



Starters and snacks

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

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, pork smokerib, 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