



Saslik's Menu Suggestions 5 May–7 September 2026

Over more than half a century, Restaurant Saslik has grown from a restaurant into an institution and become one of Finland's most renowned restaurants, also internationally. Saslik is part of Helsinki's restaurant history and an attraction in its own right. The Slavic–French inspired menus feature, among other things, some of Saslik's most beloved classic dishes from over the decades.

Ivan's Menu 67,00

Horseradish flavoured salmon tartare

Salmon, horseradish kefir sauce, beetroot, capers, and blini croutons L,(G)

Ivan's sword

Beef tenderloin and lamb fillet, bacon, and adjika two ways L,G

(prepared for two or more people)

Crème brûlée

citrus compote and raspberries L,G



Classic Menu 65,00

**Also available as a vegetarian version 54,50*

Ukrainian borscht soup

brioche and smetana L,(G)

Spiced beef Repin style

Roasted beef tenderloin, pickled cucumber bell pepper sauce, and pepper smetana L,G

Baked Alaska à la Saslik

strawberries Romanoff, apple, and calvados syrup L,(G)

(prepared for two or more people)

We use a genuine charcoal oven that brings out the best flavours.

Ivan's, Classic, and Repin's menus' main courses are served on a hot griddle with generous side dishes such as tomato and onion salad with coriander, Green Goddess broccoli, Morkovcha carrot salad, beetroot and dill salad with sour cream, garlic and lemon green beans, juniper sauerkraut, and Saslik's herb-garlic potatoes

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SASLIK SAVOTTA SAAGA SAARI SANTPAULI SAMESAME

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Blini Menu 45,00

Saslik's fluffy blini L,(G)

with a traditional recipe since 1972

Eat as many blinis as you wish, extra blinis free of charge!

Blini accompaniments

Whitefish roe, smetana, and red onion L,G

Adjika egg tartare L,G

Currant herring D,G

Saslik's lemon marinated Baltic herring D,G

Pickled vegetables D,G

Garlic pickles and honey D,G

Wild mushroom salad L,G

Crème brûlée

citrus compote and raspberries L,G

For additional price: Whitefish roe 30 g +8,00, other additional fillings à +6,00

* By pre-order, you can change the menu's dessert to 'Saslik Baked Alaska' for an additional +5,00.



Repin's Menu 45,00 (à la carte price 48,50)

Garlic pickles

honey and smetana L,G

Spiced beef Repin style

Roasted beef tenderloin, pickled cucumber bell pepper sauce, and pepper smetana L,G with side dishes



Vegan Menu 48,00


By pre-order no later than 1 day before arrival

Ukrainian borscht soup VE,(G)

Rosemary glazed vegan "tournedos" with sauce Bearnaise VE,G

Sparkling wine sorbet and strawberries à la Romanoff VE,G

L=lactose free, D=dairy free, G=gluten free, (G)=pre-ordered gluten free, VE=vegan

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Complete your menu with

Whole warm garlic bread for two persons L 9,00 per bread

House beverage package 44,00

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

- ◆ For group and private room reservations, we require ordering the same menu for the whole party excl. persons with special dietary requirements (e.g. vegan, vegetarian)
- ◆ Please inform special dietaries and allergies when placing the menu order
- ◆ Prices are per person, in euros (€) and including VAT
- ◆ You find our à la carte menu at: ravintolasaslik.fi/en/menu-english/

Eight unique private rooms for 2-48 people

Saslik's private rooms offer unforgettable surroundings for parties of 2-48 persons e.g. for meetings, lunches, festive dinners and family celebrations. We do not charge extra for the private room when you order a menu. Also meeting equipment (data projector, white screen) are available free of charge. Further information on private rooms: ravintolasaslik.fi/en/private-rooms/ and on all rooms: ravintolasaslik.fi/en/premises-and-pictures/

Open Detailed opening hours on home page: ravintolasaslik.fi/en

How to arrive/parking

The legendary Saslik is located at the corner of Neitsytpolku and Tehtaankatu in the Ullanlinna district.

Nearest tram stop is in front of the restaurant on Tehtaankatu street: hsl.fi/en

Parking: Street parking is subject to a charge. Nearest parking garages: Q-Park Kasarmitori and Europark Tähtitorninvuori.

Warmly welcome!

– Finnish family business since 1994 –



STRONGEST IN
FINLAND PLATINUM
A&S Farn Oy

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