

SAAGA

Story of Finnish flavours

A la carte 15 April–1 September 2025

STARTERS

Flame grilled salmon salad, including egg, new potatoes, and birch vinaigrette L,G	14,50/24,50
Fresh tomato tartare, flaxseed cracker, marinated melon, and nettle pesto G,VE	13,50
Jaloviina flavoured bird liver pâté, blackcurrant jelly, and honey roasted rye bread L,(G)	14,20
Traditional salmon soup in a sauna bucket – creamy or clear L,G	14,50/19,50
Best pieces! A diverse selection of Finnish appetizers	22,50
Saaga's selection of bread and butter L	4,00

FINNISH SMALL BITES YOU MUST TRY!

Warm, authentic Karelian pie and egg butter L	7,00
Grilled black sausage, and lingonberry jam L	8,00
Daily Finnish specialty	price of the day
50g of slow cooked bear in its own broth D,G	19,00

A SIP OR A SHOT?

Tervaleijona Tar schnapps extracted at Saaga	8,00
Alcohol free sea buckthorn shot (a real vitamin bomb)	5,00

MAINS

Warm smoked sea salmon, chaga mushroom and wild mushroom ragout, flowering cabbages, and new potatoes with dill butter L,G	29,00
Pan fried vendace with rye crust, mashed potatoes with butter, and dill sour cream sauce L,(G)	26,50
Traditional sautéed reindeer, potato mash, lingonberry jam and pickled cucumber L,G	29,00
Overnight cooked "robber's roast" of pork and lamb neck with turnip, rosemary potatoes, and garlic sauce L,G	27,50
Campfire feast! Skewered reindeer fawn sirloin and reindeer sausage, fire baked potato, onion compote, and sea buckthorn butter sauce L,(G)	39,50
House broad bean balls, chaga mushroom and wild mushroom ragout, warm seasonal vegetable salad, and onion compote G,VE	26,00

FOR THE SWEET TOOTH

Butter fried pancakes, blueberries, quark mousse, and caramel ice cream L,(G)	14,50
Elderflower strawberries, and rhubarb sorbet G,VE	13,50
Fluffy whipped porridge of blueberries and raspberries, Sisu syrup, oat granola, and vanilla ice cream L,(VE)	14,00

L=lactose free • D=dairy free • G=gluten free • (G)=gluten free available • VE=vegan • (VE)=vegan available

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