GALLIS

À LA CARTE

GALLIS

MENU

Vendace Rosette
Rosette pastry, smoked vendace,
sour cream, dill and vendace roe
(L, G*)

Pikeperch
Lightly salted Pikeperch from Lake Miekojärvi,
vendace roe, Sea buckthorn vinaigrette,
horseradish and chives
(L, G)

Reindeer
Grilled reindeer sirloin, beetroot, almond potato
purée, fried mushrooms and blackcurrant
sauce
(L, G)

Tiramisu à la Gallis
Bilberry, Mascarpone and coffee
(L, G*)

79€

Available only for the entire table.

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

TO SHARE

The dish size is ideal for two persons.

Caviar (L, G*)
Served with sour cream, chives, red onion and sourdough waffles

Caviar Baerii 10 g	40
Caviar Baerii 30 g	120
Caviar Beluga 30 g	290
Vendace roe 50 g	27
Cavi-Art Seaweed 50 g	18

Vendace Rosette (L, G*) 11
Rosette pastry, smoked vendace, sour cream, dill and vendace roe

King Crab Éclair (L) 14
Éclair filled with grilled King Crab “Skagenröra” and horseradish

Willow Grouse Toast (L, G*) 16
Fried brioche, Willow Grouse leg confit, forest mushroom duxelles, truffle and Tête de Moine cheese

Bread Selection (L, G*) 7
Bread selection by Gallis Bakery, whipped butter and spread of smoked Bream

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STARTERS

Salad (L, G*, VE*) 15
Romaine lettuce, roasted potatoes, green beans, marinated tomatoes, organic egg, sourdough croutons and honey vinaigrette

Add smoked Rainbow Trout 7

Sunchoke (L, G, VE*) 18
Roasted Sunchoke soup seasoned with truffle and preserved apple

Mushroom (L, G) 18
Porcini purée, sautéed mushrooms, pickled forest mushrooms, sherry, lemon-thyme and mushroom jus

Burrata (G*) 18
Burrata cheese, semi-dried beetroot, hazelnut-truffle vinaigrette and crispy sourdough bread

Pikeperch (L, G) 21
Lightly salted Pikeperch from Lake Miekojärvi, vendace roe, Sea buckthorn vinaigrette, horseradish and chives

King Crab (L, G) 22/32
Creamy King Crab soup, celeriac remoulade and trout roe

Reindeer Tongue (L, G) 19
Pan-fried reindeer tongue, pickled forest mushrooms, horseradish and Madeira sauce

Carpaccio (L, G) 21
Thinly sliced Finnish beef sirloin, egg yolk, aged Parmigiano, lemon and arugula

MAINS

Celeriac Schnitzel (L, G, VE*) 28
Crispy pan-fried breaded celeriac, black garlic, caramelized shallots, herb-garlic vinaigrette, pickled celery and almond potato purée

Mushroom Linguine (L, G*, VE*) 29
Fried seasonal mushrooms, truffle, linguine pasta, sage and aged Parmigiano

Fish & Chips (L, G) 33
Fried Pikeperch from Lake Miekojärvi, celeriac remoulade, grilled lemon, French fries and dill aioli

Arctic Char (L, G) 35
Pan-fried Finnish Arctic Char, pickled apple, sunchoke, almond potato purée and King Crab hollandaise

Duck (L, G) 35
Confit of Finnish duck leg, roasted Brussels sprouts, sunchoke and cherry-duck sauce

Reindeer (L, G) 44
Grilled reindeer sirloin, beetroot, almond potato purée, fried mushrooms and blackcurrant sauce

Beef (L, G) 39
Finnish marbled Iron Flat steak, garlic-sautéed spinach, fried potatoes, Parmigiano and cognac-pepper sauce

EXTRA SIDES

Green Salad (L, G, VE) 6
Green salad with honey vinaigrette from locally sourced honey

Caesar Salad (L, G) 7
Romaine lettuce, Caesar dressing and Parmigiano

Vegetables (L, G) 7
Seasonal vegetables

French Fries (L, G) 7
French fries with herb salt and parsley

Potato Purée (L, G) 7
Lappish almond potato purée

Mushrooms (L, G) 7
Pan-fried mushrooms and chervil

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DESSERTS

Ice Cream (L, G) — 8
Licorice, Rum & Raisin or Apple Sorbet (V)

Tiramisu à la Gallis (L, G*) — 12
Bilberry, Mascarpone and coffee

Profiterole (L) — 12
Choux pastries with milk ice cream and warm caramel sauce

Cheesecake (L, G) — 14
Bask-style cheesecake infused with sweetgrass and served with currant melba

Petit Fours (L) — 14
A selection of small pastries from Gallis Bakery

Cheeses (G*)
Selection of cheeses with chutney and spice cake

for one — 14
for two — 21

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CHILDREN'S MENU

Sunchoke (L, G, VE*) 7
Roasted sunchoke soup with apple

Crudites (L, G, VE*) 7
Fresh cucumber, carrot, bell pepper and yogurt dip

Pasta (L, G*, VE*) 18
Penne pasta with tomato sauce and Parmigiano

Minute Steak (L, G) 18
Beef minute steak, mashed potato and fresh cucumber

Chicken Nuggets (L, G) 18
Chicken nuggets, fresh cucumber, French fries and ketchup

Fish & Chips (L, G) 18
Fried Pikeperch, peas, French fries and ketchup

Brownie (L, G) 11
Chocolate brownie with vanilla ice cream and caramel sauce

Ice cream Scoop (L, G) 7
Vanilla, Strawberry or Chocolate

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