



Restaurant Saari à la carte 2024

Starters

Pine tar graved salmon L,G

horseradish cream, potato crisp, and citrus pickled vegetables 15,20

Classic! Shrimp skagen with crispy chorizo L,(G)

archipelago bread, and herb salad 15,60

(also available without chorizo)

Vegan seaweed Skagen on malt bread VE,(G)

caviart roe, and herb salad 15,60

Beef tartare made from beef tenderloin L,(G)

truffle creme, Jukola cheddar, and brioche 18,90

Lime-marinated smoked whole shrimps 250g L,G

with roasted garlic aioli 19,90

The secrets of Sirpalesaari Island L,(G)

Assortment of best archipelago appetizers 22,90

Served for two or more people, price per person.

Archipelago style fish soup L,(G)

choice of clear or creamy broth, malt bread of the house and butter 14,90/22,50

House bread assortment and churned butter L 3,50 per person

Between courses

Slow-cooked northern bear in game braising stock 50g L,G 18,00

Gremolata cheddar gratinated green-lipped mussels 3 pieces L,(G) 13,50

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Main courses

Salmon fillet smoked on the island L,G

coffee flavored mushroom stew, sprouting root vegetables, and summer potatoes 31,90

Roasted sea bass L,G

stirred crème fraiche potatoes, grilled lemon, and wild garlic pesto 34,50

Whole roasted beef tenderloin L,G

fermented black pepper sauce, ratatouille puree, and deep fried truffle potato 42,50

Duck leg confit L,G

currant sauce, early cabbage, and sage polenta 34,90

Mildly smoked vegan patty VE,G

wild garlic pesto, fried shiitake and pumpkin 26,50

Desserts

Saari's chocolate-salty liquorice cake L

lemon curd, and raspberry sorbet 14,20

Fresh elderflower pannacotta L,G

berry verbena salad, and liquorice granola 13,90

Åland pancake L,(G)

vanilla ice cream, apple, and cinnamon mousse 13,50

Rhubarb sorbet with berry verbena salad VE,G 9,90

L = lactose free, G = gluten free, (G) = available gluten free, VE = vegan

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