SAAGA
Story of Finnish flavours

Saaga's Christmas Menu 11 November–20 December 2025

Saaga means a story, and we invite you to become part of it. Our Finnish cuisine celebrates purity and freshness, offering flavors inspired by the untouched landscapes of this northern nation. A Lapland wooden boat filled with ice is laden with the finest homemade appetizers, followed by warm main courses served at the table. The evening is crowned with sweet Christmas delights.

Appetizer buffet from the ice-filled boat
Cider-marinated Baltic herring with apple D,G
Herring marinated in mulled wine D,G
Juniper-cured salmon with dill stem pesto D,G
Shrimp marinated with smoked garlic D,G
Warm-smoked salmon D,G with roe-horseradish sauce L,G
Smoked reindeer & cranberry cocktail bites L
Christmas ham D,G with Jaloviina mustard D,G
Smoked tofu "Skagen" cocktail bites VE
Sherry-marinated funnel chanterelles VE,G
Wild mushroom salad with sour cream L,G
Roasted beetroot with sherry vinaigrette, raisins and blue cheese L,G
Pomegranate salad with goat cheese and cherry syrup G
Boiled potatoes with dill butter L,G
Christmas malt bread with roasted pumpkin spread VE,G and churned butter L

Main course options served at the table
Slow-braised sautéed reindeer, mashed potatoes, lingonberries, and pickled cucumber L,G
or
Charred arctic char, apple-celery puree, spinach, cherry tomatoes, and roe-butter sauce L,G
or
Saaga's crispy vegetable balls, roasted cinnamon carrots, fig, beetroot puree, and saffron bechamel VE,G
or
Pre-order (1 day in advance) with an additional charge:
Grilled reindeer fawn tenderloin and reindeer sausage, whole roasted Jerusalem artichoke and celery, cranberry ketchup, and game sauce L,(G) +12,00€
- For groups over 12 people, please provide main course orders in advance.

Dessert buffet
Warm cranberry lingonberry crumble with vanilla sauce L,G
Coffee cupcakes moistened with rum broth (contains nuts)
Fluffy chocolate mousse, almonds and mandarin G
Christmas apple cinnamon bun tiramisu L
Cheese G platter with biscuits L and pear compote D,G
Christmas gingerbread cookies L and Marmalades VE,G
Coffee and tea

59,00 (For children under 12 years at half price 29,50.)

Experience the story of Finnish flavors in the heart of Helsinki!

RESTAURANT SAAGA | Bulevardi 36, 00120 Helsinki | +358 9 7425 5544 | www.ravintolasaaga.fi
A&S Restaurants Sales Office | +358 9 7425 5505 | sales@asrestaurants.fi
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In addition, a Vegan Christmas menu is available:
Vegan appetizer plate
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Saaga's crispy vegetable balls, roasted cinnamon carrots, fig, beetroot puree, and saffron bechamel VE,G
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Iced cranberries and hot coffee caramel sauce VE,G

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

Saaga's Drink package 44,00

- Aperitif: Saaga's Glögi; Warm mulled wine with lingonberry liqueur
- white and/or red wine total 2 x 16cl: House Riesling and/or Malbec

Other drink recommendations for pre-Christmas season

Welcoming drink

Glögi – warm spiced wine served in Nordic style	13,00
Lignell & Piispanen's Loimu mulled wine and Lingoncello liqueur Alcohol-free (0,5% alcohol).	8,00
Lingoncello Fizz Finnish Lingoncello liqueur, lime, and tonic water	13,00
Melting Snowman Arctic Blue Gin & Tonic	15,50

Schnapps

	4cl
Laplandia Vodka: *Bilberry / Lingonberry / Espresso*	9,80
Tar Lion: Licorice and tar schnapps made in Saaga from *Tervaleijona* candies	8,00

White wines

	12cl	**btl**
FORBIDDEN GRÜNER VELTLINER Laurenz V., Niederösterreich, Austria Grüner Veltliner *Lively fruity, medium dry, nuanced, lively acidic, and balanced*	9,80	60,00
WEINGUT WINTER RIESLING TROCKEN Weingut Winter, Rheinhessen, Germany Riesling *Dry, fresh and acidic. Citrusy with strong minerals*	11,60	66,00

Red wines

	12cl	**btl**
LUIGI RIGHETTI CAMPOLIETI RIPASSO Luigi Righetti, Veneto, Italy Corvina, Molinara, Rondinella *Full-bodied, sweet spices, plum, dates and raisins*	9,80	60,00
CATENA MALBEC Bodega Catena Zapata, Mendoza, Argentina Malbec *Full-bodied, rich tannins, ripe fruit, balanced*	11,80	72,00

Finnish

	12cl	**btl**
Ainoa Havu Lingonberry, spruce shoot, honey *Light and fresh. First blush of warmth that arrives with spring*	11,60	67,00

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Booking terms

Please confirm the number of guests no later than 14 days before the event.

Up to 3 business days before the event, the group size may be adjusted by a maximum of ±10%. If notice of a reduction in the number of guests is received later than this, or not at all, the restaurant reserves the right to charge the organizer for the pre-ordered services according to the last reported number of guests.
Christmas lunches and dinners are to be paid on-site. Companies may be invoiced (billing fee €15) if agreed in advance with the sales office.
For groups of more than 12 people, please provide main course selections in advance.

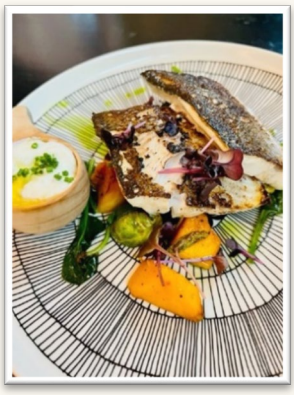
Opening Hours during the Christmas Party Season

11 November–6 December: Tue-Sat 17:00–23:00
9–20 December: Tue–Fri 12:00–23:00, Sat 17:00–23:00
Please note: from 9 December onwards, we are also open for lunch from Tuesday to Friday!

Welcome to enjoy the finest of Finnish cuisine!
Saaga's Christmas delicacies and warm, cozy atmosphere create a unique setting for festive dining in the heart of Helsinki on Bulevardi street.







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