

Sami Tallberg Dinner Package:

Experience the Harvest Festival 20-22/9 on Åland at Havsvidden with our special guest, Chef Sami Tallberg

Join us for an unforgettable culinary adventure during the Harvest Festival 2024 on Åland, taking place from September 20th to 22nd. This year, we are thrilled to welcome the renowned Chef Sami Tallberg as our special guest. Known for his passion for gastronomy and the wilderness, Sami crafts menus that celebrates nature's richness by using locally foraged wild ingredients.

Discover the Magic of Nature

During the Harvest Festival, Sami Tallberg will take you on a gastronomic journey, blending the finest local wild ingredients with the art of microseasonal cooking. Each dish reflects his deep connection to nature, created with handpicked ingredients from Åland's forests and shores. Whether it's freshly foraged herbs, mushrooms or the catch from our local hunters and fishermen, every bite is a tribute to the island's natural beauty.

Meet Chef Sami Tallberg

Sami Tallberg is a visionary chef known for his commitment to sustainable, wild food. With years of foraging and exploring, Sami has mastered the art of bringing the flavors of the forest to the table. His dishes are more than just food – they are experiences that reconnect the guests with nature, one bite at a time.

Don't Miss This Unique Experience!

This is a rare opportunity to taste the best of Åland's natural kitchen. Whether you are a foodie, a nature enthusiast, or simply in search of a unique dining experience, the Harvest Festival 2024 with Sami Tallberg is an event you won't want to miss.

Book now to secure your seat at the table - only 25 seat per night! Special rules apply.



Event Details:

- Occasion: 5+1-course set dinner with specially selected wines or a non-alcoholic selection
- Special Guest: Chef Sami Tallberg from Finland
- Price: 250 € per person including wine package, 195 € per person with a non-alcoholic package
- Seating Arrangement: Community Table
- Time for dinner: 20:00
- Dates: 20th or 21st of September
- Booking: First confirmed, first served. You may book for one night only, not both.
- Note: No discounts or gift cards are valid for this dinner. No menu changes will be made. There is a no-cancellation policy for this event. Once booked and confirmed, the full charge applies.
- Reservation: To secure your seats at this special event, please make your reservation by emailing info@havsvidden.com. All bookings must be confirmed to be valid. Last day to book is September 15th.
- For this package we ask the guests to be at least 18 years old.
- For options including accommodation, please contact reservation@havsvidden.com.