



Restaurant Saari À la Carte 2019

Starters

Fresh tomato tartare aioli and crispy vegan “chorizo” L	13,20
Horse fillet pastrami onion marmalade, horse radish and rocket D,G	13,90
Gravlax cured with smoked salt miso cream, and summer potato salad L,G	13,90
The secrets of Sirpalesaari Island An assortment of best archipelago appetizers	21,90
Archipelago style fish soup Choice of clear or creamy broth, L,G malt bread of the house and butter	12,00/16,00



*A piece of the Baltic Sea is saved!
We have supported John Nurminen Foundation's Clean Baltic Sea
projects by buying a buoy for Restaurant Saari.
www.puhdasmeri.fi*

1/2 Rights for changes reserved.



Main courses

Alder smoked salmon fillet	26,90
deep-fried Jerusalem artichoke, grilled cucumber and Prosecco beurre blanc L,G	
Fish of the day with accompaniments	Price of the day
Grilled beef marble steak	34,90
asparagus, beetroot bearnaise and goat cheese potatoes L,G	
Roasted lamb and lamb sausage	29,80
fresh mint sauce, potato onions and smoked potatoes L,G	
Portobello croquette stuffed with porcini mushroom cream cheese	22,90
roasted oat sauce and charred carrots L	

Desserts

Perfect lemon cake	13,20
mint, and vanilla flavoured Skyr L	
Roasted Italian meringue	13,50
fresh strawberry salsa and downy birch ice cream L,G	
Oat rhubarb pie	13,90
blue cheese ice cream and salty caramel L	
An assortment of Finnish cheeses	12,90
compote of the season and crisp seed bread	

D = dairy free • L = lactose free • G = gluten free

2/2 Rights for changes reserved.