


À la carte

Rössypottu from Oulu  8.50
~ a small portion of traditional soup made of blood pudding, smoked side of pork and potatoes

Appetizers

Røindzær - falsz morz soup 14.50
~ creamy soup of cold smoked reindeer roast and false morels

Salmon tartar 13.60
~ raw cured sea salmon, onion, dill and sour cream on white bread, Grandma's pickled cucumbers

Herring platz 13.40
~ old-fashioned spiced herring, juniper berry and tar herring, red onion, dill sour cream, fingerling potatoes

Startzær salad 10.50
~ little gem lettuce, cherry tomatoes, fresh cucumber, Tavern salad dressing

Grandma's Kitchen Local specialities and traditional dishes

Lappish sautzæd røindzær 32.50
~ thin slices of reindeer roast slowly braised in butter, lingonberries, pickled cucumber, mashed fingerling potatoes


Frigd vændæz 29.60
~ vendace from Lake Oulujärvi breaded with rye flour and fried in butter in a cast iron pan, roasted traditional root vegetables, mashed fingerling potatoes, melted butter



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

Pikz pærch à la Tavzærn  38.50
~ lightly breaded pike perch baked in butter, creamy chanterelle sauce, cauliflower and carrots, fingerling potatoes

Tavzærn bzæf pan® 32.50
~ grilled sirloin beef steak and grill butter, battered pork sirloin beef baked in butter, Béarnaise sauce, grilled tomato, green beans wrapped in bacon, rustic French fries

Arctic char à la Tavzærn 34.60
~ Arctic char baked in butter, creamy false-morel sauce, roasted traditional root vegetables, roasted fingerling potatoes

Szæ Lapland lamb shank 30.80
~ oven roasted lamb shank, dark roast broth sauce, roasted traditional root vegetables, mashed fingerling potatoes

Savoy cabbage rolls 28.50
~ oven cooked Savoy cabbage rolls stuffed with local root vegetables and fava bean protein, leaf spinach and nettle sauce, cauliflower and carrots, pearl barley with herbs

The chzef's pæppzær stzæk 44.20
~ grilled beef tenderloin steak (200 g), braised in creamy pepper sauce, broccoli and carrots, pan fried garlic potatoes

Rowanbzærry chickzæn 28.80
~ roasted spring chicken breast, dark rowanberry sauce, broccoli and carrots, creamy goat cheese potatoes

Garlic bzæf 44.80
~ roasted and sliced beef tenderloin (200 g), garlic butter, marinated garlic cloves, tomato stuffed with garlic cream cheese, creamy garlic potatoes

Desserts

Pikisaari Szpæcial  13.50
~ creamy salted liquorice parfait, dark and sweet tar sauce, whipped cream

Moonlight in Oulu 13.20
~ pudding made of cream and sour milk, buckthorn sauce, caramelised oat



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.

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



The Tavern roof is supported by a long mast – a hand carved log beam brought from somewhere far away a long time ago.

From engineering workshop to Tavern

The warehouse that was used as the workshop for the ship builders has been renovated protecting and preserving the past. If you look closely you can find dark blotches of spilled oil on the Tavern floors: this may be where they were assembling the steamer, in that corner the blacksmith maybe tapped smaller parts of the ship.

According to oral tradition the logs of the warehouse were floated from Ii to its current place some 150 years ago. But when the logs were carved and built into a house or what was the purpose the house was originally built for, all this still remains in the mists of mystery.

An iron ship on the shore

The steam ship Sokeri-Jussi is a well known ship in Oulu, even though it never sailed the seas under this name.

In November 1939 Suomen Sokeri Ltd. ordered a ship from Oulun Konepaja engineering workshop. The ship was to be ready by the ice drift the following year but in the turmoil of war its completion was delayed.

The ship only fetched its first cargo in the autumn of 1945. Until then the iron ship stood on shore in Pikisaari to the amazement of the people of Oulu.

Sara Wacklin describes a party held for the workmen in Pikisaari after a ship had been launched:

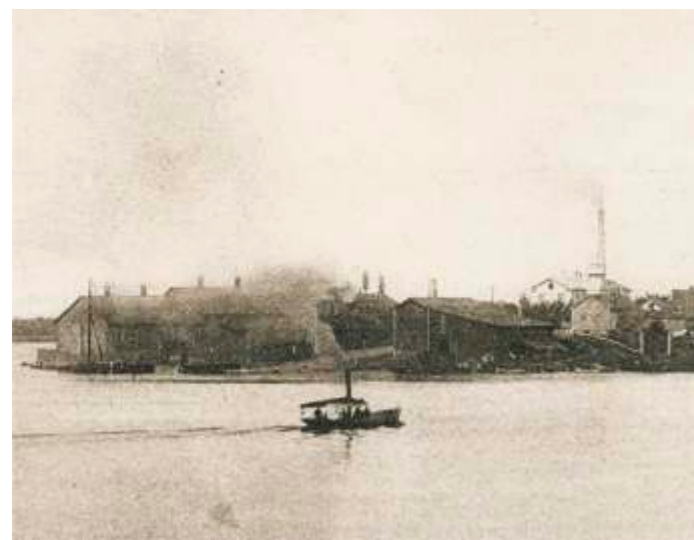
“The work of the winter is now happily completed, and now it is time for a party that is always paid for by the owners of the ship. The party is called ”lykkäjaiset”,(”launch”), and everyone who has toiled to build the ship will get to drink beer and spirits and to eat fat and pea soup to his heart’s content. The party goes on for 24 hours, and many take up to a week to sober up and recover from the hangover caused by the launch.”
(Satanen muistelmia Pohjanmaalta)



Newspaper Kaleva's archive photo of the christening and launching of cargo vessel "Sokeri-Jussi" on November 5, 1940.

Sokeri-Jussin Kievari

À la carte



Pikisaari sea bank. The Tavern warehouse can be seen above the boat on the right. A detail of a postcard from 1914.

Pikisaari

The history of the Pikisaari Island goes back to the beginning of the 1600's when a pitch burning mill was established on the island created by land rise. In the mill tar was cooking in copper pans producing heavier, resin-like pitch. Up until the 1900's the products of the pitch burning mill were exported, mainly to Germany and England.

With the ship hulls, masts, cannon boats and boilers came shops, forges, bakeries, a customs house, a weather station and of course homes for the workers. Under the patronage of an important shipbuilder, Oulun Konepaja, culture and physical culture were appreciated: Pikisaari had its own choir as well as gymnastics and sports club Rautakourat ("iron hands").

At its peak there were some 200 factory workers and their families living on the island. We are approaching those figures as some 150 city dwellers have their home on the island.



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