RESTAURANT SAVOTTA
– Real Taste of Finland –
20th anniversary

Savotta's Menu 8 September 2026–7 April 2027

Starters

Deer tartare and squash L,G — 17,60
Venison tartare seasoned with wholegrain mustard, served with pine mayonnaise, autumn squash and lingonberries

Jerusalem artichoke tart and apple VE,(G) — 14,80
Roasted Jerusalem artichoke on a pastry base with smoked garlic and cashew cream, and autumn apples

Lightly salted trout with gin L,G — 15,20
Gin-cured trout with rosemary pickled cucumber, sour cream and cranberries

Roasted parsnip soup L,(G),(VE) — 14,20/22,20
Rich parsnip soup with sage and flat bread croutons
Upgrade with Koskenlaskija smoked reindeer cheese +3,00

Supreme Savotta L,(G) — 23,90
Assortment of best Finnish appetizers from land and water

Creamy fish soup with the catch of the day L,G — 14,20/22,20
Without cream upon request

Bread selection of the house and Finnish churned butter L — 3,50 per person

Tasting portions

Taste of bear L,G — 24,90
50 g of slow-braised bear meat served in its rich braising stock
-Please check availability with the staff.

Black sausage L — 7,90
Tapola's grilled black sausage with lingonberry ketchup

Flame-grilled Finnish squeaky cheese L,G — 7,90
Warm Finnish squeaky cheese with cloudberry–rosemary compote

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RESTAURANT SAVOTTA | Aleksanterinkatu 22, 00170 Helsinki | +358 9 7425 5588 | www.ravintolasavotta.fi
A&S Restaurants Sales Office | +358 9 7425 5505 | sales@asrestaurants.fi
SASLIK SAVOTTA SAAGA SAARI SANTPAULI SAMESAME

Mains

Savotta's carrot pancakes VE,(G) 27,90
Crispy carrot pancakes, warm salad of golden and red beetroots,
oat based goat style cheese sauce, and pickled wild mushrooms

Pan-fried pike-perch L,G 38,20
Butter-fried pike-perch, lightly smoked Hollandaise sauce, spinach mashed potatoes
and sautéed seasonal vegetables

Rainbow trout poached in citrus broth L,G 34,90
creamy wild mushroom sauce, roasted vegetable puree, kale, pickled cucumbers

Traditional Karelian stew L,G 29,90
Slow-braised beef and pork, butter mashed potatoes, pickled pumpkin and cucumber

Reindeer roast with reindeer groat sausage L,(G) 42,20
mashed potatoes with spruce shoot butter, root vegetable hash, and lingonberry sauce

Åland lamb burger with herb-salted crispy potatoes L,(G) 28,90
Juicy lamb patty in a brioche bun with smoked Cheddar, red onion and
rosemary compote, and garlic mayonnaise

Moose rillettes L,G 46,90
Juniper-flavoured slow-braised moose, thyme-roasted root vegetables, potato terrine,
crispy smoked pork belly and lingonberry sauce

Savotta's Bear Stroganoff L,G 69,00
Tender bear meat slow-braised overnight in a cast-iron pot with pickles, sour cream,
and buttery mashed potatoes -Please check availability with the staff.

Afters

Baked apple crumble with cinnamon bun ice cream L,G,(VE) 14,50

Yogurt pudding with salted caramel granola and rosehip sauce L,G 14,20

Warm blueberry tart and vanilla ice cream L 14,50

Artisanal Finnish cheeses, caraway crispbread and rowan berry compote 15,90

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

A&S Restaurants – Finnish family business since 1994

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