




## Saslik's À la Carte from 15 Oct 2024

### Starters

<b>Blini</b> with smetana, onion, chopped egg and L, pre-ordered G	
Whitefish roe 30g	22,00
Vendace roe 30g	26,00
Salmon roe 30g	20,00
Triple roe selection 45g	29,00
Seaweed caviar 30g <i>vegetarian</i>	15,00
Caviar	Price of the day
<b>Porcini mushrooms Julienne</b> in smetana, and roasted brioche L	14,50
<b>Borscht soup Ukrainian way</b> , brioche and smetana L,(G),(VE)	12,50
<b>Vorschmack with traditional accompaniments</b> L,G, contains fish	14,00 / 25,00
<b>Zakuska</b> , assortment of appetizers à la Saslik <i>(prepared for two or more persons, price per person)</i>	26,00
<b>Pelmeni with smoked salmon and leek</b> , red onion and smetana L	16,00
<b>Lightly smoked Barbarie duck breast</b> horseradish cream cheese, buckwheat, herb salad, and pomegranate L,G	14,00
<b>Beetroot-cured salmon</b> chicory salad, citrus olive oil, and sour cream L,G	13,50
<b>Pickled cucumber</b> with acacia honey and smetana L,G	10,50
<b>Tasty tidbit of bear</b> L,G Slow-braised bear meat (50g) in rich bear broth	19,00
<b>Whole warm garlic bread for two persons</b> L	9,00 per bread

Rights for changes reserved. Booking terms enclosed. 

## Main courses

*The cornerstone of the warm kitchen is a real charcoal grill, which gives meat and fish an authentic taste.*

**All main courses are served on a hot griddle with plentiful accompaniments:**

e.g. Morkovcha carrot salad, spicy onion salad, roasted beetroots and apples with dill, garlic-lemon beans, juniper berry sauerkraut and Saslik's herb garlic potatoes

**Charred sea bass fillet L,G** 33,50  
green adjika

**Grilled octopus tentacle L,G** 35,50  
sour Rouille sauce

**Rosemary glazed vegan "tournedos" VE,G** 27,50  
sauce Bearnaise

**Chicken Kiev L** 29,50  
Lemon and parsley butter filled crispy chicken fillet

**Georgian shish kabob L,G** 28,50  
Spicy ground lamb meat on a skewer, yogurt sauce and pomegranate

**Grilled rack of lamb L,G** 37,50  
Tender lamb rack with fat cap, garlic cream, and cognac Dijon mustard sauce

**Spiced beef Repin style L,G** 29,50  
Roasted beef sirloin, bell pepper pickled cucumber sauce, and pepper smetana  
*Classic dish since 1972*


**Ivan's sword L,G** 39,50  
Beef and lamb fillet, bacon, and adjika two ways  
*(prepared for two or more persons, price per person)*  
*Classic dish since 1972*

## Bear specialities

**Bear stroganoff à la Saslik L,G** 59,00  
Stewed bear, mushrooms, fried onions and pickles in a tasty sauce

**Bear fillet skewer brochette L,G** 129,00  
Bear fillet wrapped in smoked bacon, and cognac sauce

*Ask the staff about other bear specials of the day.*

Rights for changes reserved. Booking terms enclosed. 

RESTAURANT SASLIK | Neitsytpolku 12, 00140 Helsinki | +358 9 7425 5500 | [www.ravintolasaslik.fi](http://www.ravintolasaslik.fi)

A&S Restaurants Sales Office | +358 9 7425 5505 | [sales@asrestaurants.fi](mailto:sales@asrestaurants.fi)

SASLIK SAVOTTA SAAGA SAARI SAARISTO SANTPAULI SAMESAME SAINT CHIHUAHUA



## Desserts

<b>Baked Alaska à la Catherine the Great</b> L,(G) strawberries Romanoff, apple, and calvados syrup <i>(prepared for two or more persons, price per person)</i> <i>Classic dish since 1972.</i>	<b>14,50</b>
<b>Blood orange pot de crème</b> L,(G) and rosemary crumble	<b>13,00</b>
<b>Papanasi</b> L Romanian warm donut dessert with cream cheese and blueberry compote	<b>14,00</b>
<b>Bourbon vanilla ice cream</b> VE,G and olive oil	<b>8,00</b>

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

*In the past 51 years Saslik has grown from a restaurant to an institution, being one of the most famous restaurants in Finland also internationally, and an attraction in itself.*

*For the menu based on Slavic-French cuisine, we have selected Saslik's most loved classics over the years. These dishes have been enjoyed by royalty as well as famous rock stars and guests from all over the world. We have removed all products produced in Russia from our selections.*

*Warmly, welcome!*

Rights for changes reserved. Booking terms enclosed.

RESTAURANT SASLIK | Neitsytpolku 12, 00140 Helsinki | +358 9 7425 5500 | [www.ravintolasaslik.fi](http://www.ravintolasaslik.fi)

A&S Restaurants Sales Office | +358 9 7425 5505 | [sales@asrestaurants.fi](mailto:sales@asrestaurants.fi)

SASLIK SAVOTTA SAAGA SAARI SAARISTO SANTPAULI SAMESAME SAINT CHIHUAHUA