



Starters

Smoked reindeer pie, pickled chanterelles, root vegetables and goat cream cheese prepared with Juustoportti's Chevre (L)

10€

Wine recommendation: Cecilia Beretta Valpolicella Superior Ripasso

Beer recommendation: A. Le Coq Porter

Potato pancakes, cold-smoked pike tartar and sorrel salad (L)

11€

Wine recommendation: Koonunga Hill Autumn Riesling

Saana salad: roasted root vegetables, salad, chanterelles, roasted cashew nuts and mountain goat cheese (L,G)

small 9€ / large 14€

Wine recommendation: Leyda Reserva Chardonnay

Saana platter: salsiccia sausage, game meatballs, root vegetable crisps, rye crisps, roasted Scandinavian potatoes, honey & thyme mustard, tarragon crème fraiche and fennel aioli (L)

15€ / person. Served to a minimum of 2 people

Beer recommendation: RPS Indie Pale Ale



Main dishes

Pike, beetroot & barley risotto, apple butter sauce,
braised fennel and spinach (L)

29€

Wine recommendation: Trimbach Riesling

Beer recommendation: König Ludwig Weissbier Hell

Finest beef fillet, bolete & parsnip puree,
roasted Scandinavian potatoes and red wine sauce (L,G)

32€

Wine recommendation: Nederburg The Motorcycle Marvel

Beer recommendation: König Ludwig Dunkel

Saana fish soup: Saimaan Tuore salmon,
Kalavapriikki cold-smoked pike, Sieglinde potatoes, fennel, parsnip,
carrots, dill and malt bread (L)

small 9€ / large 15€

Wine recommendation: Laroche Chablis

Beer recommendation: RPS Dandelion Dremms Witbier

Game meatballs, shaken thyme potatoes, cream sauce and redcurrant (L,G)

17€

Beer recommendation: RPS Rye Candy Red Ale



Main dishes

Saana Burger: IPA bun, BBQ pork, fennel aioli, pumpkin coleslaw and sweet potato fries with Saana's fennel salt seasoning (L)

19€

Wine recommendation: 19 Crimes Red Wine
Beer recommendation: RPS An Allday, Everyday Lager

Saana sausage: salsiccia sausage, roasted Scandinavian potatoes, red cabbage & apple salad, tarragon crème fraiche and honey & thyme mustard (L,G)

17€

Beer recommendation: The Lizard NEIPA

Flatbreads

Chicken: broad bean paste, red cabbage & apple salad, roasted chicken, pumpkin and goat cream cheese prepared with Juustoportti's Chevre (L)

18€

Wine recommendation: Pasqua Chardonnay Grillo Organic
Beer recommendation: Olvi American Cream Ale

Vegetarian: broad bean paste, roasted pumpkin, red cabbage & apple salad, soya-roasted pumpkin seeds and goat cream cheese prepared with Juustoportti's Chevre (L)

18€

Wine recommendation: Pasqua Chardonnay Grillo Organic
Beer recommendation: Olvi American Cream Ale



Pizzas

PÖLHÖ

Salsiccia sausage, mozzarella, tomato sauce, fresh tomatoes, pickled onion and basil (L)

17€

Wine recommendation: Ruffino Chianti

Beer recommendation: Olvi IPA

RÖNÖ

Chanterelles, Kolatun Juustola's Valma Brie, pickled shallots, pine nuts, mini thyme and cream cheese

17€

Wine recommendation: Ruffino Chianti

Beer recommendation: König Ludwig Weissbier Hell

MYHKYRI

Pork belly, tomato sauce, Peltolan Blue cheese and mozzarella (L)

17€

Wine recommendation: Ruffino Chianti

Beer recommendation: Olvi APA

RYSÄNPESÄ

Smoked vendace, cream cheese, Myrntinen pickles, red onion and spinach (L)

17€

Wine recommendation: Ruffino Chianti

Beer recommendation: Olvi Sandels



Children

Game meatballs, shaken thyme potatoes and cream sauce (L,G)

10€

Saana Burger and fries (L)

10€

Saana fish soup: Saimaan Tuore salmon,
Kalavapriikki cold-smoked pike, Sieglinde potatoes, fennel, parsnip,
carrots, dill and malt bread (L)

9€

Small Pölhö pizza: Salsiccia sausage, mozzarella, tomato sauce,
fresh tomatoes, pickled onion and basil (L)

10€



Desserts

Baked apple cream, caramelised white chocolate,
milk ice-cream and apple crumble

9€

Cardamom pannacotta and sea-buckthorn berries (L, G)

9€

Whipped blackcurrant & white chocolate porridge,
dried blackcurrants and meringue (L)

9€

Liepuska Sacher cake and Jymy's creamy caramel ice-cream

9€

Wine recommendation: Nederburg Noble Late Harvest