RESTAURANT SAARI
– The Best of Summer by the Sea –

Restaurant Saari's Crayfish Menus 2026

On Sirpalesaari island, just a stone's throw from the heart of Helsinki, a magnificent view over the Gulf of Finland unfolds before you. The distant horizon and gentle waves set the scene for a perfect summer evening. At Restaurant Saari, traditional Finnish culinary skill meets modern flavors and the best seasonal ingredients. Saari is one of Helsinki's most popular crayfish party venues, with Finnish crayfish served from July 23rd to the end of September. Welcome to a cheerful crayfish party by the sea!

Saari's Traditional Crayfish Menu

STARTER

Finnish signal crayfish at the price of the day
Our recommendation is at least 8 crayfish per person – confirm the quantity in advance
Served with horseradish aioli, lemon vinaigrette, chopped dill L,G
crispy toast bread, L and butter L,G

MAIN COURSES

Backyard-smoked salmon fillet 47,00
mashed potatoes seasoned with seaweed, fresh summer vegetables,
lemon, and wild garlic tartar sauce L,G

or

Pike perch fried in brown butter 49,00
summer carrot puree, new potatoes, cherry tomatoes,
spinach, and tarragon beurre blanc L,G

or

Pepper steak from beef tenderloin 57,00
Cafe de Paris sauce, green beans,
little gem lettuce with rhubarb vinaigrette, and crispy potatoes LL,G

DESSERT

Fresh sea buckthorn vanilla pannacotta
salted caramel, and malt crumble L,(G)

The above prices include the main course and dessert. Additionally, the crayfish will be charged at the price of the day, according to the quantity informed at the latest 2 business days before the event.
Please pre-order the crayfish, preferably 14 days before the event.

Groups of over 12 people are required to pre-order the same main course for everyone.
Dietary requirements will be accommodated separately based on your advance notice.

Rights for changes reserved. Booking terms attached.

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SASLIK SAVOTTA SAAGA SAARI SANTPAULI SAMESAME

Chef's Crayfish Menu

Greeting from the kitchen
Glazed pork belly with caramelized onion, and green apple L,G

Finnish signal crayfish at the price of the day
Our recommendation is at least 8 crayfish per person – confirm the quantity in advance
Served with horseradish aioli, lemon vinaigrette, chopped dill L,G
crispy toast bread, L and butter L,G

Thyme flavoured venison rillettes
smoked celeriac puree, chanterelles, and currant sauce L,G

Fresh sea buckthorn vanilla pannacotta
salted caramel, and malt crumble L,(G)

61,00

Additionally, the crayfish will be charged at the price of the day,
according to the quantity informed at the latest 2 business days before the event.
Please pre-order the crayfish, preferably 14 days before the event.

The Chef's Crayfish Menu is served **to the entire table party.**
Dietary requirements will be accommodated separately based on your advance notice.
The menu price does not include any drinks.

You can also add an additional course served after the crayfish to the menus:
Blueberry sorbet & Gin VE,G 8,50

Vegetarian menu 57,00

Warm dill waffle with smoked tofu
pickled radish, and fresh pea salad L,(VE)
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Lightly smoked cauliflower with carrot hummus
fresh summer vegetables and lemon béarnaise VE,G
***
Creamy vanilla ice cream with fresh strawberries L,G,(VE)

L = lactose free • LL = low lactose • G = gluten free • (G) = available gluten free
VE = vegan • (VE) = vegan available

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DRINK RECOMMENDATIONS

Aperitifs
ANDRÉ CLOUET BRUT GRANDE RESERVE, Champagne, France 14,80/12 cl, 89,00/btl
TOSTI PROSECCO DOC TIFFANNY (vegan), Veneto, Italy 11,00/12 cl, 57,00/btl
PORNSTAR SPRITZ; Passoa, sparkling wine, vanilla, orange 14,50

Crayfish
SANCERRE BLANC, Antoine de la Farge, Loire, France, *Sauvignon Blanc* 124,00/btl
RIESLING TROCKEN, Weingut Winter, Rheinhessen, Germany, *Riesling* 15,30/16 cl, 69,00/btl
CHABLIS, Louis Jadot, France, *Chardonnay* 118,00/btl

Schnappses (4 cl)
Koskenkorva 7,80 • Marskin Ryyppy; Schnapps à la Marshal Mannerheim 9,50 • Helsinki Akvavit 10,50

Interlude Drink (while the tables are being cleaned and prepared for the next courses)
BLUEBERRY THYME MULE; Blueberry vodka, thyme, ginger beer and lime 14,50
BLUE GIN & TONIC; Arctic blue Gin & Tonic with blueberries 16,50

Chef's Menu: Pork rib starter
BEAUJOLAIS-VILLAGES COMBE AUX JACQUES 16,40/16 cl, 76,00/btl
Louis Jadot, Bourgogne, France, *Gamay*

Salmon
FORBIDDEN GRÜNER VELTLINER (vegan) 12,80/16 cl, 59,00/btl
Laurenz V., Niederösterreich, Austria, *Grüner Veltliner*

Pike perch
SOAVE CLASSICO, Pieropan, Veneto, Italy, *Garganega, Trebbiano di Soave* 56,00/btl

Beef
CATENA MALBEC, Bodega Catena Zapata, Mendoza, Argentina, *Malbec* 13,20/16 cl, 82,00/btl
BAROLO ABBONA 2020, Marchesi di Barolo, Barolo, Italy, *Nebbiolo* 136,00/btl

Chef's Menu: Deer rillettes
MARKGRÄFLERLAND, Martin Wassmer, Baden, Germany, *Spätburgunder*, 86,00/btl

Vegetarian menu
FORBIDDEN GRÜNER VELTLINER (vegan)
Laurenz V., Niederösterreich, Austria, *Grüner Veltliner* 12,80/16 cl, 59,00/btl

Dessert
VIETTI MOSCATO D'ASTI CASCINETTA, Piedmont, Italy, *Moscato* 8,90/8 cl, 81,00/75 cl btl

Coffee/tea 4,50 & Avec:
Hine V.S.O.P 13,90 • Hine Rare 17,00 • Pomme Prisonnière Calvados 19,00 • Baileys Irish Cream 8,90

Filtered tap water 0,50/person, Sparkling water 4,00/person

More extensive drink list is available from the sales office and in the restaurant.

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Shuttle boat & Boat fee

A shuttle boat fee of **6,90 per person** (return ticket) will be added to your restaurant invoice.

In June, July, and August, we cover the shuttle boat fee for you on weekdays (Mon–Fri) from 12:00 to 15:00. This benefit applies to guests arriving by 15:00 at the latest and includes a round-trip boat transfer.

The boat departs from Saari's pier (Ursininlaituri), Merisatamanranta 10, behind Café Carusel, and operates during the restaurant's opening hours **every 20 minutes**: on the hour, at 20 past, and at 20 minutes to the hour.
The crossing to Sirpalesaari island takes approximately **2 minutes**. For example, if your table reservation is at **18:00**, you may take the **18:00 boat**.

The boat accommodates up to 30 passengers. If more guests arrive at the same time, additional trips will be operated as needed. The last boat back to the mainland departs at **23:00**.
The route runs entirely within a protected harbour area.
Guest boat berths for restaurant customers are located next to the shuttle boat dock.
The shuttle boat service and guest berths on Sirpalesaari island are managed by Ferra ltd.

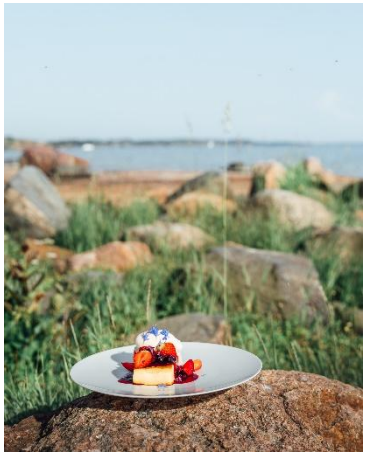
Premises and photos: https://ravintolasaari.fi/en/premises-and-pictures/
Location: https://ravintolasaari.fi/en/info-and-arrvial/

Finnish signal crayfish are delivered to us by Finland's best crayfish suppliers.

This year too, thousands of red-clawed delicacies will be enjoyed on Sirpalesaari Island! You can savor crayfish in Saari's maritime-themed dining room and Belvedere balcony, the Sampo private room, or on the sunny outdoor terrace, weather permitting.

Welcome to the island (=Saari) of good winds!

A&S Restaurants – Finnish family business since 1994



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SUOMEN VAHVIMMAT
PLATINA
A&S Fam Oy
FI09302064 | 2012-2025

We are helping to save the Baltic Sea!

As a corporate sponsor, we support the important work of the John Nurminen Foundation to protect the Baltic Sea.

JOHN NURMINEN SÄÄTIÖ
Itämerta pelastamassa

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