



Chef recommends

Appetizers

Tavern whitefish terrine	12.60	Reindeer tongue á la Tavern	13.50
~ whitefish terrine, mustard sour cream sauce and Tavern crisp bread		~ boiled reindeer tongue, wild mushroom salad and cranberry compote	

Main courses

Lamb liver	25.60	Wild elk meat balls	26.50
~ Sea Lapland lamb liver cooked in butter, sautéed onion, lingonberries and buttery mashed potatoes		~ meat balls made of minced Finnish wild elk meat in juniper cream sauce, pickled cucumber, lingonberry and buttery mashed potatoes	
Rowanberry chicken	24.50	Lamb shank	28.60
~ herb marinated rustic chicken breast, dark rowanberry sauce, local root vegetables and goat cheese potatoes		~ oven roasted lamb shank, roast broth, local root vegetables and garlic mashed potatoes	
Porcini buckwheat patties	26.80	Beef Peltolan Blue	33.80
~ Tavern porcini buckwheat patties, beetroot sauce, local root vegetables and garlic mashed potatoes		~ grilled beef tenderloin steak, Finnish Peltolan Blue cheese, dark madeira sauce, local root vegetables and creamy garlic potatoes	

Desserts

Moonlight in Oulu	9.50	Rainuu nostalgia	11.80
~ creamy organic sour milk pudding, buckthorn sauce and caramelised oat		~ warm bread cheese simmered in cinnamon cream and 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)

