

# Boat filled with the best delicacies of northern waters

Menu valid 15.1.-18.4.2019



RESTAURANT  
**SAAGA**  
- Feelings from Lapland -

## Unique taste experience

Saaga's original Lappish wooden boat filled with ice chips is set with a real fisherman's catch. The plentiful appetizer selection includes a variety of fish delicacies and accompaniments. 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 ice-filled boat

- Graved rainbow trout, seaweed and Saaga's "tzatziki" (L,G,P)
- Herring and capelin roe (M,G,P)
- Burned salmon sashimi, soya of the house and horseradish (M,P & G except soya)
- Warm-smoked whitefish, oyster cream and fennel (M,G,P)
- Baltic herring in lemon mustard sauce (M,G,P)
- Cod brandade and smoked garlic (L,G,P)
- Profiterole filled with crayfish skagen (L,P)
- Smoked shrimps and black aioli (M,G,P)
- Green mussels in shells, red onion and spruce shoot mayonnaise (M,G,P)
- Spelt, apple and spinach salad with salt fish crisps (L,P)
- Pine tar roasted beetroot and rocket (M,G,P)
- Selected lettuce and cloudberry vinaigrette (M,G,P)
- Creamy forest mushroom salad (L,G,P)
- Saaga's barley flat bread (L,P), Lappish loaf bread (L,P) and churned butter (L,G,P)
- Boiled potatoes and melted butter with dill (L,G,P)

### Dessert

- Whipped lingonberry pudding with liquorice ice cream and sea buckthorn caramel sauce (L,P)

## Warm main courses

**Traditional sautéed reindeer served in a cast iron pot**  
mashed potatoes, pickled cucumber and lingonberries  
+ 24,00 (L,G,P)

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

**Cloudberry marinated charred arctic char,**  
spinach Puikula potato puree, Jerusalem artichoke and cloudberry butter sauce  
+ 28,00 (L,G,P)

**In juniper butter roasted reindeer fillet and reindeer rillettes,**  
charred Brussels sprout, porcini Puikula potato cake and dark currant sauce  
+ 39,00 (L,G,P)

**Have you ever tasted bear? Now there's an excellent chance!**  
**50g of slow-braised bear meat in braising stock**  
served in a wooden Kuksa cup  
+ 15,00 (M,G,P)  
(tasting size portion)

L=Lactose free • M=Dairy free  
G=Gluten free • P=Nut free