



Restaurant Saari's Crayfish Menus 2019

When you arrive at the Sirpalesaari Island you'll be treated with a gorgeous view over the Gulf of Finland. The faraway horizon and the gently lapping waves whisper of a perfect summer evening. You are just a stone's throw away from the centre of Helsinki but still far away from the city's hustle and bustle. Restaurant Saari is a Finnish restaurant where traditional cooking is combined with modern ideas. You can enjoy season's favourite delicacies on the sunny terrace, in the nautical dining hall or on the Belvedere balcony. Saari is one of the most popular restaurants for crayfish parties in town, and it serves crayfish from 22 July until end of September. Crayfish are briefly cooked in salted water with crown dill. Cooled crayfish are shelled and eaten with fingers, accompanied by fresh dill, freshly toasted bread and butter. Welcome to the enjoyment of the sea!

Chef's Crayfish Menu

Deep-fried lamb sweetbread

apple and pumpkin (L,G)



Finnish signal or noble crayfish according to your pre-order, at the price of the day

Served with horseradish aioli, Riesling vinaigrette, chopped dill (L,G), toast (L) and Åland butter (LL)



White wine braised hare

Savoy cabbage, peanut and pear (L,G)



Piece of Finnish white mould cheese with blackberry compote (LL,G)



Perfect lemon cake,

mint, and vanilla flavoured Skyr (L)

Price: 59,00

In addition the crayfish are charged at the price of the day according to the ordered number, informed at the latest two work days before the occasion.

Please specify when placing your order:

- **number of the crayfish** (recommendation is at least eight crayfish per person) and
- **species of the crayfish; signal or noble crayfish**

The Chef's Menu is served to the whole party.

With advance notice, we will do our best to accommodate a variety of special dietary requests.

L = lactose free • LL = low lactose • G = gluten free

More crayfish menus and beverage recommendations on next pages.



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Saari's Traditional Crayfish Menus

STARTER

Finnish signal or noble crayfish according to your pre-order, at the price of the day
Served with horseradish aioli, Riesling vinaigrette, chopped dill (L,G), toast and Åland butter (LL)

MAIN COURSE OPTIONS

Alder smoked salmon fillet deep-fried Jerusalem artichoke, grilled cucumber and Prosecco beurre blanc (L,G) OR White wine braised hare Savoy cabbage, peanut and pear (L,G) OR Grilled beef marble steak asparagus, beetroot bearnaise and goat cheese potatoes (L,G)	40,00 42,00 48,00
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DESSERT

Perfect lemon cake
mint, and vanilla flavoured Skyr (L)

Price:

The above mentioned prices are in euros (€) and include main course and dessert.
In addition the crayfish are charged at the price of the day according to the ordered number informed at the latest two work days before the occasion.

Please specify when placing your order:

- **number of the crayfish** (recommendation is at least eight crayfish per person) and
- **species of the crayfish; signal or noble crayfish**

Only one main course choice for groups over 12 persons.

With advance notice, we will do our best to accommodate a variety of special dietary requests.

Vegetarian Menu

46,00

Globe artichoke poached in citrus broth
horseradish aioli, Riesling vinaigrette and miso cream (L,G)



Portobello croquette stuffed with porcini mushroom cream cheese
roasted oat sauce and charred carrots (L)



Perfect lemon cake
mint, and vanilla flavoured Skyr (L)



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BEVERAGE RECOMMENDATIONS

Aperitifs

L'HÉRITAGE DE XAVIER PRESTIGE BRUT, Champagne Xavier Leconte, France 76,00
DREAM OF FENNEL - House made fennel vodka, lime cordial and mineral water 8,50/glass

With crayfish

SANCERRE BLANC, Domaine Raimbault-Pineau, Sancerre, France 82,00
J2 RIESLING TROCKEN (vegan), Becker Landgraf, Rheinhessen, Germany 69,00
LES COLLINS (organic), Sipp Mack, Hunawühr, Alsace, France 56,00

Schnapps (4cl)

Ägräs Akvavit 16,00 ♦ Fennel vodka of the House 8,50 ♦ Finlandia vodka 7,90 ♦ Koskenkorva 7,30

“Take a walk” cocktail between courses

ÄGRÄS GIN TONIC, Fiskars Ägräs Gin, cucumber tonic and cucumber 12,00/glass
L'HÉRITAGE DE XAVIER PRESTIGE BRUT, Champagne Xavier Leconte, France 76,00

With salmon

ZUDUGARAI TXAKOLI WHITE, DO Getariako Txakolina, Spain 58,00

With hare

J2 GAU-ODERNHEIMER SPÄTBURGUNDER, Becker Landgraf, Rheinhessen, Germany 82,00
CHÂTEAU DE CRAIN BORDEAUX SUPERIEUR, Château de Crain, Bordeaux, France 58,00

With beef

ORNELLAIA LE VOLTE, Ornellaia, IGT Toscana, Italy 110,00
PUYDEVAL ROUGE, Jeff Carrel, Languedoc-Roussillon, France 72,00

With globe artichoke

J2 RIESLING TROCKEN (vegan), Becker Landgraf, Rheinhessen, Germany 69,00

With portobello croquette

CHÂTEAU DE CRAIN BORDEAUX SUPERIEUR, Château de Crain, Bordeaux, France 58,00

With lemon cake

BRACHETTO D'ACQUI "Castelgaro", Bersano, DOCG Brachetto d'Acqui, Italy 8,00/8cl

Coffee/tea 4,00 & Avec (4cl):

Château Montifaud V.S.O.P 12,00 ♦ Hennessy V.S.O.P 16,80 ♦ Château Montifaud X.O 22,00
Hennessy X.O 38,00 ♦ Baileys Irish Cream 7,20

Mineral water: 4,50 (0,33l) / 6,90 (0,75l)

Cleanest tap water in the world from Lake Päijänne 0,50 per person

Complete beverage menu from our sales office and available on the spot.



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Connection boat & Boat fee

Return boat fee **6,00 per person** will automatically be added to your restaurant bill.

A connection boat operates during restaurant's opening hours **every 20 minutes** (full hour, 20 past and 20 to) from Saari's own pier located on shore of Merisatamanranta, next to Pihlajasaari's pier (behind Cafe Carusel). The short boat ride takes only a couple of minutes.

Information on Restaurant Saari

Location of Restaurant Saari: <http://www.ravintolasaari.fi/en/contact.html>

Video: <https://www.ravintolasaari.fi/en/presentation.html>

Room plan and virtual tour: <https://www.ravintolasaari.fi/en/gallery/virtual-tour.html>

Home pages: <http://www.ravintolasaari.fi/en/frontpage.html>

Open

1 June–31 August **Mon–Sat 12–23, Sun 16–(22)**

1–27 September **Mon–Sat 17–23**

Crayfish info

Finnish signal and noble crayfish are delivered to us by Finland's best crayfish suppliers.

In Finnish lakes and rivers there are two crayfish species; the original noble crayfish (European crayfish) and the restocked signal crayfish from North America. Both species have their fans, but there is no big difference in the taste. The shell of the noble crayfish might be a little softer and easier to peel, but in the other hand the signal crayfish is normally a little bigger than the noble crayfish. Once again tens of thousands of crayfish will be enjoyed at our summer restaurants Saari on the Sirpalesaari Island and at Saaristo on the Klippan Island!

Welcome to enjoy the crayfish season at Saari!



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