



Chef recommends

Appetizers

Kiikeli herring plate	9.80	Tannila reindeer tongue	13.50
~ tar, juniper and red onion herrings, dill, sour cream, toasted dark bread and butter		~ boiled and sliced reindeer tongue, wild mushroom salad, cranberry compote	

Main courses

Sea Lapland lamb liver	25.80	Wild elk meat balls	28.50
~ lamb liver cooked in butter, sautéed onion, lingonberries, buttery mashed potatoes		~ meat balls made of minced Finnish wild elk meat in juniper cream sauce, pickled cucumber, lingonberry, buttery mashed potatoes	
Rowanberry chicken	26.50	Sea Lapland lamb shank	28.80
~ herb marinated grilled rustic chicken breast, dark rowanberry sauce, roasted local root vegetables, goat cheese potatoes		~ oven roasted lamb shank, roast broth sauce, mint jelly, roasted local root vegetables, garlic mashed potatoes	
Porcini buckwheat patties	27.80	Chef's pepper steak	32.60
~ Tavern porcini buckwheat patties, roasted local root vegetables, beetroot and kale, herb mashed potatoes		~ grilled beef tenderloin steak, creamy pepper sauce, roasted local root vegetables, garlic potatoes	

Beef Peltolan Blue	33.80
~ grilled beef tenderloin steak, Finnish Peltolan Blue cheese, dark madeira sauce, green beans wrapped in bacon, black currant jelly, creamy garlic potatoes	

Desserts

Moonlight in Oulu	10.50	Rainuu nostalgia	11.80
~ creamy organic sour milk pudding, caramelised oat, buckthorn sauce		~ bread cheese simmered in cinnamon cream, 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)

