FINNJÄVEL
Salonki

Saviours of a forgotten food culture – Finnjävel, Helsinki, Finland

Helsinki-based restaurant Finnjävel offers modernised fine dining experiences by serving food made of pure ingredients from the Nordic nature, prepared using traditional Finnish recipes. In recognition of its important work, the restaurant led by chef Tommi Tuominen was awarded with a Michelin star in the autumn of 2021. In addition to being the world's only Michelin-starred restaurant serving Finnish food, it received a Michelin Service Award for the best service in the country. The culinary experiences inspired by pure nature and traditions, as well as the heart-warming Finnish hospitality, can also be experienced in the pop-up restaurant to be opened in London in the autumn.

Finnjävel is the world's only Michelin-starred restaurant serving Finnish food. Finnjävel, which was first opened in 2016 as a project restaurant of two Finnish top chefs, has established itself as an interpreter of Finnish traditions. For 16 years now, Chef Tommi Tuominen has also had another Michelin star, awarded to his restaurant Demo, which draws inspiration from classic French cuisine.

"The Michelin awards for both our food and service prove that we have managed to overcome prejudices and to realise our bold vision. Finns are traditionally thought as quiet and withdrawn, although according to our traditional hospitality, the doors are always open – literally. You can just pop in without calling first, and there will always be fresh baked goods and coffee. We believe that our traditional cuisine and warm hospitality also have their place in the modern times, and we are proud to update the traditions and pass them on to new generations, even beyond the borders of Finland," says Chef de Cuisine **Tommi Tuominen** and continues:

"For a long time now, our English customers have been suggesting that we take the Finnjävel experience to London. The pandemic messed up these plans, but this autumn, we aim to open Finnjävel as a pop-up restaurant in one of the world's top restaurant cities. It will be great to see what English foodies think of Finnish food."

Century-old recipes

Finnjävel's team has collected recipes dating back over a hundred years across Finland. The pure ingredients are sourced from selected local producers. The mushrooms, berries, game, reindeer and fish come directly from Finnish forests and lakes.

"In the north, the growing season is short and the winter harsh, and we cannot grow the same ingredients as in the south. However, our unique nature still has something special to offer: in the summer, the sun shines around the clock, making the flavours intense, whereas the long, snowy winters have made us innovative preservers. Finland has a vast number of pure forests with an incredibly rich offering: mushrooms, berries, game and fish straight from nature. We take advantage of these assets and aim to provide authentic tastes from days gone by with the aid of modern cooking methods," says Tommi Tuominen.

Finnjävel's story began in 2016 when chefs Henri Alén and Tommi Tuominen opened a two-year project restaurant as a tribute to traditional Finnish cuisine. The chefs got the idea for the restaurant when exploring their roots and the Finnish food culture.

The highly popular Finnjävel currently operates as two restaurants in the centre of Helsinki: Sali, an approachable restaurant serving lunch and dinner, and Salonki, a more elegant fine dining restaurant. Finnjävel's unique decor, tableware and objects are designed by siblings Kivi and Tuuli Sotamaa, well-known designers and architects. The restaurants are owned by Tommi Tuominen, Timo Linnamäki, Samuil Angelov and Henri Alén, who all have extensive experience in the industry.

@finnjavelhelsinki #finnjavel #finnishcuisine

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