



SEASONAL FOOD EXPERIENCES IN LAKE SAIMAA

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GUIDED WINTER FISHING EXPERIENCE AND BURBOT SOUP IN AN ATMOSPHERIC OLD LOG HOUSE AT LAKE SAIMAA

Learn the secrets of winter fishing and how to use a traditional wire fish trap to catch your very own turbot or two with our knowledgeable resident fisherman and chef Ilkka. During the c. 1 hr snowshoe walk on ice you will be able to admire the stunning winter scenery of Lake Saimaa and learn about the fishing trade in the region. You will get to witness how fresh and local the fish we eat and serve is and how we finns catch it.

After returning from our fishing adventure, we will enjoy a delicious burbot soup meal using best ingredients from the surrounding nature in our charming log cabin. We grow most of the ingredients ourselves, pick mushrooms and berries in the local forests, use them in the season and preserve the rest for the winter. In addition we use top quality ingredients from local producers. Sustainability is at the heart of everything we do, and food made from local and homegrown ingredients is our passion.

Duration of the experience is c. 3 hrs

Optimal size of the group: 4 -12 people

Experience can be realized depending on the weather and ice conditions. Available in February and March when it's burbot spawning season.

PRICE: 125 € / person, minimum billing 4 persons

Food 45 € (inc. VAT 14%), rest of the experience 80 € (inc. VAT 24%)



WILDFOOD EXPERIENCE ON LAKE SAIMAA

Enjoy the mystic Lake Saimaa during our wild food experience whilst tasting the best food the region has to offer. Our charming fishing boat Juno will sail us to our island destination where the tables are set and a delicious 4 course dinner served out in the wild on the lakeside nature.

On the way to the location you will have the chance to admire the beautiful lake views from the boat. You may even spot the rare Saimaa Ringed Seal if you are lucky! Before dinner you can explore the island a little if you wish.

The dinner is prepared on open fire by our residential chef Ilkka, using the best seasonal ingredients from the surrounding nature. We grow most of the ingredients ourselves and pick mushrooms and berries in the local forests. The fish is caught nearby in a seal-friendly way and the rest of the ingredients come from local producers. Sustainability is at the heart of everything we do, and food made from local and homegrown ingredients is our passion.

Duration of the experience is c. 4 hrs
Optimal size of the group: 4 -12 people.

The dinner is served under a canopy and there is a toilet on site. If the weather conditions do not allow the boat ride, the dinner is served in our log house. Non-alcoholic drinks included, we can give wine suggestions if wanted. Experience is available from June to August. By request also in May and autumn.

PRICE: 185 € / person, minimum billing 4 persons

Food 85 € (inc. VAT 14%), rest of the experience 100 € (inc. VAT 10%)



A vertical strip on the left side of the page. The top half shows a wooden basket filled with various types of yellow chanterelle mushrooms. The bottom half shows a small blue ceramic bowl filled with fresh blueberries, resting on a wooden surface.

GUIDED MUSHROOM EXCURSION AND HARVEST DINNER IN A CHARMING LOG HOUSE IN LAKE SAIMAA REGION

Join us to enjoy the smells and sights of the Finnish autumnal forest and find the joys of mushroom foraging. Your guide will take you in the local forest and tell you about local wild mushrooms which you will get to pick and have as part of your dinner.

The 4 -course dinner prepared by our residential chef is served in our atmospheric traditional log house. Sustainability is at the heart of everything we do, and food made from local and homegrown ingredients is our passion. We grow most of the ingredients ourselves and pick mushrooms and berries in the local forests. The fish is caught nearby in a seal-friendly way and the rest of the ingredients come from local producers. Dinner includes non-alcoholic drinks, we can give wine suggestions if wanted.

For the forest excursion bring clothes suitable for the weather and good shoes, mushroom knife and basket includes. Dinner is very casual and relaxed, so no extra effort needed for that.


The duration of the excursion is c. 1 hr and the total experience c. 4 hrs. Experience is available in August, September and October.

Optimal group size: 4 - 12 persons

PRICE: 155 € / person, minimum billing 4 persons

Food 75 € (inc. VAT 14%), rest of the experience 80 € (inc. VAT 24%)





CHRISTMASY DINNER IN WARMTH OF A WOOD STOVE IN LAKE SAIMAA

In Christmas time we serve dinners in our atmospheric old log house.

Spend a peaceful Christmas moment with good food and conversations. After homemade welcoming drink, a dinner is served in the warmth of a wood stove. During the dinner your hosts will tell you about their food philosophy and way of living in the shores of Saimaa.

Ingredients and flavours of the menu follow traditional finnish Christmas dishes, but they are served with personal touch of our residential chef Ilkka. The menu focuses mainly on vegetables and fish, sometimes there are local or wild meat in the table. Dishes includes flavors preserved throughout the year from self-collected and self-grown ingredients. In addition we use quality products from small producers in the surrounding area. Dinner includes non-alcoholic drinks, wine suggestions are given if wanted.

This experience is available in November and December.

Duration c. 3 hours

Optimal group size: 6 -12 persons

PRICE: 85 € (inc. VAT 14%) / person, minimum billing 6 persons

