



Restaurant Savotta's Finnish Nostalgia packages for private events

Party with cozy atmosphere in your own space!

When you're looking for a restaurant where you can enjoy dinner privately with your group, Savotta's unique room downstairs is the best choice! It offers a retro atmosphere, authentic mouth-watering Finnish delicacies, and our timber guys and gals will make sure that your evening is a success! (tip! savotta = logging site)

Move along with the 3D virtual tour, and take a peek at the logging camp:
<https://www.ravintolasavotta.fi/en/premises-and-pictures.html>

Nostalgia package I

79,00 per person (normal price 93,70)

- **Savotta's welcoming drink**
(available also without alcohol)
- **Three course menu:**
Pine tar graved salmon, pickled vegetables, dill crème L,G

Slow braised sautéed reindeer, mashed potatoes, lingonberries, pickled cucumber L,G
OR
Fried arctic char, morel mushroom cream sauce, stewed peas, chioggia beets L,G

Finnish trifle; cream cheese mousse, cinnamon bun, raspberry bilberry jam, cookie L
- **Two glasses of wine (2 x 12cl) or beer or soft drink**
- **Coffee/tea and ice water**

You can refine the Nostalgia packages with

- Tasty tidbit of bear (50g slow braised bear meat in rich braising stock) + 18,00
- additional glass of wine + 7,60
- schnapps 4cl e.g. Savotta's Sisukossu + 8,00 / Blueberry vodka + 9,40
- avec 4cl e.g. cognac + 12,50 / Jaloviina* + 7,50 / Liqueur + 7,20
- sparkling water + 4,00

Rights for changes reserved. 1/2

Nostalgia package II

97,00 per person (normal price 108,70)

- **Savotta's welcoming drink**
(available also without alcohol)
- **Three course menu:**
Supreme Savotta - Assortment of best Finnish appetizers from land and water

Roasted reindeer roast, mashed potatoes, smoked carrot, sea buckthorn, rich rosemary sauce L,G

Finnish trifle; cream cheese mousse, cinnamon bun, raspberry bilberry jam, cookie L
- **Two glasses of wine (2 x 12cl) or beer or soft drink**
- **Coffee/tea and ice water**

Packages are also available with vegan menu:

- Grilled potato salad with nettle pesto, fresh peas, radish and asparagus VE,G
- Crispy celeriac patty à la Saintpauli, white bean puree with garlic, pumpkin, herb tomato sauce VE
- Red currant parfait, berry mélange, and salted caramel VE,G

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



- We recommend the same choice of main course for everyone, in which case special diets are noted separately, or you can announce the main course choices at latest 7 days before the event.
- The main dining room has a single space for a maximum of 32 people.
In addition, back room for 8 people, and 2 booth tables in the front part for 4 and 6 people.
- We charge a minimum sales sum, which is defined according to the time of the event.
All pre-ordered food and beverages, as well as on the spot purchased drinks are noted to the guaranteed sum. If the ordered food and beverages do not fulfil the minimum sales, the remainder will be charged as space rent.
- Up to 3 business days before the event, the group size can be changed by a maximum of 10%.
- If the decrease of the number of participants is announced later or not at all, the restaurant is entitled to charge the ordered services according to the number of participants last informed.
- Please inform us of any special dietary requests.
- Payment on the spot. Company invoicing is possible only, if pre-agreed with our sales office. Invoicing fee 15,00.
- Prices are in euros € and include VAT and group discount. Booking and cancellation terms enclosed.

Reservations in advance:

- <https://www.asravintolat.fi/en/reservations.html>
- sales@asrestaurants.fi (please mention Savotta) • tel. +358 9 7425 5505

Warmly welcome!

- Finnish family business since 1994 -

Rights for changes reserved. 2/2