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Press Release

1 August 2013

The most interesting lunch restaurant of the year, the Lapin Kulta Solar Kitchen Restaurant, opens on Wednesday 7 August

The Lapin Kulta Solar Kitchen Restaurant, which titillates the taste buds with solar power, opens on Wednesday 7 August at 11:00 a.m. The outdoor restaurant will offer the most intriguing lunches of the year: the menu is designed by an original team of culinary culture forerunners and lovers of high-quality ingredients, who will get together under the direction of chef, restaurateur Antto Melasniemi to conceptualise and create new Finnish cuisine.

Food:

The foundation for the cuisine served at the Lapin Kulta Solar Kitchen Restaurant is made up of Finnish ingredients, the peaceful, tender pace of solar-powered cooking and creative cooking skills. The restaurant will bring forth both classics of Finnish cuisine and completely novel creations.

All kinds of food will be made in the solar kitchen as the sun beats down, from soups to pastries. If the sky clouds over, the restaurant will serve raw foods, such as hearty salads. During rainy weather the restaurant will be closed.

The restaurant is open to everyone and the price of a lunch is €9.30.

Culinary trendsetters:

The Lapin Kulta Solar Kitchen Restaurant offers its guests a team of forerunners in modern Finnish cuisine, the makeup of which will change every day. In addition to food visionary Antto Melasniemi, the following culinary influencers, among others, will also be on the scene:

Sasu Laukkonen, chef de cuisine and founder of the Chef & Sommelier restaurant, who will conjure up clean food with an attitude at the Lapin Kulta Solar Kitchen according to his *finesse dining* philosophy.

Chef de cuisine **Ville Rainio**, who has gained culinary skills at restaurants such as Noma in Copenhagen, selected as the best in the world, and who prepares all his dishes from a fresh point of view.

Harbinger of the culinary culture of Lapland **Tero Mäntykangas**, selected as chef de cuisine of the year at the PRO2013 gala, who takes tasters on an experiential journey through northern flavours.

Young city fisherman **Pekka Toivonen**, who fishes for pike for the Helsinki Fried Pike restaurant organised on Restaurant Day. At the Lapin Kulta Solar Kitchen Restaurant, Pekka will instruct visitors about the secrets of preparing pike.

Petri Salmela and **Saimi Nousiainen**, passionate mushroom enthusiasts and organisers of Mushroom Day, who will share their mushroom products and expertise with the guests at the Lapin Kulta Solar Kitchen Restaurant.

These and the numerous other food pioneers visiting the restaurant will be revealed every day on Lapin Kulta's Facebook page at www.facebook.com/LapinKulta.

Location and opening hours:

The Lapin Kulta Solar Kitchen Restaurant will be open at the Abattoir (Teurastamo) in Helsinki, Työpajankatu 2, from 7 August to 20 August, 11:00 a.m. to 3:00 p.m. During rainy weather the restaurant will be closed. Any exceptions to opening hours will be announced daily by 10 a.m. on the restaurant's Facebook page. For more information about the opening hours, guest culinary trendsetters and other restaurant events in real-time, please visit www.facebook.com/LapinKulta.

Lapin Kulta Solar Kitchen Restaurant

The Lapin Kulta Solar Kitchen restaurant, a joint project by Lapin Kulta, Martí Guixé and Antto Melasniemi, opened its doors for the first time during Milan's design week in April 2011 and attracted great international attention right away. The restaurant later travelled around Finland, and it was also invited to visit Japan and Alaska, among other places. Lapin Kulta Solar Kitchen has also been nominated for the INDEX Awards, which has been dubbed one of the most important design competitions in the world. In Finland, the restaurant was also awarded a Golden Award in the Best of the Year competition. The construction of the summer 2013 restaurant will start in the beginning of August, and a free solar kitchen building workshop will be organised for the public on Friday 2 August 2013 starting at 2 p.m., before the restaurant opens its doors. Welcome!

For the media

Representatives from the media are warmly welcome to come and enjoy the restaurant's offerings on any sunny day that suits them. We would like to request, however, for journalists to register in advance, so that we can ensure that there is space at the restaurant. Advance registration: hartwall@milton.fi

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Freely publishable photos:

<http://mediapankki.hartwall.fi/?cart=1836-ckfadjbejf&l=FI>

Photos: Inga Knölke / Imagekontainer

Illustration: Martí Guixé

Lapin Kulta

Lapin Kulta is a refreshing and full-bodied lager made with ingredients from northern nature, and its roots extend 140 years into the past.

Antto Melasniemi

Antto Melasniemi is a restaurateur, food visionary and concept planner, whose other projects in addition to the Lapin Kulta Solar Kitchen Restaurant include the pop-up restaurant HEL YES! that gained reputation at London design week in autumn 2010. He is also known for his successful restaurants Ateljé Finne and Kuurna as well as Putte's Bar & Pizza and Kellohalli in Helsinki.

Martí Guixé

The works of Barcelona resident Martí Guixé have been shown, for example, at MoMA in New York, the Design Museum in London and the Centre Pompidou in Paris. Guixé, who has called himself an ex-designer, has worked with firms such as Alessi, Camper and Desigual.