Welcome to Viking restaurant Harald for NordPlant kick-off dinner on the 24th October at 7 pm!

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<u>Map</u>



Dinner option 1. (meat)

THE VOYAGE OF CANUTE THE GREAT

Crayfish soup from the Arctic Ocean L

Tomato-based crayfish soup with dill oil, rye bread and butter.

Aifur's lamb stew L

An all-time classic: slowly stewed neck of lamb served with artichoke mashed potatoes, oven roasted root vegetables, tarred lingonberries, rye bread and horseradish mousse.

Northern matron's bread cheese G

Warm bread cheese sprinkled with cinnamon and sugar served with marinated cloudberries and cloudberry ice cream.

From the history books: Canute the Great was the king of England, Denmark and Norway as well as the governor of Schleswig and Pomerania 1014-1035. He was the first king of England to rule the entire kingdom without constant internal or external threat. Because he was also the ruler of the Vikings' homelands, England was safe from invasion. This made Canute's kingdom flourish and develop for twenty years without a war. Canute had great respect for English laws, which gave him understanding of justice and civil rights. The judicial system was highly active at that time, and the first steps towards democracy were taken. The Vikings had a long tradition of trading with the neighbouring states. The preferred means of payment was silver. Canute created the first uniform currency system, based on silver coinage.



Dinner option 2. (vegan)

THE VOYAGE OF MAGNUS THE GOOD

Starter breads of Mount Athos VE, M

Carrot and beetroot hummus, pea purée and toasted spelt-beetroot bread.

White lupin patties of the valkyries VE, M, G

White lupin-tempeh patties topped with Vikings' herb paste and beetroot hummus, spicy wine sauce, Viking shield potatoes, oven roasted root vegetables, tomato relish and olive sand.

Iona's liquorice mousse VE, M, G

Liquorice mousse, raspberry-liquorice sorbet, liquorice meringue, dried raspberry and raspberry syrup.

From the history books: Magnus the Good was the king of Norway 1035-1047 and the King of Denmark 1042-1047. He was the son of St. Olaf. The aristocracy of Norway had had enough of Danish reign and made Magnus their king in 1035. After the king of Denmark passed away, Magnus became the ruler of Denmark. His uncle, Harald Hardrada, returned from the Byzantine empire in 1045 and tried to gain power in Norway. Magnus was forced to share his power and Harald became co-king in 1046. In 1047 Magnus fell off a horse and died. His remains were taken to Norway and he was buried in the cathedral of Trondheim, where his father was also buried. With him, the line of St. Olof lost the throne and didn't reclaim it until 1280, when Eric II of Norway became king.

Most dishes can be made gluten- or lactose free! Please indicate any allergies.

