



WIURILA

THE COLONEL'S CABINET

At the Colonels Cabinet you will dine with the original Sveriges svarta tableware, which was once the formal china at Wiurila. You'll enjoy a multi-course meal featuring local ingredients prepared in Wiurila's own kitchen, with the same ethos and quality as in the early 20th century. The cabinet is dressed in war artefacts and dinner is served at the Diplomats table, which was used to discuss grand topics over the course of time. Wiurila's sommelier can recommend exquisite drink pairings to complement the festive dinner.

The Cabinet honours Colonel Hans-Olof von Essen, whose mother was born in Wiurila. He was an awarded soldier of the Armfelt family and he commanded the Uudenmaan rakuunaryhmä in the continuation war. In addition to his military career, he represented Finland in the Summer Olympics in 1928 as an equestrian. He is the 30th Knight of the Mannerheim Cross. He is buried in the Armfelt family grave at Halikko.



WIURILA

SPRING – EARLY SUMMER MENU

3 COURSES

Grilled asparagus, tomato salad and cured ham
Poached rainbow trout from Åland, spring potatoes and morels
Meringue dream with rhubarb & cream

From 49 EUR

Min. 8 adults, extra fee on Sundays.

In case of any special dietary requirements, please let us know in advance.

5 COURSES

Grilled asparagus, tomato salad and cured ham
Crème Ninon
Poached rainbow trout from Åland, spring potatoes and morels
Cheese from Kolattu farm with our own jam
Meringue dream with rhubarb & cream

From 65 EUR (5 courses)

Min. 8 adults, extra fee on Sundays.

In case of any special dietary requirements, please let us know in advance.

One menu should be selected for the whole party. Special diets are accommodated. Possible to book for smaller group at extra charge. Children under 12 years 50%. The cabinet is reserved for you for 2,5 h. If you'd like to stay longer, please let us know when you book. We reserve the right to menu changes.