



Chef's Summer Menu

Appetizers

Small green salad	7.50	Old time fish terrine	10.80
~ salad of fresh vegetables of the season and Tavern salad dressing		~ cold fish terrine, herb and smetana sauce and pea shoots	

Main Courses

Salmon salad	22.80	Herb garden chicken	24.80
~ grilled sea salmon with salad made of fresh vegetables of the season, roasted spring onions, cooked organic eggs and herb and mayo dressing		~ grilled chicken breast, cream cheese and herb sauce, local root vegetables and garlic potatoes	
Salmon rösti	24.50	Beef minute steak	25.60
~ raw cured sea salmon seasoned with dill, creamy false morel stew and summer potatoes		~ grilled sirloin beef, seasoned grill butter, salad of fresh vegetables of the season, Tavern salad dressing and rustic French fries	
Nettle and spinach patties	26.60	Pikisaari beef	32.80
~ patties made of fresh spinach and nettles, goat cheese and herb sauce, local root vegetables and herb and barley risotto		~ grilled tenderloin beef, Bearnaise sauce, sautéed spring onion and bacon, Tavern potato wedges	

Dessert

Cool temptation	9.80
~ creamy organic sour milk pudding flavoured with vanilla, strawberry sauce and caramelized oats	



We prepare all our dishes in our own kitchen. We use only Finnish fish and meat (with the exception of the Arctic Ocean salmon). We get our potatoes and vegetables from local producers.

You can ask the staff for more information on the dishes and ingredients and products that may cause allergies or intolerances. (Food Information Regulation (EU) No 1169/2011)

