

GALLIS

À LA CARTE

GALLIS

MENU

Lamb

Grilled Lappish lamb on a skewer
with spruce shoot gremolata
(L, G)

Pikeperch

Lightly salted Pikeperch from Lake Miekjärvi,
vendace roe, preserved pear, white currant
and horseradish
(L, G)

Reindeer

Reindeer belly pressé, honey-glazed carrots,
truffled reindeer jus, Lappish potato foam,
currants and dried reindeer heart
(L, G)

Petit Fours

A selection of small pastries from Gallis Bakery
(L)

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 30 g	120
Caviar Beluga 30 g	290
Vendace roe 50 g	25
Cavi-Art Seaweed 50 g	17

Choux Pastry (L)

10

Choux pastry filled with aged Parmigiano and preserved pear

Rosette (L, G*)

11

Rosette pastry, cold-smoked rainbow trout, sour cream, dill and vendace roe

Lamb (L, G)

13

Grilled Lappish lamb on a skewer with spruce shoot gremolata

Willow Grouse (L, G)

14

Fried brioche, Willow Grouse leg confit, forest mushroom duxelles, truffle, sherry and Tête de Moine-cheese

Bread Selection (L, G*)

7

Bread selection by Gallis Bakery, whipped butter and spread of smoked fish

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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*)	16
Roasted Sunchoke soup with preserved apple and hazelnuts	
Tortellini (L, G*)	18/27
Wild mushrooms, caramelized onion, truffle, sage, mushroom cream and aged Parmigiano	
Burrata (G)	17
Burrata cheese, smoked yellow beet, marinated beetroot, crispy sunchoke and sherry vinaigrette	
Pikeperch (L, G)	19
Lightly salted Pikeperch from lake Mieköjärvi, vendace roe, preserved pear, white currant and horseradish	
Lobster (L, G)	25
Grilled lobster, dried and marinated tomatoes, preserved tomato vinaigrette and jalapeno	
Reindeer (L, G)	22
Reindeer sirloin Tataki, marinated shiitake, crispy celeriac, black garlic and Gallis' ponzu	

MAINS

Cabbage (L, G, VE*)	28
Grilled cabbage and brussels sprouts, Romesco sauce, hazelnut, spruce shoot gremolata and aged Parmigiano	
Mushroom (L, G*, VE*)	28
King Oyster mushroom, pavé potatoes, grilled Shiitake and dark onion jus	
Arctic Char (L, G)	34
Pan-fried Finnish Arctic Char, brussels sprouts, confit leek, crispy potatoes and Bouillabaisse sauce	
Duck (L, G)	37
Pan-fried Finnish duck breast, grilled baby gem lettuce and hazelnut, parsnip purée and Bigarade sauce	
Reindeer (L, G)	37
Reindeer belly pressé, honey-glazed carrots, truffled reindeer jus, Lappish potato foam, currants and dried reindeer heart	
Steak (L, G)	39
Grilled Finnish beef sirloin, broccolini, red wine sauce, French fries and Béarnaise sauce	

MAINS FOR TWO

- Whitefish (L, G)** 69
Grilled Whitefish, wild mushroom XO sauce, grilled Caesar cabbage, pavé potatoes and Béarnaise sauce
- Lamb Wellington (L)** 89
Lappish baby lamb sirloin, wild mushroom duxelles and slow-braised lamb neck in a dough crust, Lappish potato gratin and blackcurrant sauce

EXTRA SIDES

- Béarnaise (L, G)** 6
Béarnaise sauce and tarragon
- Green Salad (L, G, VE)** 6
Green salad with honey vinaigrette from locally sourced honey
- Cabbage Caesar (L, G)** 7
Grilled cabbage, Caesar sauce and Parmigiano
- French Fries (L, G)** 7
French fries, herb salt and parsley
- Potato purée (L, G)** 7
Lappish potato purée
- Vegetables (L, G)** 7
Seasonal vegetables
- Mushrooms (L, G)** 7
Pan-fried mushrooms

DESSERTS

Ice Cream (L, G) Mint chocolate or vanilla orange	8
Sorbet (L, G, VE, incl. alcohol) Daily sorbet served with champagne	12
Crème Brûlée (L, G) Seasoned with sweetgrass	12
Petit Fours (L) A selection of small pastries from Gallis Bakery	14
Chocolate (L, G) Dark chocolate mousse, hazelnut praline, chocolate cake and milk ice cream	15
Cheeses (G*) Selection of cheeses with chutney and spice cake	
for one	14
for two	21

GALLIS

CHILDREN'S MENU

Lamb (L, G)	9
Grilled Lappish lamb on a skewer with spruce shoot gremolata	
Crudites (L, G, VE*)	9
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	
Arctic Char (L, G)	18
Arctic Char, potato purée and peas	
Brownie (L, G)	11
Chocolate brownie with vanilla ice cream and caramel sauce	
Ice cream Scoop (L, G)	8
Vanilla, Strawberry or Chocolate	

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