

Appetizers

Rössypottu from Oulu  12.80 ~ a plateful of famous traditional soup made of blood pudding, smoked side of pork and potatoes with toasted rye bread and butter	Salmon tartar 13.40 ~ raw cured sea salmon, onion, dill and sour cream on white bread, Grandma's pickled cucumbers
Røindzær - falsz morz soup 14.60 ~ creamy soup of cold smoked reindeer roast and false morels, toasted rye bread with butter	Goat chzsz à la Taværn 9.50 ~ toasted Finnish goat cheese, salad made of fresh vegetables, Tavern organic honey dressing
Whitefish appetizer 14.50 ~ raw cured whitefish, horseradish sauce, red onion, organic honey, dill, toasted rye bread	Tannila røindzær tonguz 14.20 ~ cold, boiled and sliced reindeer tongue, wild mushroom salad, cranberry compote

Grandma's Kitchen Local specialties and traditional dishes

Frizd vændacz 27.60 ~ vendace from Lake Oulujärvi breaded with rye flour and fried in butter, roasted local root vegetables, buttery mashed potatoes	Lappish sautzæd røindzær 28.80 ~ thin slices of reindeer roast slowly braised in butter, lingonberries, pickled cucumber, buttery mashed potatoes
Sza Lapland lamb liver 26.50 ~ lamb liver cooked in butter, sautéed onion, lingonberries, buttery mashed potatoes	Wild elk meat balls 28.50 ~ meat balls made of minced Finnish wild elk meat in Grandma's creamy sauce, pickled cucumber, lingonberry, buttery mashed potatoes



Arctic Food Lab is an initiative within the Oulu2026 project. It brings together operators in the fields of gastronomy and food culture in the Oulu region. Arctic Food Lab highlights the uniqueness of the raw materials grown under the northern Finnish sky and the culinary tradition created in Arctic conditions.

The Tavern menu items marked with the AFL logo represent the traditions of North Ostrobothnian cuisine at its best.



You can ask the staff for more information on the dishes and ingredients and products that may cause allergies or intolerances. Special diets can be taken into account with most our dishes. Please ask your waiter.

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.

Main courses

Taværn Pikz pzreh  34.50 ~ lightly breaded pike perch baked in butter, creamy chanterelle sauce, roasted local root vegetables, pan fried potatoes	Taværn bzæf pan® 29.50 ~ sirloin beef and grill butter, battered pork sirloin beef with Béarnaise sauce, grilled tomato, green beans wrapped in bacon, rustic French fries
Sza salmon à la Taværn 28.60 ~ salmon baked in butter, sour cream-dill sauce, roasted local root vegetables, pan fried potatoes	Bzæf Peltolan Bluz 38.80 ~ grilled beef tenderloin steak (200 g) crusted with Finnish Peltolan Blue cheese, dark black currant sauce, green beans wrapped in bacon, black currant jelly, creamy garlic potatoes
Rowanberry chicken 27.20 ~ grilled rustic chicken breast, dark rowanberry sauce, roasted local root vegetables, creamy goat cheese potatoes	Taværn bzæf 38.40 ~ roasted and sliced beef tenderloin (200 g), creamy false morel stew, roasted local root vegetables, garlic potatoes
Savoy cabbage rolls 28.60 ~ oven cooked Savoy cabbage rolls stuffed with pearl barley, fava bean protein and root vegetables, leaf spinach sauce, roasted local root vegetables, roasted fingerling potatoes	Garlic bzæf 38.50 ~ roasted and sliced beef tenderloin (200 g), garlic butter, marinated garlic cloves, tomato stuffed with garlic cream cheese, creamy garlic potatoes
Lamb shank 29.50 ~ oven roasted lamb shank, dark roast broth sauce, roasted local root vegetables, buttery mashed potatoes	The chef's pepper steak 37.60 ~ grilled beef tenderloin steak (200 g), creamy pepper sauce, roasted local root vegetables, garlic potatoes
Røindzær tonguz à la Taværn 30.80 ~ reindeer tongue baked in butter and sliced, creamy false morel stew, roasted local root vegetables, roasted fingerling potatoes	Tannila røindzær 40.50 ~ roasted and sliced reindeer sirloin (180 g), dark cranberry sauce, creamy false morel stew, cranberry jelly, roasted local root vegetables, roasted fingerling potatoes

Desserts

Pikisaari spzial  12.50 ~ salted liquorice parfait, tar topping, whipped cream	Rainuu nostalgia 12.60 ~ bread cheese simmered in cinnamon cream, cloudberry compote
Moonlight in Oulu 12.20 ~ old time pudding made of cream and organic sour milk, buckthorn sauce, caramelised oat	Lapland fzvzær 12.80 ~ Arctic cloudberry sorbet, Arctic cloudberry sauce (dairy free)