

Food & Events

RESTEL TAPAHTUMARAVINTOLAT

SKYBOX MENU

HARTWALL
A R E N A



Dear Guest,

Our mission is to treat you to the finest food from Finland and abroad. Now, as always, our core values are based on excellent customer service, high-quality ingredients and professional pride.

We set out to provide you and your party with an unforgettable experience, both at the table and during your entire visit to the Arena.

Our menu features everything from the most popular classic dishes dating back to when we first opened the restaurant to the finest seasonal specialties.

On behalf of everyone at Restel Oy,

We would like to welcome you and your party to Hartwall Arena.



CLASSIC BUFFET 47 € / person

Club Sandwich with chicken **L**

A classic from 1997!

Caesar salad nature **L**

Hartwall Arena's signature salad created using our recipe and served with a generous helping of parmesan and a garlic twist with plenty of mustard

Slow-cooked entrecoté **L,G**

A succulent rib eye steak with a punchy green peppercorn sauce and potato rosti

Lemon and salted liquorice cake **LL**

A quintessentially Finnish cake! This cake harks back to the 2013 Ice Hockey World Championships and is now back by popular demand

Drinks recommendations:

White wine: Franschoek Cellar La Cotte Mill, Chenin Blanc 58,00€ / 75 cl

Red wine: Franschoek Cellar Stone Bridge, Pinotage 58,00€ / 75 cl

DINNER BUFFET 52 € / person

Shrimp cocktail sandwich **L**

Quiche with smoked reindeer and cranberry jelly **L**

Smoked salmon and Skånes potatoes **L,G**

Brie cheese, candied walnuts and grapes **L,G**

Mazarin pastry **L**

Drinks recommendations:

White wine: Klosterneuburg Riesling 69,80 € / 75 cl

Red wine: Klosterneuburg Pinot Noir 69,80 € / 75 cl

VEGAN BUFFET 39 € / person

Roasted carrots, grilled olives,
bulgur and beetroot hummus **L**

Dukkah spiced cauliflower and
avocado oat yogurt sauce **L,G**

Tofu, sweet&sour-sauce and rice noodles with vegetables **L**

Small chocolate pastry with coconut **L**

Drinks recommendations:

White wine: Tavernello Organic, Trebbiano Chardonnay 46,80 € / 75 cl

Red wine: Tavernello Organic, Syrah 46,80 € / 75 cl

STREET FOOD

DELI BUFFET **37 € / person**

Easy and tasty street food for casual feast.

Chicken wrap **L**

Chicken, guacamole and bacon

Shrimp bowl **L,G**

Shrimps, mango chutney and coleslaw salad

Good old meat pie **L**

Meat pie and cucumber salad

Blueberry muffin **L**

Drinks recommendations:

Beer: Polar Monkeys Chairman IPA 8,50 € / 33 cl

White wine: Parcha, Chardonnay 54,30 € / 75 cl

Red wine: Parcha, Malbec 54,30 € / 75 cl

SALADS AND SANDWICHES

Caesarsalad with smoked salmon and fresh baguette **L** 18 €

Caesarsalad with chicken and fresh baguette **L** 16 €

Club Sandwich with chicken **L** 9 €

Fresh baguette and soft spread **L** 4 €

SUSHI

All our sushi dishes are served with wasabi, ginger and soy sauce

Sushi Mix Platter **L,G** 150€

10 salmon nigiri, 10 tiger prawn nigiri,
10 salmon maki rolls and 10 cucumber maki rolls

Sushi Chicken Platter **L,G** 110 €

10 chicken California maki rolls,
10 chicken and sugar snap pea maki rolls and 10 cucumber maki rolls

Sushi Tamago Platter **L,G** 165€

10 zander nigiri, 10 tamago nigiri,
10 fish roe maki rolls and 10 radish maki rolls

Sushi Maguro Platter **L,G** 190€

10 zander nigiri, 10 tuna nigiri,
10 fish surimi rolls and 10 lettuce maki rolls

MAIN COURSES

All our warm dishes are served with a side salad and baguette

Smoked salmon and Skånes potatoes **L,G** 27€

Wine recommendation:

White wine: Tavernello Organic, Trebbiano Chardonnay 46,80 € / 75 cl

Beef with green peppercorns and potato rosti **L,G** 27 €

Wine recommendation:

Red wine: Parcha, Malbec 54,30 € / 75 cl

Pan-fried chicken breast with tomato sauce and tortellini **L** 26 €

Wine recommendation:

Red wine: Klosterneuburg, Pinot Noir 69,80 € / 75 cl

Sauteed reindeer from Sea Lapland served
with potato puree **L,G** 29 €

Wine recommendation:

Red wine: Tavernello Organic, Syrah 46,80 € / 75 cl

DESSERTS

Lemon and salted liquorice cake **LL** 8,5 €

Chocolate mousse cake and apricot **LL,G** 6,5 €

Mud cake with a raspberry melba **L,G** 6,5 €

Selection of cheeses **L** 13 €

Selection of fresh fruits **L,G** 10 €

SNACKS

Marinated olives **L,G** 4 €

Salted peanuts **L,G** 6 €

Nachos topped with tomato salsa **L,G** 6 €

Crisps and a dipp **L,G** 4 €

Popcorn **L,G** 4 €

CANAPE MENU

Rawpickled salmon sandwich **L** 12 €

Prawn sandwich **L** 12 €

Roast beef sandwich **L** 12 €

Small chocolate pastry with coconut **L** 2,5 €

Mazarin pastry **L** 4 €