

The story of Farouge

In 1989, Viviane Daaboul-Kallio left Lebanon behind amidst the turmoil of war, seeking solace in Finland. Initially, her stay was intended as a fleeting visit, yet destiny had other plans. Growing up, Viviane fondly recalls the ritual of weekend celebrations, where chicken formed a cherished centerpiece of the family feast. As fate would have it, 'Farouge,' meaning 'little rooster' in Viviane's native tongue, became the chosen name for her newly established Finnish restaurant. Symbolizing not only the delectable poultry dish, but also the exoticism of the menu and ambiance, Farouge captured the hearts of Finns in the late 90s.

Endearing, thoughtful, and intimate, the story of Farouge's owners, Viviane and Aki Kallio, captures the essence of their restaurant's quality. Connected by their love for cooking and fine dining, the duo first met in the restaurant of the Radisson SAS hotel in Kamppi, Helsinki in 1992. And it was during a Sunday stroll in the city that they decided to create their own eatery, having found it challenging to locate a place that served both of their favorite dishes. Inspired by their homemade delicacies, their co-workers convinced them to bring their flavorful fare to the public. Thus, in 1995, the first Farouge restaurant opened, boasting an idyllic setting and a cozy seating capacity of 24. As the demand surged, another gourmet oasis was birthed on Yrjönkatu, where loyal patrons were served for many delightful years until it was sold in 2016. In 2019, the imaginative chefs partnered with Nordic Hospitality Partners and discovered an enchanting restaurant space adjacent to the Kasarmitori square, where both old and new customers have rediscovered their beloved Farouge once again.

Farouge's groundbreaking concept of ethnic luxury and exotic flavors owes its success to the synergistic collaboration of two exceptional talents: Viviane's visionary ideas and Aki's extraordinary culinary skills. It is their courage and passion for introducing a completely new culinary experience into Finnish restaurant culture that has driven Farouge's incredible triumph. With its hospitable service and exclusively authentic flavors, Farouge undoubtedly reigns as Helsinki's ultimate destination for savoring the finest Lebanese dishes. We warmly invite you to indulge in the true essence of the Middle East at Farouge

SET MEZES

VALMISTETAAN VÄHINTÄÄN 2:LLE HENGELLE
MINIMUM FOR 2 PERSON

65 ,00 / HLÖ.PERS.

Tabouli G, L, V

Hummus & Mushroom G, L, V

Baba Ghanoush G, L, V

Tsatsiki G, L

Kibbeh - Meat croquettes L

Lebanese tartar L

Scampi & Pulpo with garlic, chili & coriander G, L

Makanek - Lamb sausages G, L

Halloumi Rolls & Beetroot dip

Shish-Tawuk

Chicken skewer, rice & aioli

Sweet Beirut

Selection of lebanese desserts

Arak the Milk of Lions

4 cl 9,7

Perinteinen Libanonilainen aperitiivi. Tarjoillaan veden & jäiden kanssa.

Traditional Lebanese aperitif. Served with water & ice.

VEGETARIAN SET MEZES

VALMISTETAAN VÄHINTÄÄN 2:LLE HENGELLE
MINIMUM FOR 2 PERSONS
65,00 / HLÖ

Tabouli G, L, V

Hummus & Mushroom G, L, V

Baba Ghanoush G, L, V

Tsatsiki G, L

Vine leaves G, L, V

Falafel L, V

Adas - Lentil salad G, L, V

Butter beans in tomato sauce G, L, V

Halloumi Rolls & Beetroot dip

Grilled cauliflower & fava purè G, L, V

Sweet Beirut

Selection of lebanese desserts

COLD MEZE

Tabouli G, L, V

14,00

Hummus G, L, V

12,00

Baba Ghanoush G, L, V

12,00

Tsatsiki G, L

10,00

Lebanese tartar L

16,00

Vine leaves G, L, V

12,00

WARM MEZE

Kibbeh - Meat croquettes L 4 pcs.

14,00

Makanek - Lamb sausages G, M

14,00

Halloumi rolls & Beetroot dip (4 pcs.)

16,00

Falafel (4 pcs.) L, V

13,00

Valitse 2 kylmää ja 1 lämmin meze

Choose 2 cold 1 warm meze

à 35,00

STARTERS

3 DIPS SELECTION

Hummus, Baba Ghanoush, Muhammara

14,00 G, L, V

SCALLOPS

Kampasimpukkaa, maa-artisokkaa & sahrami-öljyä

With Jerusalem artichoke & saffron oil

16,00 G, L

SHRIMPS & CORIANDER

Korianterilla, chilillä ja valkosipulilla maustettu katkarapukasari

Shrimp casserole flavored with coriander, garlic and chili

16,00 L

CHEESE & TRUFFLE

Lämmintä juustoleipää & tryffeliä

Warm cheese & truffle flat bread

16,00

AUBERGINE & KAFTA

Lampaanlihalla täytettyjä munakoisorullia & tomaattikastiketta

Aubergine rolls filled with lamb & tomato sauce

14.00 G, L

MAINS

CAULIFLOWER

Paahdettua kukkakaalia, favapapu purè & persilja-valkosipuli-öljyä
Roasted cauliflower, fava bean purè & garlic parsley oil

25,00 G, L, V

PULPO

Grillattua mustekalaa, tryffeliperunaa & sahrami-aiolia
Grilled octopus, truffle potatoes & saffron aioli

33,00 G, L

SEA BASS

Paistettua sea bassia, pinaattia ja juureksia & linssejä
Pan fried sea bass with spinach, root vegetables & lentils

38,00 G, L

DUCK

Paahdettua ankanrintaa, palsternakkaa, marinoituja sieniä & granaattiomenakastiketta
Roasted breast of duck with parsnip, marinated mushroom & pomegranate sauce

30,00 G, L

SHISH TAWUK

Libanonilainen kanavarras, riisiä, grillattuja kasviksia & aiolia
Lebanese chicken skewer with rice and grilled vegetables & aioli

29,00 G, L

SHISH KEBAB

Klassinen naudanlihavarras, timjami-valkosipuliperunoita, grillattuja kasviksia & aiolia
Beef skewer with thyme garlic potatoes, grilled vegetables & aioli

35,00 G, L

LAMB

Yön yli haudutettua lampaanpotkaa, punaviinikastiketta ja perunamuhennosta
Overnight braised leg of lamb, red wine sauce & mash potatoes

29,00 G, L

ENTRECÔTE À LA FAROUGE

Grillattu avotulella, tarjoillaan rakuunakastikkeen & Za'atar -ranskalaisten kanssa
Grilled on an open fire, served with tarragon sauce & Za'atar fries

35,00 G, L

DESSERT

SWEET BEIRUT

Lajitelma libanonilaisia jälkiruokia
Selection of Lebanese desserts

14,00

BAKLAWA TART

Baklawa-pistaasipiirasta & vaniljajäätelöä
With pistachios & vanilla ice cream

14,00

CLASSIC CHOCOLATE FONDANT

Suklaafondant

14,00 L

CRÈME BRÛLÉE

Rosmariinilla ja appelsiinilla maustettua paahtovanukasta
Crème brûlée with rosemary & orange

13,00 G, L

LIBANONILAINEN KAHVI / TEE

LEBANESE COFFEE / TEA

5,00

AFTER DINNER

ESPRESSO MARTINI

14,00

LEBANESE DESSERT WINE

Moscatel de Ksara

13,50 / 8 CL

BRANDY OF LEBANON

Eau De Vie de Ksara

18,00 / 4 CL



**Viviane, Aki
&
all our team
wish you
a great experience at Farouge!**