

Love at First Bite

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Finland Invites Singles to The World's Most Epic Dinner Date

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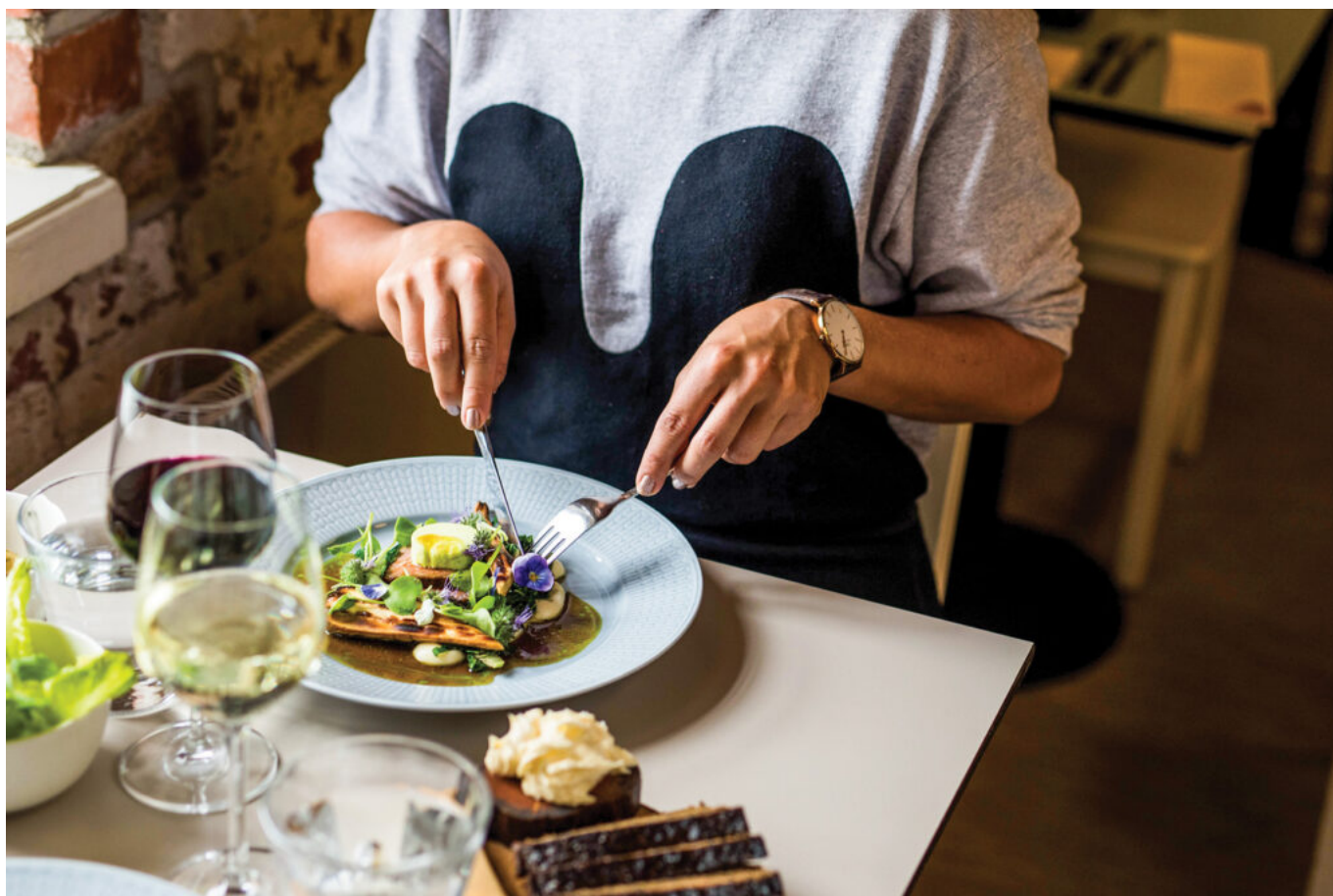
Have a Finnish dinner date.

Finland, tucked at the edge of the map, is known as the happiest country on earth. It's the nature. It's the people. And it's the food, which has largely gone unknown to the rest of the world so far.

This winter, that changes. Finland is inviting the rest of the world in on its culinary secrets — and it's doing it the most Finnish way possible: over dinner, and maybe, over a lifetime.



Finnish food experience.



At Lonna Ravintola.



An intimate dining experience, cherishing moments together.

Unlike many global food trends, Finnish cuisine remains deeply connected to the places and landscapes from which it comes.

In an unprecedented destination dining experience, Finland is inviting international singles to Have Some Finnish — quite literally. Guests will sit down to a candlelit tasting menu built from the country's most guarded culinary traditions, seated across from like-minded singles. One meal, two ways to fall for Finland: through the food, and through the people.



Restaurant Gösta (museum restaurant).

Anyone can apply at FinnishDinnerDate.com for the chance to be selected as one of 16 singles across two exclusive group dinner dates, taking place in Helsinki and in Tampere (Lakeland region) in February 2027.



Finnish National Menu (Kansallismenu) includes Kala-annos; Sieniruoat; and smoked vendace, gravy salmon and fresh fish.





A Chance to Fall in Love with Finland

The new, romantic twist to Finland's Official Tasting dinners comes inspired by Finland's recently viral "Sinkkukori" ("single basket") phenomenon: the pink grocery baskets that act as a playful way for local singles to signal they are open to meeting someone while grocery shopping.



Kaffa Roastery is a café bar in Punavuori.



Feast in Helsinki.



Fresh produce on display at Kauppahalli (market hall).



During a food trip visit.

“Finnish food is a direct expression of our famously happy way of life: a way of connecting to place, to season, and to the people around you,” says Heli Jimenez, Senior Director, International Marketing at Business Finland. “Food brings Finns together, and now we are inviting travelers to join us in a truly one-of-a-kind way.”



At Plevna Brewery Pub and Restaurant.

In early 2026, Finland created official tasting menus to define its national cuisine and invited travelers to its first Official Tasting trips. Yet these trips, which include an epic tasting dinner as the highlight of a four-day food trip, are about much more than what's on the plate. Each experience is designed as a multisensory journey through a specific region of Finland, bringing together food, stories, landscapes, and local traditions.



At Heart of Spain gourmet shop and tapas bar.

Now, 16 lucky singles will be chosen to get cozy in the heart of Northern winter: traveling, tasting, and dating their way through Helsinki and Tampere (a vibrant city in the heart of the Lakeland region). The Helsinki region's tasting menu is crafted by Chef Adele Kinnunen, Head Chef at Café Savoy and known for accomplishments ranging from high-end kitchens to appearances on Finland's MasterChef Professionals. Lakeland's tasting menu is created by Chef Henry Tikkanen, the restaurateur of Gösta, who has represented Finland at Bocuse d'Or and was named Finnish Chef of the Year in 2001.



Siilinkari Winter by Tampere Taivaalta.



Pons restaurant at Tampere.

Europe's Last Undiscovered Food Destination

While Italian, Chinese, and other Nordic cuisines have secured a place on the global culinary map, Finnish food remains one of Europe's most overlooked gastronomic treasures. For travelers seeking authentic food experiences and the next emerging culinary destination, Finland offers exactly that.

Finnish food is shaped by pristine nature and the changing seasons. Wild fish, game, berries, mushrooms, and locally sourced ingredients form the basis of a seasonal culinary culture that values simplicity, purity, and authenticity.

Unlike many global food trends, Finnish cuisine remains deeply connected to the places and landscapes from which it comes.

"From sauna food traditions to foraging, Finnish cuisine tells a story that exists nowhere else. We want visitors to experience that story in full," Jimenez says. "Coming to the world's happiest country, they may find love -with each other, with Finnish food, or with their new favorite travel destination."



Visit Tampere - Rauhaniemi in Winter.



At a market hall.



Chef Henry Tikkanen.



Chef Adele Kinnunen.

The Finnish Dinner Date: Key Details

The 2027 Finnish Dinner Date experiences will take place between February 9 and 19, 2027.

One dinner event will be held in Helsinki and the other in Tampere. The winners' exact dinner destination is the first blind match of the trip: revealed upon confirmation of participation. The blind dinner date is organized as a relaxed group event, with all participants dining together and enjoying one of Finland's official tasting menus.

Applications close on Tuesday, November 10, 2026, at 11:59 AM Finnish time (EET, UTC+2). 8 participants selected per tasting. The selected participants are publicly announced on December 1 via Visit Finland's social media channels (Instagram and TikTok).

To apply, simply answer one question: What would you serve on a dinner date, and why?

Applying takes two steps:

1. Create a video in English sharing your answer. Post your video on Instagram, TikTok or Youtube, use #FinnishDinnerDate and tag us (@ourfinland on Instagram, @visitfinland.com on TikTok and @VisitFinland on Youtube).
2. Complete the application form at FinnishDinnerDate.com and add a link to your video post.

If you prefer not to post publicly, you can also upload your video to YouTube as Unlisted (only people with the link can view it) and include the link in your application form.

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Facebook: facebook.com/visitfinland

Instagram: instagram.com/OurFinland

TikTok: tiktok.com/@visitfinland.com

Youtube: youtube.com/VisitFinland



Serlachius Museum Gösta.



Restaurant Kappeli.