

FINNJÄVEL IN BELGRAVIA

Six-course Tasting Menu
£130 per person

Finnjävel is a homage to the true masters of Finnish cuisine: travelling Finns who have cooked in the Finnish countryside and cities, keeping culinary traditions alive. For two weeks only, enjoy a walk through Finnish culinary history with Michelin-starred Chef Tommi Tuominen and his team in London.

To Start

Karjalanpiirakka | Karelian Pie
Rye tartelette, rice and egg

Muna-anjovisleipä | Egg and Anchovy Sandwich
Open sandwich with anchovy mousse, egg and dill

Maksalaatikko | Liver Casserole
Liver mousse, barley and raisins

Main Courses

Lasimestari | Glassblower's Salmon
Raw salmon cured in vinegar and served with seasonal vegetables
A traditional homemade Finnish dish of preserved fish, made in a glass jar.

Verilettu | Blood Pancake
Blood-seasoned pancakes served with béchamel sauce and lingonberry
*Finnish cuisine features blood for its iron-rich properties.
Blood pancakes are traditionally served as an afternoon snack.*

Lihapiirakka | Marketplace Meat Pasty
Meat and mustard in a doughnut pasty
Originally from Russia, 'Lihapiirakka' is popular at outdoor marketplaces and grill kiosks in Finland

Perunavelli | Potato Gruel
Potato foam, roe and crispy potato
*Potato gruel became a Finnish staple in times of hardship,
when it would be served for all three meals.*

Kanaviilokki | Chicken Fricassée
Chicken and rice served with blackcurrants
'Kanaviilokki' is a dish from the 1970s that most Finns remember as being served in school – in the 1940s, Finland was the first country to serve free school food, and has continued to do so.

Suvivirsi | Summer Hymn
Cake with seasonal berries
*A summer hymn is sung at Finnish graduations, which marks the start of the holidays.
'Suvivirsi' aims to evoke the same feeling of celebration.*

Lactose-free, gluten-free and vegetarian options are available.