

SEKEL

Sekel Menu I

Tartar à la Sekel

Charolais Beef from Bosgård

Pike perch

with Asparagus and Mussel Fricassée

Pannacotta

with Strawberries and Elderflower

74€

Sekel Menu II

Smoked Lavaret

with Fennel and Dill mayonnaise

Grilled Lamb

with Morel Ragoût and Sauce Espagnole

Pineapple parfait à la Sekel

with roasted White Chocolate

69€

Wine pairing 49€

We recommend adding one or both of the following dishes to your menu:

Chef's selection of Sandwiches and Canapés

kitchen recommends choosing 3 per person

5€ / piece

Pottage Finlandaise

Creamy Jerusalem Artichoke soup

15€

*We will take in consideration
preinformed allergies and special diets*

SEKEL

CENTURY MENU

Fru Gerda Rehausen

22.5.1925

Canapés

Selection of different bitesize Sandwiches

Cocktail aux fruits de mer

Shellfish cocktail with Cucumber and Dill

Cremé St. Germain

Petit pois soup, Ramson and Croutons

Saumon, sauce hollandaise

Finnish Salmon with Hollandaise

Legumes assortis

Selection of smoked Vegetables with Babaganush and crispy Chicken skin

Chapons rôtis salades

Grilled Rooster Ballotine, with grilled Salad and Morrel sauce

Glace aux fraises

Strawberry Ice Cream with fresh Strawberries and Hibiscus

Fruit confits

Tartelette of candied Fruits and sauce Sabayon

Petit fours

94€

Wine pairing 79€

The inspiration for the set menu derives from vintage menus found in the archives of the Hotel and Restaurant Museum in Helsinki. We have written them as they wrote it in the start of last century and have offered our interpretation of what they might have been

Filip Langhoff
Chef