

Boat filled with the best delicacies of northern waters



Completely new and totally unique in the centre of Helsinki!

Saaga's original Lappish wooden boat is filled with ice chips and on top of them is gathered a real fisherman's catch. This plentiful appetizer selection includes a variety of fish delicacies and accompaniments. After enjoying the fish buffet you can complete your menu with a table served main course of your choice. The price of the Fish Buffet includes a delicious dessert.

Price

Fish Buffet and dessert, when you order a main course	26,00
Fish Buffet and dessert	32,00

Fish Buffet on iced boat

Juniper smoked rainbow trout and marinated cucumber
Sea buckthorn flavoured whitefish ceviche and cauliflower snow
Ash salt gravad lax from Gulf of Bothnia and horseradish mayonnaise

Northern pike-yoghurt mousse and nettle crisp bread
Crispy fried vendace, lingonberries and pickled onion
Blue mussels flavoured with spruce resin and chervil
Black currant Baltic herring

Whole shrimps and garden angelica vinaigrette
Cloudberry and Lappish squeaky cheese salad
Creamy wild mushroom salad

Clear potato radish salad with snow crab
Saaga's barley flat bread, Lappish loaf bread and churned butter
Boiled potatoes and melted butter with dill

Dessert

Cloudberry panna cotta with liquorice lichen meringue

Warm main courses

Traditional sautéed reindeer
served in a cast iron pot
mashed potatoes, pickled cucumber
and lingonberries
+24,00

Sautéed broad beans
mashed potatoes, pickled cucumber
and lingonberries
(vegetarian dish)
+22,00

Mildly smoked whitefish from Inari
char-grilled little gem salad, parsley
root and creamed morels
+28,00

Roasted reindeer fillet
pickled forest mushrooms,
mushroom purée, Puikula potato
croquette and spruce shoot flavoured
Bearnaise sauce
+39,00

**Have you ever tasted bear?
Now there's an excellent chance!**

**50 g of slow-braised bear meat
in braising stock**
served in a wooden Kuksa cup
+ 15,00
(tasting size portion)