

**GALLIS**

À LA CARTE

# GALLIS

## MENU

### Lamb

Grilled lamb on a skewer with  
forest gremolata  
(L, G)

### Arctic char

Cured arctic char, sea buckthorn  
vinaigrette, chives and horseradish  
(L, G)

### Willow grouse Wellington

Willow grouse breast and leg confit, wild  
mushrooms, lemon thyme,  
truffle potato puree, and Madeira sauce  
(L)

### Crepes

Finnish crepes “lätty”, cloudberry  
caramel, and milk ice cream  
(L)

79€

*Available only for the entire table.  
Includes house sourdough bread.*

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

## TO SHARE

### **Caviar (L, G)**

Buckwheat blinis, sour cream, red onion, and chives

Royal Baerii caviar 50g	129
Vendance roe 50g	24
Cavi-art 50g	21

### **Lamb (L, G)**

12

Grilled lamb on a skewer with forest gremolata

### **Reindeer brioche (L)**

12

House brioche, dried reindeer heart, Gruyère cheese, browned butter, and pickled shallots

### **Bread (L, VE\*)**

6

Sourdough bread and butter

+Burbot liver parfait and pink peppercorn (L, G)

3

## STARTERS

<b>Lobster Agnolotti</b> (L, G*)	23
Lobster-filled agnolotti pasta, lobster foam, and lemon	
<b>Arctic char</b> (L, G)	18
Cured arctic char, sea buckthorn vinaigrette, chives and horseradish	
<b>Tartar</b> (L, G)	19
Beef tenderloin tartare, Dijon mustard, gherkins, and crispy Jerusalem artichoke	
<b>Pâté en croûte</b> (L)	17
Reindeer roast and liver, wild mushrooms, and cranberries in pastry	
<b>Jerusalem Artichoke Soup</b> (L, G, VE*)	17
Roasted Jerusalem artichokes, hazelnuts, and sherry vinaigrette	
<b>Caesar à la Gallis</b> (L, G*)	18
Romaine lettuce, anchovies, truffle pecorino, sourdough croutons, and garlic	

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## MAINS

- Bouillabaisse (L, G\*)** 35  
Bouillabaisse soup, arctic char, mussels, and grilled langoustine. Served with grilled sourdough bread and saffron aioli
- Whitefish (L, G) for two** 59  
Grilled whitefish, mushroom XO sauce, celeriac remoulade, Parmigiano pavé potatoes, and béarnaise sauce
- Willow grouse Wellington (L)** 47  
Willow grouse breast and leg confit, wild mushrooms, lemon thyme, truffle potato puree, and Madeira sauce
- Reindeer (L, G)** 43  
Grilled reindeer Gallis' style, Lappish potatoes and reindeer sauce
- Steak (L, G)** 40  
Beef tenderloin, red wine sauce, broccoli, maître d' butter, and French fries
- Gnocchi (L, G, VE\*)** 29  
Pan-fried Lappish potato gnocchi and mushrooms, pickled funnel Chantarelles, sage, aged Parmigiano, and mushroom cream

## EXTRA SIDES

<b>Béarnaise (L, G)</b> Béarnaise sauce and tarragon	5
<b>Green salad (L, G)</b> Green salad and Dijon vinaigrette	6
<b>French fries (L, G)</b> French fries, herb salt, and parsley	7
<b>Potato puree (L, G)</b> Lappish potato puree	8
<b>Vegetables (L, G)</b> Seasonal vegetables	8

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## DESSERTS

<b>Macaron (L, G)</b>	8
Macaron with sea buckthorn filling	
<b>Sorbet (L, G, VE CONTAINS ALCOHOL)</b>	12
Cloudberry sorbet and cloudberry liqueur	
<b>Chocolate tart (L, G)</b>	14
Chocolate ganache, hazelnut praline, and salted caramel	
<b>Crème brûlée (L, G)</b>	12
Crème brûlée flavored with sweetgrass	
<b>Crepes (L)</b>	14
Finnish crepes “lättty”, cloudberry caramel, and milk ice cream	
<b>Cheeses (G)</b>	
Selection of cheeses with jam and seed crackers	
for one	13
for two	19

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## CHILDREN'S MENU

**Lamb and bread (L, G\*)** 12  
Grilled lamb on a skewer with forest gremolata and house sourdough bread

**Burger (L, G\*)** 18  
Brioche, beef patty, cheddar cheese, ketchup, and French fries

**Nuggets (L, G)** 18  
Chicken nuggets, French fries, green salad and ketchup

**Arctic char (L, G)** 18  
Poached arctic char, Lappish potato purée, and peas

**Brownie (L, G)** 12  
Chocolate brownie, vanilla ice cream, and salted caramel sauce

**Scoop of ice cream (L, G)** 6  
Vanilla, strawberry, or chocolate

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