

SEKEL

MENU SUPRISE

DAILY CHANGING

SURPRISE MENU

It's a 4-course menu that is created from the daily ingredients from small local farms. We cook from the heart, with sustainable produce and great flavour

62€

- EXAMPLE MENU -



Raw marinated Lavaret with
Cucumber and Vinegar Cream

Potage Finlandaise, Jerusalem
Artichoke soup

Grilled Cockerel with Parsnip
and wild Mushrooms

Pannacotta with
Red Berries



Our staff will gladly tell you more about the dishes



- Dishes may contain allergens, please ask your waiter for more info -

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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

SEKEL

À LA CARTE

Starters

<i>Cauliflower Royal</i> <i>with Truffle and Herb salad</i>	21
<i>Sourdough Blinis</i> <i>with Lavaret Roe and Sour Cream</i>	22
<i>Classic Steak Tartar à la Sekel</i> <i>Charolais Beef from Bosgård</i>	24

Main courses

<i>Beetroot Wellington</i> <i>with Beluga Lentils and Kale</i>	36
<i>Norwegian Skrei Cod</i> <i>with Fennel and Shellfish Fricassée</i>	44
<i>Elk Rossini</i> <i>with Duck Liver and Truffle</i>	47

Desserts

<i>Cheese Trolley</i> <i>wide selection of Cheeses and Condiments</i>	3,50 / 10g
<i>Pineapple Parfait à la Sekel</i> <i>with roasted White Chocolate</i>	15
<i>Chocolate mousse Abdukir</i> <i>with Jaloviina Cherries and Pistachios</i>	16
<i>Crepes Suzette</i> <i>with Citrus Salad and Vanilla ice cream</i>	15
<i>Friandises</i> <i>selection of small sweets and cookies</i>	5

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All meat and game comes from Finland,
except the Foie Gras (France)