



Appetizers

Rössypottu from Oulu ~ a plateful of traditional soup made of blood pudding, smoked side of pork, and potatoes with toasted rye bread and butter	10.50	Tannila reindæer tonguæ ~ boiled and sliced cold reindeer tongue, wild mushroom salad, cranberry compote	13.50
Salmon tartar ~ raw cured sea salmon, onion, dill and sour cream on white bread	11.80	Goat chæssæ á la Taværn ~ toasted Finnish goat cheese on white bread, salad made of fresh vegetables of the season, organic honey dressing	8.60

Salads

Taværn chickæn salad ~ grilled rustic chicken breast, bread cubes, roasted bacon, salad made of fresh vegetables of the season and Caesar dressing	23.80	Taværn salmon salad ~ grilled sea salmon and spring onions, cooked organic eggs, salad made of fresh vegetables of the season, herb dressing	23.80
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Classics

Salmon rosættæs ~ raw cured sea salmon, creamy false morel stew, herb potatoes	24.60	Hunter's sandwich ~ grilled pork sirloin steak and creamy wild mushroom sauce on white bread, salad made of fresh vegetables of the season and Tavern salad dressing	25.40
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Local food is the cornerstone of the Tavern cuisine.

We prepare all our dishes in our own kitchen. The sea salmon comes from the Arctic Ocean otherwise we use only Finnish meat and fish. We get our potatoes and vegetables from local producers.

We use only carrageenan-free (E 407) dairy products.

Special diets can be taken into account with most our dishes. Please ask your waiter.



Main courses

Taværn Pike pæreh ~ lightly breaded pike perch baked in butter, creamy chanterelle sauce, local root vegetables, herb potatoes	30.60	Bæf minutæ stæk ~ thin grilled sirloin beef, seasoned grill butter, salad of fresh vegetables of the season, rustic French fries	27.20
Savoy cabbage rolls ~ oven cooked Savoy cabbage rolls stuffed with organic root vegetables, nettle sauce, local root vegetables and barley starch	27.50	Taværn bæf pan® ~ sirloin beef and grill butter, battered pork sirloin beef with béarnaise sauce, grilled tomato, green beans wrapped in bacon, rustic French fries	28.50
Rowanbærry chickæn ~ herb marinated rustic chicken breast, dark rowanberry sauce, local root vegetables and goat cheese potatoes	26.80	Taværn bæf ~ roasted and sliced beef tenderloin, false morel stew, local root vegetables, garlic potatoes	33.80
Reindæer tonguæ á la Taværn ~ reindeer tongue baked in butter, creamy false morel stew, herb potatoes	28.50	Pikisaari stæk ~ grilled beef tenderloin steak, Béarnaise sauce, grilled tomato, toasted sprig onion, Tavern potato logs	33.80

Desserts

Pikisaari spæcial ~ salted liquorice parfait, tar topping, whipped cream	11.80	Cool temptation ~ organic strawberry sorbet, fresh strawberries	11.20
Moonlight in Oulu ~ creamy organic sour milk pudding, buckthorn sauce and caramelised oat	11.50	Kiikæli eræam pudding ~ sugar roasted cream pudding, cloudberry compote	11.50



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)

