

SEKEL

MENU DU JOUR

DAILY CHANGING 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 flavour with a pinch of Finnish culinary history.

62€

- EXAMPLE MENU -

"MENU DU JOUR"

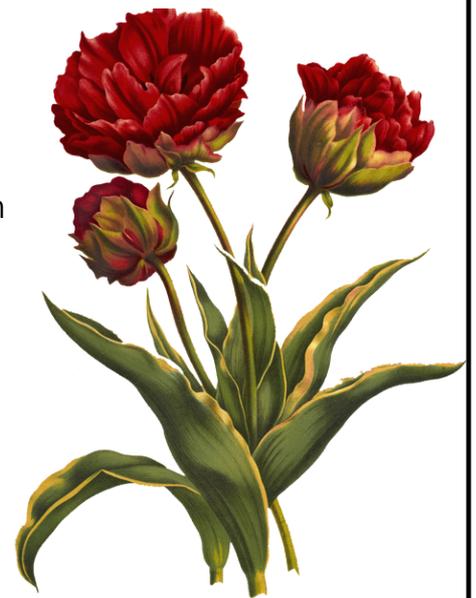
- Today's Menu -

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 -

SEKEL

CENTURY MENU

HOTEL ANDRÉA VIIPURI

10.12.1927

Canapés

Selection of small savoury bites

Caviar frais D'Astracan

Caviar, Crème Fraîche and Blinis

Vol-au-vent à la Cardinal

Lobster Velouté pastry

Asperges Beurre fondu

False Asparagus with Pike Perch and Butter

Dindonneau rôtie aux marrons

Grilled Poultry with Chestnuts

Bombe glacée Aboukir

A Coffee and Ice Cream Cake

Friandises

Selection of small sweets

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>Beetroot Royal</i> <i>with Truffle and Rye</i>	21
<i>Smoked Lavaret</i> <i>with Apple and Dill</i>	23
<i>Duck Liver Cream</i> <i>with Persimmon and Nuts</i>	25
<i>Classic Steak Tartar à la Sekel</i> <i>Charolais Beef from Bosgård</i>	24

Main courses

<i>Vol-au-vent Végétarienne à la Sekel</i> <i>with Pumpkin and Beluga Lentils</i>	36
<i>Halibut du Barry</i> <i>with Cauliflower and Red wine sauce</i>	44
<i>Honey glazed Duck</i> <i>with Parsnip, Mushrooms and Vin Chaud</i>	43

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 White Chocolate</i>	15
<i>Chocolate mousse</i> <i>with Cherries and Jaloviina</i>	16
<i>Wine poached Pear</i> <i>with sauce Sabayon</i>	14
<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)*