



MENU

APPETIZERS

Caesar Salad à la Harmoonia 6.5
Crispy chicken, bacon, egg, parmesan

Smoked Organic Beef Tartar 9
Egg yolk confit, Harmoonia crispbread, caper mayonnaise

Bao (2pc) (L) 7
Panko breaded giant prawns, Sriracha mayonnaise, fresh cucumber

Vegan Bao (2pc) (V,L,T) 7
Breaded cauliflower, Sriracha mayonnaise, marinated vegetables

Salmon Mosaic 9.5
Smoked cream cheese, dill mayonnaise, trout eggs, salted cucumber balls, fresh cucumber

Snacks and Cheeses 13
Perfect for two!
Ask your server for today's choice!

SOUP

Seafood Ramen (G, L) 8.9
Salmon fillet, 60-minutes egg, giant prawns, vegetables, fresh chili, Shimeji mushroom, noodles

EXTRAS

Steakhouse fries with cold sauce 3

Sweet Potato fries with cold sauce 4

Ask your server about potential allergens!

MAIN COURSES

Mussels 10.9
White wine - blue cheese sauce, fresh chili, Harmoonia ciabatta

Butter Fried Zander Fillet (G) 14
Potato cream, roasted cauliflower, cream sauce

Entrecote (G) 18
Steakhouse fries, green pepper sauce

Fresh Seafood Pasta 9.5
Giant prawns, mussels, parmesan, sugar snap peas, rucola pesto

Cauliflower in Two Ways (G, T, V, L) 8
Roasted and marinated cauliflower, coconut-curry sauce

Blackcurrant Smoked Pork Tenderloin (G) 14
Herb potatoes, roasted carrots, Shimeji mushroom, blackcurrant-thyme sauce

DESSERTS

Chocolate Lava Cake (T) 6
Caramelized white chocolate, buckthorn ice cream

Raw Cacao and Sweet Potato Mousse (L,G,T,V) 6
Coconut flakes, fresh berries

Chocolate and Raspberry (T) 6
Chocolate tart, raspberry gel, raspberry sorbet

Cheese Selection (T) 6
Long-matured cheeses, fig jam

Handmade Ice Cream and Sorbets (T) 2
Price for one scoop

*L – lactose free G – contains very little gluten
T – vegetarian (may contain milk or cheese)
V – 100% vegan*