roasted root vegetables, artichoke hummus, pickled funnel chanterelles, and raspberry sauce on the side.

THE CURRANT PICKER'S CHOCOLATE TREAT VE, M, G (contains oats)

Chocolate mousse and blackcurrant sorbet, vanilla meringue and raspberry sauce with dried blackcurrant powder.

THE VOYAGE OF AEGIR GOD OF THE SEA..... €43.30

JUNIPER-FOREST MUSHROOM SOUP L

Creamy and smooth bolete soup garnished with juniper oil, served with archipelago bread and churned butter.

ABBAY ISLAND SALMON L,G

Atlantic salmon marinated with Mustard spiced with herbs, artichoke mashed potatoes, wild-garlic butter sauce, tarragon beets, and deep-fried capers.

HARALD'S WOOD-TAR TREAT L

Harald's tar-flavoured ice cream with marinated cloudberries, biscuit crumbs, and blackcurrant powder.

THE VOYAGE OF NJORD GOD OF PROSPERITY €56.90

VANIR'S FISH DELICACY L

Salted surface-blazed salmon, smoked vendace mousse, with Finnish potato flatbread and pickled funnel chanterelles.

HJALMAR OHIAMPUJA'S REINDEER L, G

Juicy pois juicy reindeer tenderloin with red deer fillet, spinach-potato cake, roasted root vegetables with creamy bolete sauce, tarred lingonberries, smoked reindeer mousse, and dried reindeer chips.

THE NORTHERN MAIDEN'S WHITE CHOCOLATE PUDDING

Roasted skyr-white chocolate pudding with marinated cloudberries and biscuit crumbs, with blackcurrant sorbet.

Most servings can be modified to be lactose-free or gluten-free.
Please tell our staff about your food allergy or food intolerance.

THE KING'S FEAST (prepared for two or more) **€63.30/person**
FOR TWO..... **€126.60**

HEIMDALL'S STARTER SHIELD L

A wood plank topped with cured roe deer, reindeer blood pancakes, bear salami, tarred Baltic herring, salted surface-blazed salmon, and cod tongue. In addition, fresh lettuce with forest-berry vinaigrette, basil-marinated beans, pickled fennel cucumbers, cherry tomato and onion salad, oats, roasted hemp seeds, and Herkkujuustola ashed cheese. Archipelago bread and Finnish potato flatbread, smoked vendace mousse, smoked reindeer mousse, dried reindeer chips, tarred lingonberries.

THOR'S SHIELD LL, G

Slow-cooked tender beef brisket, Black Angus petit tender steak, and chicken breast all combined on one plate with creamy smoked cheese potatoes and Viking shield potatoes, roasted root vegetables, one-star pepper sauce, raspberry sauce, and apple chutney.

FRIGG'S DESSERT SHIELD

For the sweet tooth we have piled together the best of our selection: salted-caramel chocolate cake, fried pancakes with raspberry sauce, skyr white-chocolate pudding skyr-white chocolate pudding, wood-tar-liquorice-chocolate confection Harald's pralines, chestnut-caramel ice cream, blackcurrant sorbet, and tar-flavoured ice cream, gooseberry jam, chocolate mousse, and cloudberry.

DELICIOUS STARTERS

1. GREEN LAND SALAD

VE, M €6.90

Fresh lettuce with forest-berry vinaigrette, basil-marinated beans, pickled fennel cucumbers, cherry tomato and onion salad, oats, roasted hemp seeds, and Finnish potato flatbread.

2. THE SLASH AND BURNER'S

CHEESE SALAD L €9.10

Herkkujuustola ashed cheese, fresh lettuce with forest-berry vinaigrette, basil-marinated beans, pickled fennel cucumbers, cherry tomato and onion salad, oats, roasted hemp seeds, and Finnish potato flatbread.

3. JUNIPER-FOREST MUSHROOM SOUP L

Creamy and smooth bolete soup garnished with juniper oil, served with archipelago bread and churned butter.

STARTER €10.20

MAIN COURSE €13.20

4. THE SERVANT LASS'S

POTATO FLATBREAD VE, M.... €8.70

Roasted Finnish potato flatbread, fresh lettuce, pickled funnel chanterelles, cherry tomato and onion salad, with artichoke hummus and snow-pea pesto.

5. VANIR'S FISH

DELICACY L..... €10.90

Salted surface-blazed salmon, smoked vendace mousse, with Finnish potato flatbread and pickled funnel chanterelles.

6. THE BOOT COUNTRY'S

BEEF CARPACCIO L, G €12.90

Black Angus beef carpaccio crowned with Jukola spruce-bud cheddar, artichoke hummus and juniper oil, with snow-pea pesto.

7. THE VARANGIAN

STARTER L, G €13.30

Black Angus beef carpaccio crowned with Jukola spruce-bud cheddar, cured roe deer, salted surface-blazed salmon, tarred Baltic herring, pickled funnel chanterelles, cherry tomato and onion salad, and artichoke hummus.

8. HEIMDALL'S STARTER

SHIELD L €15.20

A wood plank topped with cured roe deer, reindeer blood pancakes, bear salami, tarred Baltic herring, salted surface-blazed salmon, and cod tongue. In addition, fresh lettuce with forest-berry vinaigrette, basil-marinated beans, pickled fennel cucumbers, cherry tomato and onion salad, oats, roasted hemp seeds, and Herkkujuustola ashed cheese. Archipelago bread and Finnish potato flatbread, smoked vendace mousse, smoked reindeer mousse, dried reindeer chips, wood-tar lingonberries.

MAIN COURSES

9. THE IRISH VEGETARIAN SWORD VE, M..... €21.60

Sword-skewered chickpea croquettes garnished with herb sauce. With baked herb oats, roasted root vegetables, artichoke hummus, pickled funnel chanterelles, and raspberry sauce on the side.

10. THE VALKYRIE'S CHICKEN L, G..... €21.90

Grilled chicken breast with Jukola spruce-bud cheddar, Viking shield potatoes, raspberry sauce, roasted root vegetables, and apple chutney.

11. OTTAR THE GREAT'S WILD-GAME BURGER L..... €21.90 (+ €2 GLUTEN FREE)

Potato bun filled with 180 g venison patty and a generous piece of rapeseed-fed pork belly, with Jukola spruce-bud cheddar, fresh lettuce, Viking tar-BBQ sauce, Russian pickles, and the house mayonnaise, served with Viking shield potatoes.

12. TAR TYCOON'S BEEF STEW L, G..... €19.20

Slowly stewed beef stew with roasted salami bits, artichoke mashed potatoes, roasted root vegetables, with tarred lingonberries and Russian pickles.

13. ABBEY ISLAND SALMON L, G..... €24.90

Atlantic salmon marinated with Mustard spiced with herbs, artichoke mashed potatoes, wild-garlic butter sauce, tarragon beets, and deep-fried capers.

14. MUSCOVY DUCK FROM THE LANDS OF THE FRANKS L, G..... €24.60

Roasted Muscovy duck, spinach-potato cake, and pumpkin-fennel mayonnaise, currant sauce, tarragon beets, and apple chutney.

15. THE NORMAN DUKE'S PORK LL 200 G..... €19.90 400 G..... €29.90

Grain-fed pork tenderloin and rapeseed-fed pork belly, creamy smoked cheese potatoes, one-star pepper sauce, roasted root vegetables, and archipelago breadcrumbs.

16. HARALD GILLE'S WORK-BEE PAN LL, G..... €24.90

Slow-cooked tender beef brisket, rapeseed-fed pork belly, and wild boar – lingonberry sausage, garnished with Viking tar-BBQ sauce, creamy smoked cheese potatoes, one-star pepper sauce, roasted root vegetables, and Russian pickles.

17. BEEF STEAK FROM MIKLAGÅRD L, G 150 G..... €26.90 300 G..... €34.80

Black Angus petit tender steak and roasted salami bits, Viking shield potatoes, currant sauce, and roasted root vegetables.

18. AIFUR'S LAMB STEW L..... €26.20

Slowly stewed neck of lamb, artichoke mashed potatoes, roasted root vegetables, tarred lingonberries, with Russian pickles and archipelago bread.

19. HJALMAR MISFIRE'S REINDEER L, G..... €35.90

Reindeer tenderloin with red deer fillet, spinach-potato cake and pumpkin-fennel mayonnaise, creamy bolete sauce, roasted root vegetables, tarred lingonberries, smoked reindeer mousse, and dried reindeer chips.

20. THOR'S SHIELD LL, G..... €31.20

Slow-cooked tender beef brisket, Black Angus petit tender steak, and chicken breast all combined on one plate with creamy smoked cheese potatoes and Viking shield potatoes, roasted root vegetables, one-star pepper sauce, raspberry sauce, and apple chutney.

21. THE FOREST KINGS' WILD-GAME SWORD LL, G FOR ONE..... €39.90 FOR TWO..... €79.20

Muscovy duck, wild boar – lingonberry sausage, reindeer tenderloin and red deer fillet skewered on a sword and served with creamy smoked cheese potatoe, Viking shield potatoes, roasted root vegetables, currant sauce, bolete sauce, tarred lingonberries.

DESSERTS

22. FRIGG'S DESSERT SHIELD

FOR ONE 17,90 €
FOR TWO..... 35,80 €

For the sweet tooth we have piled together the best of our selection: salted-caramel chocolate cake, fried pancakes with raspberry sauce, skyr-white chocolate pudding, Harald's pralines, chestnut-caramel ice cream, blackcurrant sorbet, and tar-flavoured ice cream, gooseberry jam, chocolate mousse, and cloudberry.

23. HARALD'S WOOD-TAR

TREAT L..... €9.10

Harald's tar-flavoured ice cream with marinated cloudberry, biscuit crumbs, and blackcurrant powder.

24. LAGERTHA'S CHOCOLATE CAKE L, G

..... €9.90

Salted-caramel chocolate cake with gooseberry jam, mint powder, and blackcurrant powder.

25. THE NORTHERN MAIDEN'S WHITE CHOCOLATE

PUDDING €10.90

Roasted skyr-white chocolate pudding with marinated cloudberry and biscuit crumbs, with blackcurrant sorbet.

26. THE CURRANT PICKER'S CHOCOLATE TREAT VE, M, G

(contains oats) €9.80

Chocolate mousse and blackcurrant sorbet, vanilla meringue and raspberry sauce with dried blackcurrant powder.

27. BALDUR'S DESSERT

SHINGLE L €15.90

Fried pancake with raspberry sauce, gooseberry jam, chestnut-caramel ice cream, and salted-caramel chocolate cake, with chocolate mousse and blackcurrant powder.

28. FANCY PANCAKES

FROM BOMARSUND L €10.30

(+ €2 GLUTEN FREE)

Fried pancakes with raspberry sauce, Åland pancake ice cream, and apple-raspberry jam.

29. PANCAKE FEAST L

(to share with your friends) €19.90

(+ €5 GLUTEN FREE)

Fried pancakes with raspberry sauce, Åland pancake ice cream, and apple-raspberry jam.

30. THE ICE GIANT'S ICE CREAMS

ONE SCOOP..... €4.50

TWO SCOOPS €6.90

Your choice of:

Åland pancake ice cream, tar-flavoured ice cream, chestnut-caramel ice cream, blackcurrant sorbet, vanilla ice cream and milk-free chocolate ice cream.

Ice cream toppings:

raspberry sauce, chocolate sauce, raspberry-apple jam, gooseberry jam, marinated cloudberry

31. A LITTLE SOMETHING SWEET WITH THE COFFEE

Harald's tar-licorice praline €2.20



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