

GALLIS

À LA CARTE

TO SHARE

Caviar	109
Caviar 50 g Sour cream, dill, onion and toasted light bread	
Choux au Craquelin	12
Gruyere-cheese and mandarin	
Lamb	12
Grilled lamb on a skewer with spruce gremolata	
Olives	7
Marinated olives	
Cold cuts	
Coppa 50 g	9
Finocchiona salami 50 g	9
Reindeer salami 50 g	13
Complete selection 100 g	19
Bread	5
Sourdough bread and browned butter	

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

STARTERS

Arctic char	19
Salted Arctic char, honey pomelo and horseradish	
Lobster	35
Grilled lobster, Jerusalem artichoke and lobster caramel	
Carpaccio	19
Marbled beef, sherry and truffle Pecorino cheese	
Meat pastry	19
Reindeer, leek, preserved apple and Madeira sauce	
Beetroot	18
Beetroot, blood orange, hazelnut and white truffle vinaigrette	
Mushroom ravioli	18
Ravioli with forest mushroom filling, pickled mushrooms and mushroom cream	
Onion pie	18
Caramelized onion pie, Gruyère-cheese and green salad	
Salad	17
Endive, walnuts, Gorgonzola and pear	

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

MAINS

Pikeperch 29

Poached pikeperch quenelles, spinach and lobster sauce

+ Caviar 10 g 28

Whitefish 33

Steamed whitefish, mussel cream, smoked butter and dried Skrei cod roe

Fish and chips 25

Battered cod, tartar sauce, minted peas and French fries

Reindeer 42

Grilled reindeer sirloin, reindeer tongue 'BBQ' and black trumpet mushroom

Willow grouse 47

Grilled willow grouse, black garlic and diable sauce

Steak 38

Marbled beef sirloin, Bourbon pepper sauce, French fries and green salad

Ratatouille 27

Seasonal vegetables, pistachios and Pecorino cheese

King trumpet mushroom 25

Grilled mushrooms, roasted potato and onion broth

Sides

Green salad 7

Potato puré 7

French fries 7

French fries with parmesan 9

Broccolini, Pecorino cheese, brown butter and hazelnuts 9

Crispy potatoes and lemon-thyme mayonnaise 9

DESSERTS

Cranberry	11
Cranberry sorbet and jasmine tea 'creme diplomat'	
Apple pie	13
Caramelized apple and vanilla ice cream	
Cherry	14
Preserved cherries, dark chocolate cremeux and tonka bean ice cream	
Crème brûlée	13
Roasted custard, Tahitian vanilla and seasonal citrus	
Cheese	
Selection of cheeses	
for one	13
for two	19

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GALLIS

MENU

Lamb

Grilled lamb on a skewer with spruce gremolata

Arctic Char

Salted Arctic char, honey pomelo and horseradish

Reindeer

Grilled reindeer sirloin, reindeer tongue 'BBQ'
and black trumpet mushroom

Cherry

Preserved cherries, dark chocolate cremeux
and tonka bean ice cream

79€

Available for the entire table only.

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