BOULEVARD SOCIAL · GAIJIN · FARANG BRONDA · FARANG STOCKHOLM

# FACILITIES





FINLAND'S BEST RESTAURANTS
WWW.BW-RESTAURANTS.FI



# BOULEVARD SOCIAL GAIJIN · FARANG · BRONDA FARANG STOCKHOLM

All BW restaurants are unique and built with love, striving to be known for their excellent food, warm and professional service and relaxed atmosphere. This brochure allows you to explore our restaurants.

Our restaurants offer a variety of facilities for both small and large groups and for different kinds of events ranging from lunch to dinner and from casual gatherings to important corporate events.

The strength of our restaurants lies in the uniqueness and quality of our food and drinks, smooth service and an overall relaxed atmosphere. We tailor all events to your individual needs.

You are all warmly welcome! Tomi Björck & Matti Wikberg

## **BOULEVARD SOCIAL**

MODERN MEDITERRANEAN

BULEVARDI 6 • HELSINKI +358 10 3229 382 WWW.BOULEVARDSOCIAL.FI

# gaijin

MODERN NORTH ASIAN

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MODERN SOUTH-EAST ASIAN

AINONKATU 3 • HELSINKI +358 10 3229 380 WWW.FARANG.FI

# **BRONDA**

MODERN BRASSERIE

ETELÄESPLANADI 20 • 00130 HELSINKI +358 10 322 9384 WWW.RAVINTOLABRONDA.FI FARANG

MODERN SOUTH-EAST ASIAN

TULEGATAN 7 • 113 53 STOCKHOLM +46 8 673 74 00 WWW.FARANG.SE

# **BOULEVARD SOCIAL**

MODERN MEDITERRANEAN

Boulevard Social's atmospheric bistro-style environment allows you to have dinner while watching the hustle and bustle on the boulevard and to enjoy the international and casual atmosphere. Our restaurant is suitable for both intimate candle-lit dinners and large private events.

The dining room can be rearranged to accommodate meetings or, for example, a cocktail party. There are seats for 70 to 100 people, depending on the event.



BAR





DINING ROOM BAR

## **BOULEVARD SOCIAL**







### **SOCIAL TASTING MENU**

#### SPICY MINI LAMB BURGER

grilled lamb, soft bread, cucumber-dill mayonnaise

#### `JAVIERS'FOIE PATE

foie gras pate, cinnamon, thyme and cherry jam, `dukkah', focaccia

#### **SUMAC SALMON & PRAWNS WALDORF**

salmon pastrami, salted shrimps, Waldorf salad with apple, roasted nuts

#### HONEY PORK BELLY 'GOLDEN SPICES' & 'LABNEH'

pork belly, apple spiced with honey, cinnamon, hazel nuts, cider, `labneh´

#### PITA BREAD & TABBOULEH

#### GRILLED LAMB `KEFTA'SKEWER

grilled kebab of minced lamb, bulgur and cheese, fennel salad, harissa mayonnaise

#### **BOULEVARD SOCIAL SOFT ICE CREAM**

self made soft ice cream

#### **CARROT & YOGHURT**

carrot cake, carrot sorbet, spicy carrot ash, vanilla yoghurt, almond





LONG COMMUNAL TABLE & LOUNGE



DINING ROOM



PRIVATE DINING ROOM

Gaijin is located on the corner of Bulevardi and Yrjönkatu, in the heart of Helsinki. The interior is dark and elegant. The natural materials provide a warm atmosphere for a variety of events. The restaurant is international and relaxed.

#### LONG COMMUNAL TABLE

Perfect for a relaxed gathering, the long table in the lounge offers a great way to socialize at the heart of the restaurant. Seating for 10-14 people.

#### LOUNGE

In Gaijin's cocktail bar you can enjoy delicious drinks and the entire menu is also available if you feel like a bite to eat. You don't need a reservation. Just pop in for a drink and something savory or sweet. Seating for approx. 40 people.

#### DINING ROOM

The main dining room has a feeling of warm intimacy, providing an excellent atmosphere for both smaller and larger groups. There is seating for approx. 85 people and in addition, our cozy couches ensure that the space is suitable for a variety of private events.

#### PRIVATE DINING ROOM

The private dining room charms with its atmosphere. The doors are made of beautiful wooden grating that creates an intimate atmosphere without being completely isolated from the rest of the restaurant. The doors can also be opened if you wish to have a full view of the dining room. Seating for 9-12 people.

# gaijin







## **MENU GAIJIN**

#### **MUSSEL & LEMON JAM**

green shell mussel,
`lemon jam´-yuzu dressing,
seaweed caviar

#### **PORK BUN**

pork belly, kimchi mayonnaise, pickled cucumber, soft bread

#### SASHIMI

sashimi of the day

#### FOIE & UNAGI 'NIGIRI'

glazed eel, duck liver, 'nori' seaweed, teriyaki rice, peanuts

#### MISO TROUT, SEAWEED & DASHI

miso marinated trout, salsify, radish, seaweed-dashi, shiso cress

#### **BABY BACK PORK RIBS**

pork ribs, soy-mirin caramel, togarashi

#### **BLACK VINEGAR SCALLOPS**

pan fried scallops, black rice vinegar dressing, seaweed caviar, bonito

#### **GAIJIN TONKATSU**

crispy fried pork, salad leaves, pickles, kimchi, sesame dressing, chili paste

#### GOHAN

Japanese rice

#### **GAIJIN MANDARINS**

mandarin sorbet, vanilla-yuzu crème, roasted hazelnut, peanut praline, hazelnut `snow'

# FARANG

#### MODERN SOUTHEAST ASIAN



RESTAURANT AND BAR



CLUB



PRIVATE DINING ROOM

Farang offers versatile facilities for both small and large groups.

#### CLUB

The smaller dining area, aka the club, is intimate, dark and atmospheric, offering an excellent setting to enjoy a dinner with friends. With seating for a maximum of 48 people, the club is a suitable space for various kinds of dining experiences, private events and meetings.

#### RESTAURANT AND BAR

The larger dining room is social, atmospheric and fresh. The space has been decorated with elegant natural materials. The long and cozy couch in the lounge, splendid cocktails, long tables, shared food and wines create the atmosphere in addition to the people, of course. The room has seating for a maximum of 100 people and thanks to its adaptability and stage it is ideal for private events with some kind of performance. The restaurant also includes a 30-seat bar where you can enjoy drinks and food without a reservation.

#### PRIVATE DINING ROOM

The private dining room with seating for 18 people is located at the end of the restaurant's main dining room. It is separated from the rest of the restaurant by a curtain or divider. The venue can also be turned into an entirely private room which then makes it suitable for holding meetings and festive events.

All Farang facilities can be adjusted to accommodate various kinds of events and seating plans for a larger number of people.

Farang's cookbook "Farang - Modern Asian" is an excellent memento to take away from a delicious dining experience or as a gift for a friend, partner or colleague.

## FARANG







## **MENU FARANG**

#### CHA PLU LEAF WITH TIGER PRAWNS

roasted coconut dressing, trout roe

#### HAMACHI SASHIMI `VIETNAM'

asian herbs, black rice vinegar dressing

#### **SOFTSHELL CRAB**

green mango, mint, caramelized peanuts, green nahm jim

#### CRISPY PORK WITH PALM SUGAR CARAMEL

crispy fried, braised pork with caramel and rice vinegar

#### THAI ROTI BREAD, SOUTHERN STYLE CURRY

#### MORNING GLORY, CRISPY FRIED `SALT & PEPPER' TOFU

chinese water cress, bok choy, soft bean curd, battered crispy tofu

#### VEAL CHEEK 'RED CURRY - SEREMBAN'

slow braised veal cheeks, aromatic red curry broth, thai eggplant, snake bean, rice noodles, mint

#### THAI JASMINE RICE

#### 'HOLA HOLA 10'

thai style marinated fruits, sweet peas, vanilla coconut cream, mango-passion fruit sorbet



Kunsthalle Helsinki (www.taidehalli.fi), which is located in the same building as Farang, is ideal for a larger number of people. If you decide to hold your event there, we can provide you with delicious buffet-style food. The three Kunsthalle halls offer an excellent setting for a variety of events ranging from press conferences to a company's recreational day, surrounded by contemporary art.

If you would like to hold an event at Kunsthalle, you should contact Kunsthalle (marketta.viljasaari@taidehalli.fi) to make a reservation. After you have made a reservation, we will be happy to give you a quotation for a menu.

#### FARANG 'SNACKS'

#### GREEN SHELL MUSSEL `NAHM JIM'

green chili lime dressing

#### CHA PLU LEAF WITH SWORDFISH

roasted peanuts, seaweed caviar

#### CHA PLU LEAF WITH TEMPEH

germinated soy beans

#### FARANG'S CHICKEN SATAY

peanut relish

#### **ASIAN MUSHROOMS**

eggplant pyre

#### SOM TAM' SALAD OF GREEN PAPAYA

tamarind, roasted peanuts, cherry tomatoes

#### COCONUT CAKE

roasted coconut

#### `FARANG'S SNICKERS'

dark chocolate ganache, roasted peanuts, salt caramel

#### **MENU KUNSTHALLEN**

#### GREEN SHELL MUSSEL 'NAHM JIM'

green chili lime dressing

#### **ROASTED SALMON**

`chili jam' dressing

#### **GRILLED THAI BEEF SALAD**

cherry tomatoes, thai aromatics

#### PHAENANG CURRY WITH BRAISED LAMB

peanuts, pickled ginger

#### THAI JASMIN RICE

#### 'FARANG'S SNICKERS'

dark chocolate ganache, roasted peanuts, salt caramel

# FARAN G

Farang Stockholm opened its doors in January 2013.

While the food is almost identical to the food served at Farang Helsinki, the space is entirely different. The restaurant with high ceilings was built in an old industrial hall, offering an impressive and social setting for a culinary experience. However, part of the restaurant has a more intimate atmosphere. Farang Stockholm has seating for approx. 160 people in the dining room and for 30 people in the bar.









#### MODERN BRASSERIE

The impressive fresh space with high ceilings and large windows on the corner of Eteläesplanadi and Korkeavuorenkatu offers an excellent setting for Restaurant Bronda, Tomi Björck and Matti Wikberg's fifth restaurant. Bronda was named after the K. M. Brondin bakery and café which operated in the same location during the 1900s. The restaurant serves modern brasserie food inspired by the flavors of the major European culinary countries around the Mediterranean Sea, particularly France, Spain and Italy.



Bronda is suitable for a variety of occasions and events, ranging from early breakfast meetings to late-night gatherings. The restaurant can be used for gala or cocktail events with several hundred people attending or more intimate events. Lunch and dinner can be arranged for both small and larger parties.

Bronda's soundproof private dining rooms are fully equipped for meeting purposes. You can, for example, show pictures from your phone on the plasma TV screen or select music on your computer and listen to it through the loudspeakers. The private dining rooms are suitable for meetings, casual events with friends, bachelor/bachelorette parties or a company's Christmas party.

Our bar offers an excellent view and an opportunity to enjoy dishes from the bar menu as well as fresh cocktails until late. On sunny summer days you can sit on our terrace and see what is going on in the Esplanadi Park.

# **BRONDA**



**DINING ROOM** 



PRIVATE DINING ROOM



#### DINING ROOM

The open dining room is filled with light and has seats for approx. 110 diners, depending on the event. The varying table shapes, beautiful Scandinavian-style interior design and the tall glass wine cabinet rising at the back of the room help create a pleasant atmosphere.

#### PRIVATE DINING ROOMS

All of our four private dining rooms are suitable for a maximum of 13 people and they are also fully soundproof and equipped for meeting purposes. The rooms can be booked individually or they can be combined to accommodate a larger group. The combination of two rooms is suitable for max. 28 people, three rooms for a maximum of 40 people and all four rooms for a maximum of 64 people. The rooms can also be used for cocktail parties, in which case they can accommodate a larger number of people.

#### BAR

Brondan baarissa on asiakaspaikkoja noin 90 hengelle. Loppuviikosta baarin rytmeistä vastaa eri DJ:t, jotka kohottavat tunnelmaa aina yön pikku tunneilla saakka. Herkuttelijoille tarjolla on monipuolisen cocktail tarjonnan lisäksi baarimenu, josta löytyy niin suolaisia kuin makeitakin poimintoja Brondan ruokalis talta.

#### TERRACE

When the weather gets warmer, we will set up a terrace with 20 seats outside of the restaurant, inviting you to enjoy a fresh drink or two. As the sun goes down, you can continue the night indoors with good food and drinks.

BAR

# **BRONDA**







#### **MENU BRONDA**

#### BAKED MUSSELS `SOFFRITO' & SAFFRON

gratinated green shell mussels in tomato sauce, saffron mayonnaise, chorizo oil, parsley

#### **CHORIZO ROLL & SPANISH COLESLAW**

Bronda's chorizo, steamed soft bun, calabreta coleslaw, green olives, pickled red onion

#### LOCAL TROUT SASHIMI & CHARRED EGGPLANT

trout sashimi, charred eggplant, cumin mayonnaise, smoked roe

#### PAN ROASTED SCALLOPS, GOAT'S CURD & TRUFFLE

pan roasted scallops on half shells, goat's curd creme, truffle-onion dressing, crispy pancetta, tomato, roasted pinenuts

#### LAMB ALA PEDRO

Perdo Ximenez braised veal cheeks, smoked garlic puree, pickled cherries, rosemary, sherry-bordelaise sauce, thyme

#### **AU GRATAN**

gratinated potato and cabbage, parmesan

#### **APPLE & SORREL**

apple-sorrel sorbet, gazpacho of apple and celery, granola, mascarpone-vanilla cream

#### **CHOCOLATE & TOFFEE**

warm chocolate pudding, toffee ice cream, vanilla creme, toasted white chocolate

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