



Restaurant Saaristo's Crayfish Menu 2019

The Klippan Island has been the scene for crayfish parties for 120 years already. Restaurant Saaristo's historical Art Nouveau style villa, built in 1899, provides unique milieu for both romantic dinners for two as well as for private parties of 400 persons. The surrounding sea with stunning views, darkening evenings, delicious crayfish, as well as schnapps songs and cheerfully celebrating parties, create a unique setting for an unforgettable crayfish party. Freshwater crayfish are commonly eaten in Finland and special crayfish parties are arranged during their catching season which starts on 21st July. At Saaristo we serve crayfish from 22nd July until the end of September. Crayfish are prepared by briefly cooking them in salted water seasoned with crown dill. Like lobster, crayfish turn bright red when cooked. They are cooled in their cooking liquid absorbing salt and dill aroma to enhance their flavour. When chilled, they are shelled and eaten with fingers, accompanied by fresh dill, freshly toasted bread and butter.

Welcome to enjoy crayfish and celebrate restaurant's 120th anniversary!

Chef's Crayfish Menu

Scallop Skagen and lobster crème (L)

Finnish signal crayfish or noble crayfish according to your pre-order at price of the day

Served with truffle crème, champagne vinaigrette and chopped dill, (L, G)

toast and Åland butter (LL)

Grilled duck breast, sweet potato, duck leg confit and currant leaf infused sauce (L,G)

A piece of Morbier cheese with apple (LL,G)

Lavender crème brûlée, aged balsamic and raspberry sorbet (L,G)

Price: 68,00 €

In addition the crayfish are charged at the price of the day according to the pre-ordered number informed at the latest two work days before the occasion.

- Please inform **the number and species of the crayfish (signal or noble crayfish)** in your pre-order. We recommend reserving at least eight crayfish per person.
- The Chef's Menu is **served for the whole party**.
- With advance notice, we will do our best to accommodate a variety of special dietary requests.

L= lactose-free • LL= low lactose • G= gluten-free

More crayfish menus and beverage suggestions on next pages.



1 Rights for changes reserved.



Saaristo's Traditional Crayfish Menu

STARTER

Finnish signal crayfish or noble crayfish according to your pre-order at price of the day

Served with truffle crème, champagne vinaigrette and chopped dill, (L,G)
toast and Åland butter (LL).

MAIN COURSE OPTIONS

Roasted sea whitefish

45,00 €

summer potatoes and false morels pan-fried in browned butter,
jellied crown dill stock (L,G)

OR

Port wine braised beef cheek

42,00 €

broad beans, summer beetroot and rosemary béarnaise (L,G)

OR

Grilled duck breast

48,00 €

sweet potato, duck leg confit and currant leaf infused sauce (L,G)

DESSERT

Lavender crème brûlée

aged balsamic and raspberry sorbet (L,G)

The above mentioned prices include the main course and the dessert.

In addition the crayfish are charged at the price of the day according to the pre-ordered number informed at the latest two work days before the occasion.

- Please inform **the number and species of the crayfish (signal or noble crayfish)** in your pre-order. We recommend reserving at least eight crayfish per person.
- Only one main course choice for groups over 12 persons.
- With advance notice, we will do our best to accommodate a variety of special dietary requests.

Vegetarian Menu

48,00 €

Globe artichoke braised in liquorice root broth

porcini mushroom crème and champagne vinaigrette (L,G)

Comte cheese gratinated cannelloni filled with season's mushrooms and almonds,

braised baby spinach with truffle, and grilled little gem lettuce (L)

Blueberry tartlet

with thyme white chocolate cream (L)



2 Rights for changes reserved.



Beverage recommendations

Aperitifs

L'HÉRITAGE DE XAVIER PRESTIGE BRUT, Champagne Xavier Leconte, France 76,00

ANDRÉ CLOUET SILVER BRUT NATURE, AC Champagne, France 120,00

CAVA SUMARROCA BRUT RESERVA, Bodegues Sumarroca, DO Penedès, Spain 45,00

With crayfish

SANCERRE BLANC, Domaine Raimbault-Pineau, Sancerre, France 82,00

J² RIESLING TROCKEN (vegan), Becker Landgraf, Rheinhessen, Germany 69,00

Schnapps (4cl)

Ågräs Akvavit 16,00 • Koskenkorva 7,30 • Schnapps à la Marshal Mannerheim 9,40 • Herb cucumber schnapps of the house 7,30

“Take a walk” cocktail between courses

HUBERT 11,20 - Elderflower syrup, mint leaves, Cava Sumarroca sparkling wine and elderflower tonic

APEROL SPRITZ 13,50 - Cava Sumarroca sparkling wine, Aperol, mineral water, orange slices, ice

With sea whitefish

L'HÉRITAGE DE XAVIER PRESTIGE BRUT, Champagne Xavier Leconte, France 76,00

THALASSA SAUVIGNON, Unicognac SA, Charentes-Bordeaux, France 46,00

With beef

AGLIANICO, Tombacco, DOC Abruzzo, Italy 65,00

CRianza ÚNICO, Finca Antigua, La Mancha, Spain 58,00

With duck

AMPELIDAE GRAND VINS 'P.N', Ampelidae/Le Brochet, IGP Val de Loire, France 78,00

CRianza ÚNICO, Finca Antigua, La Mancha, Spain 58,00

With cheese

KROHN LBV, Wiese & Krohn, Douro, Portugal 10,50/8cl and 98,00/bottle 0,751

With crème brûlée

TRANSYLVANIAN ICE WINE, Liliac & Kracher, Romania 18,60/8cl and 87,00/bottle 0,3751

With globe artichoke

J² RIESLING TROCKEN (vegan), Becker Landgraf, Rheinhessen, Germany 69,00

With canneloni

AMPELIDAE GRAND VINS 'Le C', Ampelidae/Le Brochet, IGP Val de Loire, France 78,00

With blueberry tartlet

MOSCATO d'ASTI (vegan), Tenuta Il Falchetto, Piemonte, Italy 11,00/8cl and 52,00/bottle 0,3751

Coffee 4,00 & Avec (4cl)

Hennessy V.S.O.P 16,80 • Apple Cider Brandy 18,00 • Baileys 7,20

Sparkling spring water 4,50 (0,331) / 6,90 (0,751)

Cleanest tap water in the world from Lake Päijänne 0,50 per person



Complete beverage menu from our sales office and on the spot.

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Connection boat

A connection boat serves every 20 minutes (full hour, 20 past and 20 to) from Saaristo's pier located south of the Olympia terminal, next to the Peace Statue (street Ehrenströmintie 14). The short boat ride takes only a couple of minutes.

Return boat fee 6,50 € /person will automatically be added to your restaurant bill.

Location of Restaurant Saaristo: <http://www.ravintolasaaristo.fi/en/contact.html>

Information on Restaurant Saaristo

Home pages: <http://www.ravintolasaaristo.fi/en/frontpage.html>

Picture gallery: <https://www.ravintolasaaristo.fi/en/gallery.html>

Virtual tours: <http://www.ravintolasaaristo.fi/en/gallery/virtual-tour.html>

Videos: <https://www.ravintolasaaristo.fi/en/presentation.html> & <https://www.instagram.com/p/BGVhvHiL6f4/?taken-by=asravintolat>

Opening hours

14.5.–13.9. Mon–Fri 17:00–23:00 (on Saturdays open only for private parties)

14.-30.9. Open only upon request for private parties.

Crayfish info

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

In Finnish lakes and rivers there are two crayfish species; the original noble crayfish (European crayfish) and the restocked signal crayfish from North America. Both species have their fans, but there is no big difference in the taste. The shell of the noble crayfish might be a little softer and easier to peel, but in the other hand the signal crayfish is normally a little bigger than the noble crayfish. Once again tens of thousands of crayfish will be enjoyed at our summer restaurants Saaristo on the Klippan Island and Saari on the Sirpalesaari Island!

Welcome to enjoy delicious Finnish crayfish on the Klippan Island!



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