SAAGA
Story of Finnish flavours

Saaga's Christmas Menu 17 November–19 December 2026

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
Cognac-graved sea salmon D,G and red onion jelly D,G
Shrimp skagen spiced with ginger L,G
Fluffy roe dip L,G and rye crisps L
Warm smoked rainbow trout D,G and saffron-egg sauce L,G
Blackcurrant herring D,G
Deer pâté L,G and sherry-cranberry compote D,G
Christmas ham D,G and Jaloviina mustard D,G
Wild mushroom salad with sour cream L,G
Roasted beetroot with rosemary glaze and vegan goat cheese mousse VE,G
Red cabbage coleslaw with blue cheese dressing L,G, (incl. walnuts)
Assorted lettuce and cloudberry vinaigrette VE,G
Potatoes and dill butter L,G
Home-baked carrot focaccia L, archipelago malt bread L,
lingonberry cream cheese spread L, 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 pikeperch, silky black salsify puree, roasted beetroot and Brussels sprouts
and sea buckthorn hollandaise L,G
or
Vegan shepherd's pie with Christmassy porcini mushroom and lentil stew, and apple chutney VE,G
or
with an additional charge of +16.00:
Grilled reindeer roast and reindeer sausage, Jerusalem artichoke puree, root vegetable hash,
and currant sauce L,(G)
- Groups over 12 people, please provide the main course quantities in advance.

Dessert buffet
Saaga's creamy rice porridge from the pot L,G and as side dishes, mulled wine apple compote VE,G,
gingerbread cinnamon caramel sauce L, plum soup seasoned with star anise VE,G, Biscoff crumble L,
roasted almonds VE,G, Indian sugar seasoned with cinnamon VE,G
Clementine pannacotta L,G & gingerbread streusel L
Chocolate mousse seasoned with bitter orange LL,G, and rum cherry L,G
Saaga's Christmas carrot cake pastry L
Cheese selection L,G biscuits L and fig jam VE,G
Gingerbread L & marmalades L,G
Coffee and tea

62,00 (For children under 12 years at half price 31,00)

Rights for changes reserved.

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
SASLIK SAVOTTA SAAGA SAARI SANTPAULI SAMESAME

In addition, a Vegan Christmas menu is available:
Vegan appetizer plate VE,G
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Vegan shepherd's pie with Christmassy porcini mushroom and lentil stew, and apple chutney VE,G
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Iced cranberries and hot coffee caramel sauce VE,G

L=lactose free ● LL=dairy 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 16 cl: House Riesling and/or Malbec

Other drink recommendations for pre-Christmas season

Welcoming drink

Glögi – warm spiced wine with lingonberry	13,00
Alcohol-free (0,5 % alcohol).	8,00
Lingoncello Spritz Finnish Lingoncello lingonberry liqueur, and Prosecco	14,00
Arctic Blue Gin & Tonic Award-winning Finnish gin	15,50

Schnapps

	4 cl
Laplandia Vodka: *Bilberry / Lingonberry / Espresso*	9,80
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 STEINWEIN RIESLING TROCKEN (vegan) Weingut Winter, Rheinhessen, Germany Riesling *Dry, fresh and acidic. Citrusy with minerals*	11,60	66,00

Red wines

	12 cl	**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

	12 cl	**btl**
Ainoa Havu berry wine 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 organiser for the pre-ordered services based on 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 the main course selections in advance.

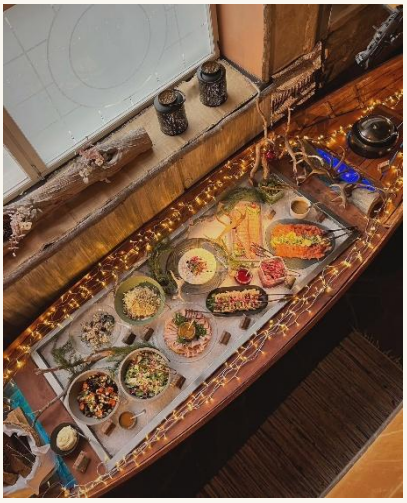
Opening Hours during the Christmas Season

17 November–5 December: Tue-Sat 17:00–23:00
8–19 December: Tue–Fri 12:00–23:00, Sat 17:00–23:00
Please note: from 8 December onwards, we are also open for lunch from Tuesday to Friday!

Christmas parties with a story to tell

At Saaga, Finnish flavours, pure ingredients from nature, and a unique atmosphere come together on Helsinki's Bulevardi. Let Saaga take you on an unforgettable journey through Finnish cuisine.

https://ravintolasaaga.fi/en/etusivu-english/



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