

**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 Miekojärvi,  
vendace roe, preserved pear, white currant  
and horseradish  
(L, G)

### Reindeer

Grilled reindeer of the day  
(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

<b>Salad</b> (L, G*, VE*)	15
Romaine lettuce, roasted potatoes, green beans, marinated tomatoes, organic egg, sourdough croutons and honey vinaigrette	
<b>Add smoked Rainbow Trout</b>	7
<b>Sunchoke</b> (L, G, VE*)	16
Roasted Sunchoke soup with preserved apple and hazelnuts	
<b>Tortellini</b> (L, G*)	18/27
Wild mushrooms, caramelized onion, truffle, sage, mushroom cream and aged Parmigiano	
<b>Burrata</b> (G)	17
Burrata cheese, smoked yellow beet, marinated beetroot, crispy sunchoke and sherry vinaigrette	
<b>Pikeperch</b> (L, G)	19
Lightly salted Pikeperch from lake Mieköjärvi, vendace roe, preserved pear, white currant and horseradish	
<b>Lobster</b> (L, G)	25
Grilled lobster, dried and marinated tomatoes, preserved tomato vinaigrette and jalapeno	
<b>Reindeer</b> (L, G)	22
Reindeer sirloin Tataki, marinated shiitake, crispy celeriac, black garlic and Gallis' ponzu	

## MAINS

<b>Cabbage</b> (L, G, VE*)	28
Grilled cabbage and brussels sprouts, Romesco sauce, hazelnut, spruce shoot gremolata and aged Parmigiano	
<b>Mushroom</b> (L, G*, VE*)	28
King Oyster mushroom, pavé potatoes, grilled Shiitake and dark onion jus	
<b>Arctic Char</b> (L, G)	34
Pan-fried Finnish Arctic Char, brussels sprouts, confit leek, crispy potatoes and Bouillabaisse sauce	
<b>Duck</b> (L, G)	37
Pan-fried Finnish duck breast, grilled baby gem lettuce and hazelnut, parsnip purée and Bigarade sauce	
<b>Reindeer</b> (L, G)	42
Grilled reindeer of the day	
<b>Steak</b> (L, G)	39
Grilled Finnish beef sirloin, broccolini, red wine sauce, French fries and Béarnaise sauce	

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## 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

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

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## CHILDREN'S MENU

<b>Lamb (L, G)</b>	9
Grilled Lappish lamb on a skewer with spruce shoot gremolata	
<b>Crudites (L, G, VE*)</b>	9
Fresh cucumber, carrot, bell pepper and yogurt dip	
<b>Pasta (L, G*, VE*)</b>	18
Penne pasta with tomato sauce and Parmigiano	
<b>Minute Steak (L, G)</b>	18
Beef minute steak, mashed potato and fresh cucumber	
<b>Chicken Nuggets (L, G)</b>	18
Chicken nuggets, fresh cucumber, French fries and ketchup	
<b>Arctic Char (L, G)</b>	18
Arctic Char, potato purée and peas	
<b>Brownie (L, G)</b>	11
Chocolate brownie with vanilla ice cream and caramel sauce	
<b>Ice cream Scoop (L, G)</b>	8
Vanilla, Strawberry or Chocolate	

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