

GALLIS

À LA CARTE

# GALLIS

## MENU

### Lamb

Grilled lamb on a skewer with forest gremolata

### Whitefish

Cured whitefish, apple, whitefish roe,  
and spruce shoot vinaigrette

### Reindeer

Reindeer rack, grilled reindeer tongue,  
celeriac and black garlic

### Bilberry

Marinated bilberries, cardamom,  
white chocolate, and honey ice cream

79€

*Available only for the entire table.*

*Includes house sourdough bread.*

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

## TO SHARE

**Caviar** 119

Gold caviar 50 g Sour cream, house brioche, red onion, and chives

14

**Lappish potato**

Lappish potato croquettes, gruyère cheese, truffle and dried reindeer meat

**Lamb**

14

Grilled lamb on a skewer with forest gremolata

**Brioche**

9

Brioche bread, garlic herb butter, and parmigiano

**Sourdough bread**

6

Sourdough bread and browned butter

## STARTERS

<b>Lobster</b>	35
Grilled lobster, organic egg, chili, and fermented sea buckthorn	
<b>Whitefish</b>	21
Cured whitefish, apple, whitefish roe, and spruce shoot vinaigrette	
<b>Pâté en croûte</b>	19
Reindeer roast and liver, cranberries, and wild mushrooms in pastry	
<b>Carpaccio</b>	22
Marbled beef tenderloin, aged Parmigiano, hazelnuts, and sherry vinaigrette	
<b>Tortellini</b>	18
Porcini mushroom-filled tortellini, mushroom cream, and pickled chanterelle	
<b>Tartlet</b>	18
Braised pumpkin, pickled red currants, pumpkin seed pesto, and crispy buckwheat	
<b>Nordic salad</b>	17
Romaine lettuce, hand-peeled shrimp, mustard vinaigrette, egg, horseradish, and crispy sourdough bread	

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## MAINS

<b>Pikeperch</b>	31
Fried pikeperch, remoulade sauce, grilled lemon, mint peas, and French fries	
<b>Arctic Char</b>	37
Poached Arctic char, lobster sauce, roasted Jerusalem artichoke, and apple	
<b>Willow grouse Wellington</b>	49
Willow grouse breast and leg confit, wild mushrooms, lemon thyme, Lappish potato gratin, and Périgord sauce	
<b>Reindeer</b>	43
Reindeer rack, grilled reindeer tongue, celeriac and black garlic	
<b>Entrecôte</b>	42
Grilled marbled beef ribeye steak, sauce Diane, French fries, and green salad	
<b>Mushroom</b>	29
Grilled king oyster mushroom and shiitake mushrooms, preserved wild mushrooms, celeriac, and dark onion broth	
<b>Onion pie</b>	28
Caramelized onion pie with goat cheese and green salad	

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## SIDES

<b>Green salad</b>	7
Green salad with mustard vinaigrette	
<b>French fries</b>	7
Fried French fries with parsley and herb salt	
<b>Vegetables</b>	9
Seasonal vegetables with forest gremolata	
<b>Potato Gratin</b>	10
Lappish potato gratin with Gruyère cheese and garlic	
<b>Truffle Potato Purée</b>	13
Lapland potato purée with black autumn truffle	
<b>Truffle</b>	15
Add fresh Autumn truffle to your dish	

## DESSERTS

<b>Bilberry</b>	12
Marinated bilberries, cardamom, white chocolate, and honey ice cream	
<b>Ice Cream Cake</b>	14
Ice cream made of caramelized apples, meringue, almonds, and browned butter	
<b>Cloudberry</b>	14
Preserved cloudberry, cep mushroom chocolate crèmeux, and milk ice cream	
<b>Crème brûlée</b>	12
Crème brûlée flavored with sweetgrass	
<b>Cheese</b>	
A selection of cheeses with jams and spiced cake	
for one	13
for two	19

# GALLIS

## CHILDREN'S MENU

### Lamb and bread 13

Grilled lamb on a skewer with forest gremolata  
Sourdough bread with browned butter

### Fish & chips 18

Fried pikeperch, remoulade sauce,  
grilled lemon, mint peas, and French fries

### Chicken nuggets 16

Fried chicken, French fries, and green salad

### Arctic char 18

Poached Arctic char, Lappish potato purée, and peas

### Ice cream cookie 13

Chocolate cookie, vanilla ice cream, and salted caramel

### Scoop of ice cream 5

Vanilla, strawberry, or chocolate