



Chef recommends

Appetizers

White fish appetizer	12.50	Reindeer tongue à la Tavern	12.60
~ raw cured white fish, dill and sour cream sauce with toasted rye crumbs		~ boiled reindeer tongue, wild mushroom salad and cranberry compote	

Main courses

Lamb liver	21.50	Wild elk meat balls	24.60
~ Sea Lapland lamb liver cooked in butter, roasted onion, lingonberries and buttery mashed potatoes		~ meat balls made of minced Finnish wild elk meat in cream sauce seasoned with juniper berry, pickled cucumber, lingonberry and buttery mashed potatoes	
Rowanberry chicken	23.60	Tavern beef brisket	26.50
~ herb marinated rustic chicken breast, dark rowanberry sauce, local root vegetables and goat cheese potatoes		~ overcooked beef brisket, dark rosemary sauce, local root vegetables and deep fried Tavern potato wedges	
Savoy cabbage rolls	23.80	Beef Peltolan Blue	33.80
~ oven cooked Savoy cabbage rolls stuffed with organic root vegetables, leek and nettle sauce, local root vegetables and barley with herbs		~ beef tenderloin crusted with Finnish blue cheese, dark blackcurrant sauce, local root vegetables and creamy garlic potatoes	

Desserts

Moonlight in Oulu	8.60	Rainuu nostalgia	10.50
~ creamy organic sour milk pudding, cranberry sauce and caramelised oats		~ warm bread cheese simmered in cinnamon cream and Arctic cloudberry compote	



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)

