



SAVOTTA À LA CARTE

9.10.2018–15.4.2019

STARTERS

Sea-Lapland's lamb in aspic preserved kohlrabi and smetana with roasted blue cheese	13,50
Fish Savotta Assortment of Finnish fish from our thousands of lakes	15,50
Supreme Savotta Assortment of best Finnish appetizers from land and water	22,90
Velvety Jerusalem artichoke soup <i>vegan</i> with Puikula potato chips and lovage linseed oil	12,20
Fish soup with catch of the day and dill butter <i>choice of clear or creamy broth</i> <i>The fish soup is served with Finland's national dish, 100% rye bread and churned butter.</i>	11,40/17,20

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MAIN DISHES

- Porcini waffle** *vegan* **22,00**
maple syrup and charred root vegetables with spinach thyme pesto
- Pike perch fillet with rye bread crust** **28,90**
malt butter sauce, butter mashed potatoes and grandma's pickled cucumber
- Glow fried salmon** **26,90**
glazed with honey spiked with Finnish cut brandy Jaloviina, tarragon potatoes and butter milk tartar sauce
- Topside roast of reindeer fawn and reindeer porcini sausage** **38,20**
rosemary flavoured potato purée and sauce with roasted juniper berries
- Lamb from the wooden Särä bowl** **27,90**
Ten-hour braised foreloin of Sea-Lapland's lamb, root vegetables, garlic and potatoes in a tasty braising stock
- Rich bear stew in pot** **59,80**
bear meat from Kainuu region, Rosamunda potatoes Macaire and butternut squash lingonberry compote

DESSERTS

- Cloudberry roll cake** **11,90**
with roasted white chocolate mousse
- Bilberry oat cream pannacotta** *vegan* **11,20**
oatmeal lace cookie and berry melba
- Sisu ice cream** **10,40**
Ice cream flavoured with Finnish Sisu liquorice, forest berries, basil meringue and Jaffa syrup
- Warm baked apple pie** **12,20**
lingonberry caramel sauce and cinnamon ice cream

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