



Crayfish party at Restaurant Saaristo 2024

For 125 years, crayfish parties have been celebrated on Klippan Island! Surrounded by the sea on all sides, Restaurant Saaristo's crayfish feasts are elevated to unforgettable experiences with delicious crayfish menus and cheerful schnapps songs. This year too guests will enjoy thousands of crayfish delivered by Finland's best crustacean suppliers. The Art Nouveau villa, built in 1899, offers unique settings for both romantic dinners for two and private events for over 400 people. Finnish crayfish will be served from July 23rd to September's end. Welcome to the crayfish party at Helsinki's finest location!

Saaristo's Traditional Crayfish Menu

Starter

Finnish signal crayfish at the price of the day

Crayfish are served with truffle crème, champagne vinaigrette, chopped dill, and toasted bread and butter L,(G)

Recommendation is at least 8 crayfish per person – confirm the quantity in advance

Noble crayfish are also available for pre-order, subject to availability.

Inquire also about the newly available langoustine!

Main Course Options

Arctic char fillet fried in butter 50,00

mushroom stew flavored with cappuccino, sprouting root vegetables, and summer potatoes L,G

OR

Braised beef cheek 53,00

calvados sauce, apple, and tarragon potatoes L,G

OR

Lamb fillet and sweetbread 58,00

rich truffle sauce, kale, and pumpkin puree L,G

Dessert

Strawberry pannacotta

basil, and strawberry field honey granola L,G

The above prices include the main course and dessert. Additionally the crayfish will be charged at the price of the day, according to the quantity informed at the latest 2 business days before the event.

Please order the crayfish no later than 14 days before the event.

Groups of over 12 people are required to pre-order the same main course for everyone.

Dietary requirements will be accommodated separately based on your advance notice.

Prices (€) include VAT and group discount.

1 Rights for changes reserved.





Chef's Recommended Menu

Lobster cappuccino L,G



Finnish signal crayfish at price of the day

Crayfish are served with truffle crème, champagne vinaigrette, chopped dill, and toasted bread and butter L,(G)

*Recommendation is at least 8 crayfish per person – confirm the quantity in advance
Noble crayfish are also available for pre-order, subject to availability.*



Arctic char fillet fried in butter L,G

mushroom stew flavored with cappuccino, sprouting root vegetables, and summer potatoes



Klippan white mold cheese with gooseberry compote L,G



Strawberry pannacotta L,G

basil, and strawberry field honey granola

74,00

Additionally the crayfish will be charged at the price of the day according to the quantity informed at the latest 2 business days before the event. Please order the crayfish no later than 14 days before the event.

The Chef's menu is served to the **entire table party**.
Special dietary requirements are noted according to your prior notice.
Menu price does not include drinks.

House drink package 44,00 per person

- aperitif 12cl: Prosecco Brut
- red and/or white wine 2 x 16cl: House Riesling and/or Malbec
- filter coffee/tea and filtered tap water

The drink menu is available as a separate attachment.
We would be happy to provide drink recommendations tailored to your chosen menu.



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Vegetarian Menu 62,00

Globe artichoke stewed in citrus broth
champagne vinaigrette and truffle cream VE,G

Sage glazed vegan tournedos
ratatouille, butternut squash puree, and béarnaise sauce VE,G

Saaristo's Brita cake
rhubarb, almond cake, meringue, and vanilla ice cream VE

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



Connection boat fee 7,00 per person

The connection boat fee (round trip) will be automatically added to the restaurant bill.

External company handles the connection boat transportation.

Saaristo's pier is located south of the Olympia terminal (Silja Line) opposite street Ehrenströmintie 14.

During Saaristo's opening hours, the shuttle boat operates every 20 minutes; **on the hour, 20 minutes past, and 20 minutes to the hour.** The short boat trip takes only a couple of minutes.

For example, if your table reservation is at 18.00, you can arrive on the boat departing at 18.00.

The last shuttle boat to the mainland departs at 23.00.

The boat can accommodate approximately 40 people at a time. If all guests cannot fit in the same boat trip, the boat will immediately shuttle back and forth. Klippan does not have guest boat docks.

Summer celebrations in the best seascapes of Helsinki

The restaurant hall, surrounded by stunning sea views, is complemented by a dance floor, a bar, and three outdoor terraces

3D virtual tour & pictures: <https://ravintolasaaristo.fi/en/premises-and-pictures/>

Video: <https://www.instagram.com/p/BGVhvHiL6f4/?taken-by=asravintolat>

Opening hours: <https://ravintolasaaristo.fi/en/info/>

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

There are two crayfish species in Finnish lakes: 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 is a little softer and easier to peel, but on the other hand the signal crayfish is normally a little bigger than the noble crayfish. Crayfish are briefly boiled in salted water 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 a Crayfish party at Saaristo on the Klippan Island!

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