

SIRH/+
BOCUSE D'OR
TEAM FINLAND

SPRING


by Johan Kurkela

SYMPHONY



In the stillness of winter,
something powerful
awakens

the promise of spring
as light returns
colors emerge
and flavors bloom
to their fullest



Bridé of
Camargue bull
Coeur de fiset,
BBQ aroma

CAMARGUE BULL

CUTTLEFISH



Tender
Cuttlefish
agfio e ofio

MOREL

Morel Farci
with Cuttlefish
XO, smoked
over wild Juniper



FARCI

Virgin potato
and creamy
horseradish
en gratin



PRIMEUR



Pickled white
asparagus,
alliums and
sweet peas

PRIMEUR

HERITAGE

Emulsion of
new season
garlic confit



grilled
Provençale
olive oil

blue cheese
*creme de
sa creme*

SURF &



TURF

NATIONAL ELEMENT

Perhon Rehtori Blue Cheese

Perhon Rehtori is an artisan blue cheese produced in limited quantities at the Helsinki Culinary School Perho. The result of years of dedicated development, it has earned national and international acclaim — including a Gold Medal at the World Cheese Awards 2024 in Trondheim.



