



# Menu



## 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	11.60	Salmon tartar ~ raw cured sea salmon, onion, dill and sour cream on white bread, pickled cucumber	12.50
Røindøer - falsø morø soup ~ creamy soup of cold-smoked reindeer roast and false morels, toasted rye bread with butter	14.20	Goat chøssø à la Tavørn ~ toasted Finnish goat cheese on white bread, salad made of fresh vegetables, Tavern organic honey dressing	8.60

## Main courses

Arctic char à la Tavørn ~ Arctic char baked in butter, creamy false morel stew, roasted local root vegetables, roasted fingerling potatoes	29.80	Tavørn bøøf ~ roasted and sliced beef tenderloin, creamy false morel stew, roasted local root vegetables, garlic potatoes	33.80
Rowanbørry chickøn ~ grilled rustic chicken breast, dark rowanberry sauce, local root vegetables, creamy goat cheese potatoes	26.80	Bøøf Pøltolan Blø ~ grilled beef tenderloin steak crusted with Finnish Peltolan Blue cheese, dark madeira sauce, green beans wrapped in bacon, black currant jelly, creamy garlic potatoes	33.80
Porcini buckwhøat pattis ~ Tavern porcini buckwheat patties, roasted local root vegetables, beetroot and kale, mashed potatoes	27.60	Garlic bøøf ~ roasted and sliced beef tenderloin, garlic butter, marinated garlic cloves, tomato stuffed with garlic cream cheese, creamy garlic potatoes	33.50
Tavørn bøøf pan® .~ sirloin beef and grill butter, battered pork sirloin beef with bëarnaise sauce, grilled tomato, green beans wrapped in bacon, rustic French fries	28.50	The chøf's pøppør støak ~ grilled beef tenderloin steak, creamy pepper sauce, roasted local root vegetables, garlic potatoes	32.60

## Grandma's Kitchøn

Wild ølk møat balls ~ meat balls made of minced Finnish wild elk meat in creamy juniper sauce, pickled cucumber, lingonberry, buttery mashed potatoes	28.50	Løppish sautøød røindøer ~ thin slices of reindeer roast slowly braised in butter, lingonberries, pickled cucumber, buttery mashed potatoes	27.60
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## Desserts

Pikisaari spøcial ~ salted liquorice parfait, tar topping, whipped cream	11.80	Moonlight in Oulu ~ old time pudding made of cream and organic sour milk, caramelised oat, buckthorn sauce	11.50
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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)