

GALLIS

À LA CARTE

TO SHARE

Caviar

Sour cream, dill, onions and potato chips

50g Caviar	109
40g Vendace Roe	18
40g Cavi-Art	18

Vendace

7

Fried crispy vendace

Lamb

12

Grilled lamb on a skewer with forest gremolata

Olives

7

Marinated olives

Bread

5

Sourdough bread and butter

STARTERS

White fish	18
Salted white fish, turnip, apple and buttermilk	
Lobster	29
Grilled lobster tail and sea buckthorn	
Paté	18
Reindeer, willow grouse, mushrooms, cranberries and green salad	
Tartar	20
Grilled beef tartar, gooseberry, fried onion and horseradish	
Lappish potato	16
Lappish potatoes, dried reindeer meat and forest mushrooms	
Mushroom ravioli	18
Ravioli with forest mushroom filling and mushroom broth	
+ Black truffle	15
Onion pie	16
Caramelized onion pie with gruyère cheese	
Crispy salad	16
Roasted root vegetables, crispy salad, pecorino romano cheese and sourdough bread	

MAINS

Pikeperch	29
Steamed pikeperch, spinach and lobster sauce	
Fish of the day	Daily price
The catch of the day depends on the fisherman's fortune	
Fish and chips	24
Fried cod, tartar sauce, French fries and grilled lemon	
Willow grouse	45
Grilled willow grouse, truffle potato puré and beetroot	
Steak	38
Grilled beef entrecôte, sauce Diane, French fries and green salad	
Celeriac	24
Roasted celeriac, Jerusalem artichoke and smoked butter	
King trumpet mushroom	25
Grilled mushrooms, roasted potato and onion broth	
+ Black truffle	15
Sides	
French fries	7
Truffle potato puré	13
Green salad	7
Beans	7

DESSERTS

Cloudberry	10
Cloudberry sorbet	
Bilberry pie	12
Bilberries and meringue	
Cherry	14
Cherries, dark chocolate Cremeux and milk ice cream	
Financier	12
Almond cake, mascarpone and caramelized pear sorbet	
Cheese	
Selection of cheeses	
for one	12
for two	19

GALLIS

MENU

Lamb

White fish

Willow grouse

Cherry

79

For more information about our dishes, please ask the staff.