



Appetizers

Rössypottu from Oulu 10.50 ~ a plateful of traditional soup made of blood pudding, smoked side of pork, and potatoes with toasted rye bread and butter	Salmon tartar 11.80 ~ raw cured sea salmon, onion, dill and sour cream on white bread
Rændzær - falsz morzl soup 13.80 ~ creamy soup of cold-smoked reindeer roast and false morels, toasted rye bread with butter	Goat chzsz á la Taværn 8.60 ~ toasted Finnish goat cheese on white bread, salad made of fresh vegetables, Tavern organic honey dressing

Classics

Huntær's sandwich 24.60 ~ grilled pork sirloin steak and creamy wild mushroom sauce on toasted white bread, salad made of fresh vegetables, Tavern salad dressing	Taværn chickøn salad 23.50 ~ grilled rustic chicken breast, roasted bacon and bread cubes, salad made of fresh vegetables and Caesar dressing
--	--

Grandma's Kitchen Local spzcialitizs and traditional dishzs

Frizd vzndacz 25.50 ~ vendace from Lake Oulujærvi fried in butter, local root vegetables, buttery mashed potatoes	Lappish sautzrd rzindzær 26.80 ~ thin slices of reindeer roast slowly braised in butter, lingonberries, pickled cucumber, buttery mashed potatoes
--	--



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 Ocean salmon 25.80 ~ Arctic Ocean salmon baked in butter, roasted local root vegetables, potatoes mashed with cream and onions	Taværn bzæf 33.80 ~ roasted and sliced beef tenderloin, false morel stew, roasted local root vegetables, garlic potatoes
Taværn Pikz pærch 29.60 ~ lightly breaded pike perch baked in butter, creamy chanterelle sauce, roasted local root vegetables, herb potatoes	Garlic bzæf 33.50 ~ roasted and sliced beef tenderloin, garlic butter, marinated garlic cloves, tomato stuffed with garlic cream cheese, creamy garlic potatoes
Taværn bzæf pan® 28.50 ~ sirloin beef and grill butter, battered pork sirloin beef with béarnaise sauce, grilled tomato, green beans wrapped in bacon, rustic French fries	Rændzær with two sauczs 38.80 ~ roasted and sliced reindeer sirloin, cranberry sauce, false morel stew, roasted local root vegetables, cranberry jelly, roasted fingerling potatoes

Dzsszrts

Pikisaari spzcial 10.80 ~ salted liquorice parfait, tar topping, whipped cream	Kiikzli erzam pudding 11.50 ~ sugar roasted cream pudding, cloudberry compote
Buckthorn drzæm 11.50 ~ white chocolate buckthorn ice cream, caramelised oat, whipped cream	Raspbzerry Hzævzæ 10.80 ~ white chocolate cheese cake, raspberry compote, whipped cream

Local food is the cornerstone of the Tavern cuisine.

We prepare all our dishes in our own kitchen. The sea salmon comes from the Arctic Ocean otherwise we use only Finnish meat and fish. We get our potatoes and vegetables from local producers.

We use only carrageenan-free (E 407) dairy products.

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

