GALLIS

NEW YEARS EVE
GALA MENU

King Crab Rosette
Rosette filled with grilled king crab, mayonnaise and dill
(L, G*)

Choux
Choux pastry filled with smoked Rainbow Trout and sour cream
(L, G*)

Beef Tartare
Caramelized brioche, beef tenderloin, porcini mayonnaise and Tete de Moine cheese
(L, G*)

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Pikeperch Crudo
Local Pikeperch, sea buckthorn vineigrette, chives and horseradish
(L, G)

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Duck
Finnish duck breast, Porcini mushroom purée, grilled beetroot, and cherry-duck jus
(L, G)

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Millefeuille
Dark chocolate Millefeuille and cranberries
(LL G*)

89€

GALLIS

NEW YEARS EVE
VEGATARIAN GALA MENU

Rosette
Rosette filled with preserved seaweed, sour cream and dill
(L, G*)

Choux
Choux pastry filled with Parmesan cream and preserved cherries
(L, G*)

Mushroom
Caramelized brioche, wild mushrooms, Porcini mayonnaise and Tete de Moine cheese
(L, G*)

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Beetroot Carpaccio
Grilled beetroot, hazelnuts, bilberries and Truffle Pecorino cheese
(L, G)

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Mushroom
Grilled King Oyster mushroom, Porcini mushroom purée, pickled Chantarelles and dark onion broth
(L, G)

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Millefeuille
Dark chocolate Millefeuille and cranberries
(LL G*)

79€