



## Starters and snacks

Rye taco, smetana, cabbage-mustard salad, pickled red onions, roasted shiitake mushrooms and smoked pork belly

**9€**

*Wine recommendation: Kun Fu Girl Riesling*

Roasted new potatoes, sorrel pistou and Grand Reserva cheese from Juustoportti

**7€**

*Wine recommendation: Matua Sauvignon Blanc*

Saana's Meze Plate: malt bread, rye chips and summer vegetables.  
Dips: mangetout-hummus, cucumber mayonnaise and pumpkin baba ghanoush

**12€**

*Wine recommendation: Pasqua Nero D'Avola Shiraz Organic*

Smoked vendace Ceasar Salad: lettuce, fresh asparagus, beans, smoked vendace-Ceasar dressing, smoked vendace, pickled cucumber, malt bread and Grand Reserva cheese from Juustoportti

**small 9€ / large 15€**

*Wine recommendation: Leyda Reserva Chardonnay*

Saana's fish soup: Benella rainbow trout, cold smoked pike from Kalavapriikki, siikli new potatoes, mangetouts, spring onion, organic carrots and dill

**small 9€ / large 15€**

*Wine recommendation: Laroche Chablis*



## Main Courses

Pike perch, pea puree', fried new vegetables  
and carrot-butter sauce

**29€**

**Wine recommendation: Trimbach Riesling**

Roasted Finnish root vegetables, parsnip-nettle puree',  
pickled spinach and bolete hollandaise sauce

**20€**

**Wine recommendation: Matua Pinot Noir**

Highland cattle sirloin steak 200g glazed with dark butter sauce,  
fried new vegetables and bolete hollandaise sauce

**32€**

**Wine recommendation: Nederburg The Motorcycle Marvel**

Saana-sausage, honey mustard, warm fennel-potatoe salad  
and cucumber yogurt

**16€**

**Wine recommendation: 19 Crimes Red Wine**



## Main Courses

Chicken on flatbread from Liepuska, pickled summer vegetables,  
mangetout-hummus and cucumber yogurt

**18€**

Wine recommendation: Pasqua Chardonnay Grillo Organic

Saana Burger: Stout-bun from Liepuska, steak, smoked pork belly, cheese,  
pickled cucumber, cabbage-mustard salad and ragoon mayonnaise.  
Pickled vegetables and new potatoes on the side

Also available as vegetarian dish

**19€**

Wine recommendation: 19 Crimes Red Wine

Saana's fish soup: Benella rainbow trout, cold smoked pike from  
Kalavapriikki, siikli new potatoes, mangetouts, spring onion,  
organic carrots and dill

**small 9€ / large 15€**

Wine recommendation: Laroche Chablis



# Pizza

1. Dried cured ham, tomato sauce, cheese and Peltola blue cheese
2. Smoked salmon, tomato sauce, cheese, pickled spinach, red onions and fresh tomatoes
3. Merquez-raw sausage from Eväsmiehet, tomato sauce, cheese, fresh basil and spring onions
4. Siikli new potatoes, fresh asparagus, cheese, basil, pesto and pickled spinach

17€

Wine recommendation: Ruffino Chianti



## Desserts

Rubarb–white chocolate–whipped porridge, strawberries, roasted white chocolate and JYMY Naked milk ice cream

**8€**

Blueberries in three ways, vanilla cream, rye and JYMY pine ice cream

**8€**

Creme brulee, raspberries, currant and marengue

**8€**

Wine recommendation: Nederburg Noble Late Harvest