



Appetizers


Rössypottu from Oulu 9.50 ~ a plateful of traditional soup made of blood pudding, pork fat and potatoes with toasted rye bread and butter	Salmon tartar 11.60 ~ raw cured sea salmon, onion and sour cream on lightly toasted white bread
Røindzær - falsz morz soup 12.80 ~ creamy soup of cold-smoked reindeer roast and false morels, and toasted rye bread with butter	Toasted goat chzsz 8.80 ~ toasted Finnish goat cheese on white bread, green salad and Tavern herb oil and organic honey dressing

Classics

Huntzr's sandwich 20.80 ~ grilled pork sirloin steak and creamy wild mushroom sauce on white bread, salad made of fresh vegetables of the season and Tavern salad dressing	Tavzrn chickzn salad 20.40 ~ grilled chicken breast, bread cubes, toasted bacon, salad made of fresh vegetables of the season and Caesar dressing (dressing contains anchovies)
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Grandma's Kitchen Local szpezialitizs and traditional dishes

Frizd vzndacz 22.50 ~ vendace from Lake Oulujärvi fried in butter, local root vegetables and buttery mashed potatoes	Lappish sautzrd røindzær 24.60 ~ simmered and sliced reindeer roast, lingonberries, pickled cucumber and buttery mashed potatoes
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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)



Main courses

Arctic char à la Sokzri-Jussi 27.80 ~ Arctic char baked in butter, creamy false morel sauce, local root vegetables and herb potatoes	Tavzrn bzrzf 33.50 ~ roasted and sliced beef tenderloin, creamy false morel stew, local root vegetables and garlic potatoes
Pike pørch from Lake Oulujärvi 28.60 ~ lightly breaded pike perch baked in butter, dill and sour cream sauce, local root vegetables and herb potatoes	Garlic bzrzf 32.80 ~ roasted and sliced beef tenderloin, garlic butter, marinated garlic cloves, tomato stuffed with garlic cream cheese and creamy garlic potatoes
Tavzrn bzrzf pan 24.50 ~ sirloin beef and grill butter, battered pork sirloin with béarnaise sauce, grilled tomato, green beans wrapped in bacon and rustic French fries	Røindzær two ways 38.60 ~ roasted and sliced reindeer sirloin, overcooked reindeer neck, creamy juniper berry sauce, cranberry jelly, local root vegetables and game potatoes breaded with rye

Desserts

Pikisaari szpezial 8.80 ~ salted liquorice parfait, tar topping and whipped cream	Arctic Cloudberry Drgam 10.80 ~ Arctic cloudberry ice cream made in Tavern kitchen and Arctic cloudberry sauce
Lapland fzvzr 8.40 ~ cranberry sorbet and cranberry sauce (dairy-free)	Raspbzrry Hzavzn 8.50 ~ white chocolate cheese cake, raspberry compote and whipped cream

Local food is the cornerstone of the Tavern cuisine.

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.

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

