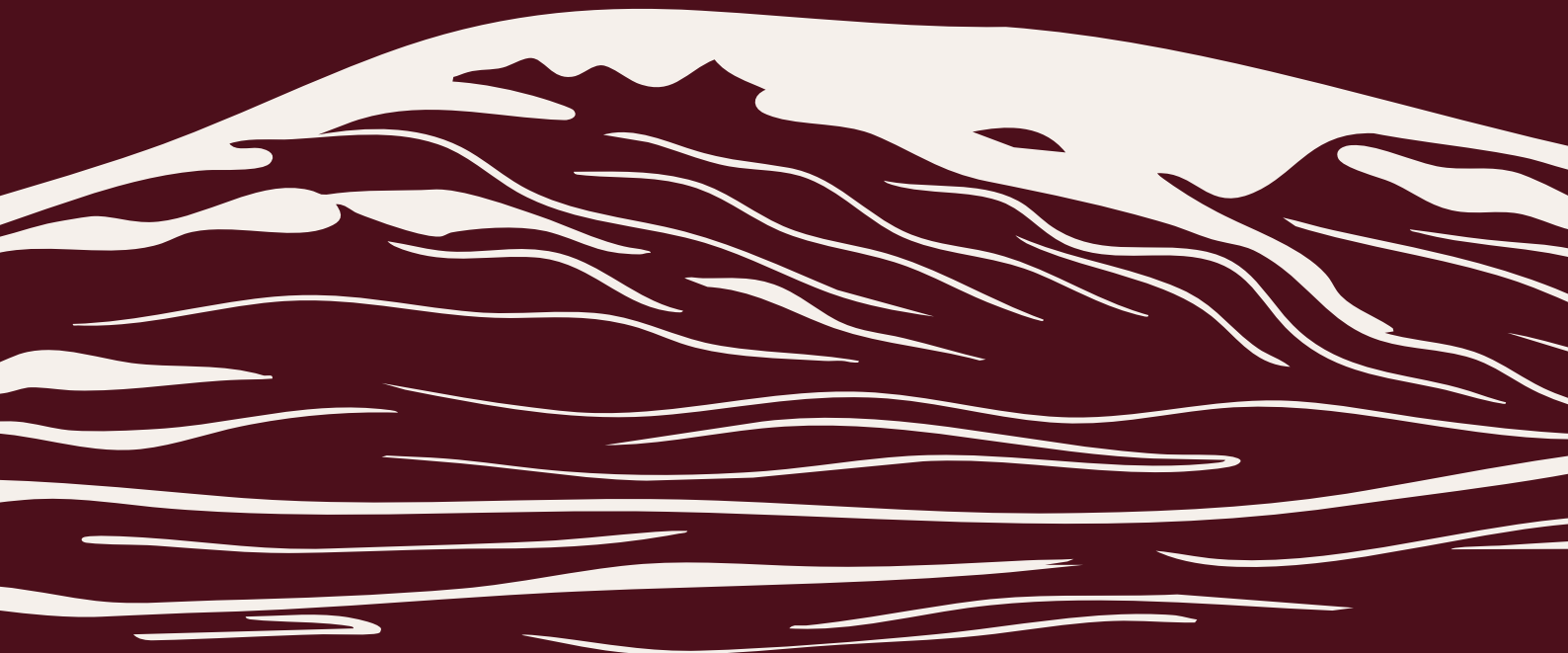




MEET THE FLAVORS OF THE NORTH!

Gaissa is a high fell with snow on its top all year round. The eternal snow remains on the top of the gaissa through the years just as the flavors of the north remain fresh at the essence of Restaurant Gaissa.

Throughout history, the best memories and shared moments have been created over good food. Gaissa takes you on a taste journey to the north, where authentic flavors, emotions, and people meet!



A DELICIOUS START TO YOUR MEAL!

BLACK SALSIFY SOUP Warm Velvety Comfort

L, (G)



A softly velvety black salsify soup that warms like the first rays of late winter sun on a fell hillside. Earthy flavors meet the quiet simplicity of the North. Served with rustic lingonberry bread and herb cream cheese.

Large 19.00 / Small 13.00

We recommend:
Haussmann Riesling
8.20 / 16 CL
38.00 / bottle

GAISSA'S SALMON SOUP Arctic story

L, (G, M)



A clear yet hearty salmon soup, capturing the pure waters and traditions of Lapland. Made with local salmon, a gentle broth, and a timeless recipe, this dish is a true Gaissa classic. Served with local rye bread and butter.

Large 21.00 / Small 14.00

We recommend:
Terre Cevico Chardonnay
10.90 / 16 CL
49.00 / bottle

COUNTRY-STYLE SALAD Rooted in Lapland

L, G



A fresh salad mix meets the natural sweetness of roasted beetroot, the gentle softness of Lappish squeaky cheese, and the aromatic notes of dried berries. Finished with a bright lingonberry vinaigrette.

Large 19.00 / Small 13.00

We recommend:
Villa Wolf Pinot Noir Rosé
9.80 / 16 CL
46.00 / bottle

GAISSA'S SKAGEN Greetings from the Arctic Ocean

L, (G)

A classic Skagen with Gaissa's own touch. Creamy shrimp filling served with toasted bread and fresh dill-pickled cucumber.

14.00

We recommend:
Haussmann Riesling
8.20 / 16 CL
38.00 / bottle



G = gluten-free M = dairy-free
L = lactose-free VL = low-lactose
(G) = available gluten-free
(M) = available dairy-free
(V) = available vegan

Please ask our staff for more information about allergens.
We use only Finnish meat products.

FLAVORS FROM THE NORTH AND BEYOND

The Best of Northern Cuisine

TRADITIONAL SAUTÉED REINDEER

L, G

Slowly braised, traditional sautéed reindeer that honors Lapland's culinary heritage. Served with creamy Lappish potato purée, lingonberries, and pickled cucumber.

32.00

We recommend:
Torres Coronas Tempranillo
8.90 / 16 CL
49.00 / bottle



Classics from the World

SPRING ASPARAGUS RISOTTO

L, G

Creamy risotto where the first freshness of spring comes to life. The bright flavor of asparagus, aromatic herb oil, and parmesan come together in a gentle, harmonious whole.

23.00

We recommend:
Brilla Prosecco
10.90 / 12 CL
49.00 / bottle



ROASTED WHITEFISH From Crystal-Clear Waters

L, G

Delicately roasted whitefish served with spring vegetables, a lemon butter sauce, and herb oil. A fresh and well-balanced dish where the purity of northern lake nature truly shines.

32.00

We recommend:
Jean-Baptiste Adam Pinot Gris Réserve
11.90 / 16 CL
52.00 / bottle



HOUSE STEAK A Bold Classic

L, G

A juicy beef tenderloin grilled to perfection. Served with roasted seasonal vegetables, béarnaise-style herb butter, and herb-infused potato purée for a rich and celebratory finish.

37.00

We recommend:
Three Finger Jack Cabernet Sauvignon
13.90 / 16 CL
62.00 / bottle

GAISSA'S BURGER

L

150 g beef patty, topped with melting cheddar, hot mayonnaise, tomato, pickles, and crisp lettuce.
Served with French fries and ketchup.

22.00

We recommend:
Three Finger Jack Cabernet Sauvignon
13.90 / 16 CL
62.00 / bottle



SWEET DESSERTS TO WARM THE HEART

BLUEBERRY & WHITE CHOCOLATE A Union of Forest and Sweetness



G, VL

A refined pastry where the fresh tartness of Lapland blueberries meets the gentle sweetness of white chocolate. Finished with blueberry melba and roasted chocolate.

14.00

SANTA'S CHOCOLATE MARQUIS A Serving of Good Mood

L, G

A rich and velvety chocolate marquis offering deep chocolate flavor, lightened by airy meringue. Fresh strawberry salad adds a touch of summery freshness.

14.00

HOUSE-MADE ICE CREAM OR SORBET

Daily changing flavors to crown your meal with a light and refreshing finish. Please ask your server about today's available options.

5.00



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L = lactose-free VL = low-lactose
(G) = available gluten-free
(M) = available dairy-free
(V) = available vegan

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