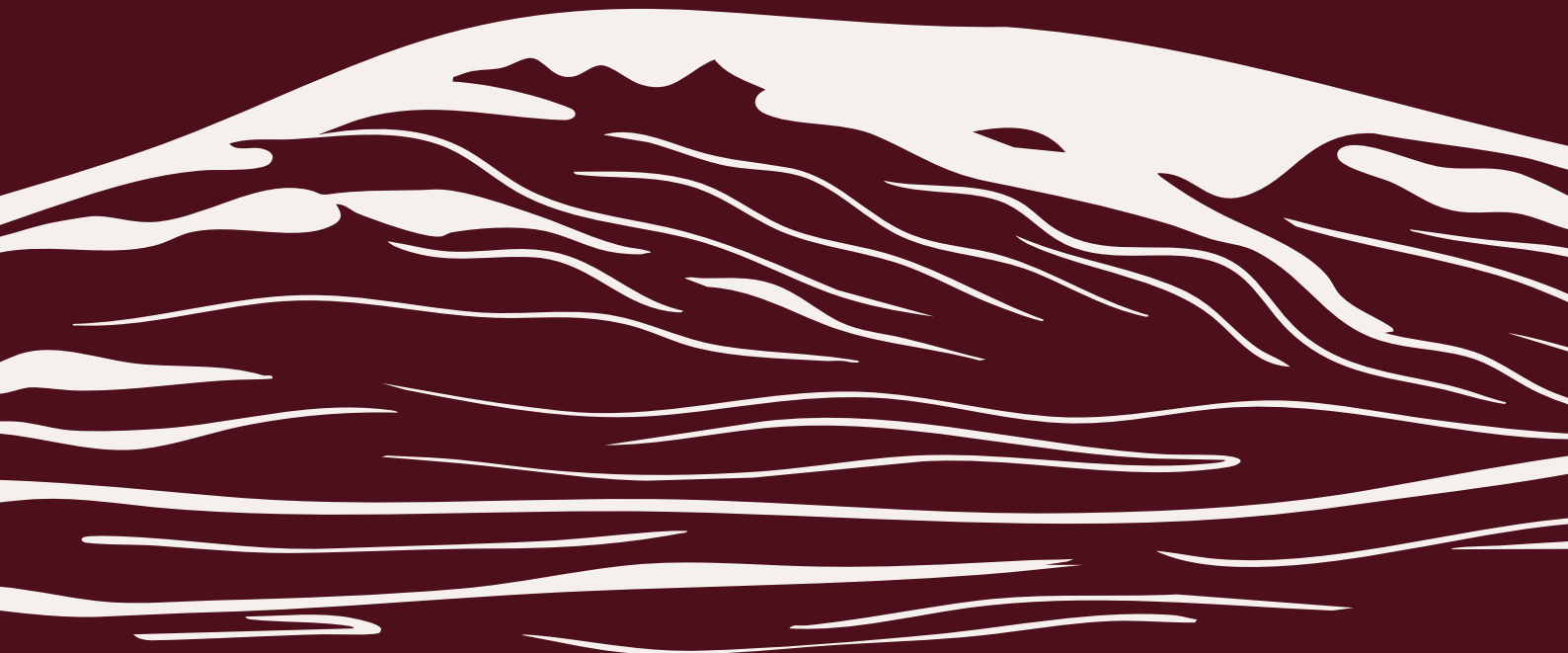




Welcome to unwind and savour the
flavours of the North in a warm and
welcoming atmosphere.

Gaissa refers to a high fell whose summit remains
snow-covered all year round. Just like the eternal
snow on a felltop, the pure flavours and culinary
traditions of the North are a lasting part of
Restaurant Gaissa's heart.

The best memories are made around good food,
unhurried encounters, and moments shared together.
Gaissa takes you on a culinary journey to the North,
where authentic ingredients, seasonal flavours, and
warm hospitality come together.



Start your meal with a treat

GAISSA SHARING PLATTER

For two

The Best Bites of the North

L

Sugar-cured whitefish with horseradish sour cream, Nordic-style cured rainbow trout with pickled fennel and red onion, and air-dried beef served with porcini mayonnaise. Accompanied by toasted malt bread.

31

Wine recommendation: Proverbio Prosecco Extra Dry



CHANTERELLE SOUP

Flavours of the Autumn Forest

L

Velvety chanterelle soup, showcasing the rich aromas of the autumn forest.

Finished with herb-marinated chanterelles and served with lingonberry bread.

Small 14 / Big 21

Wine recommendation: Oscar Haussmann Riesling



CAESAR SALAD

A Fresh Classic

L

Crisp romaine lettuce, rich Caesar dressing, Parmesan cheese and croutons. A timeless favourite for a lighter appetite.

Small 13 / Big 21

Add crayfish tails +3.00

Wine recommendation: Mud House Sauvignon Blanc

SALMON PASTRAMI

Northern Fish Reimagined

L, G

Mildly seasoned salmon pastrami, horseradish sour cream, fresh fennel salad, and Parmesan cheese. A balanced combination of delicate and refreshing flavours.

15

*Wine recommendation:
Jean-Baptiste Adam Pinot Gris Reserve*



G = Gluten-free M = Dairy-free L = Lactose-free

For more information about allergens, please ask a member of our staff.

We use only Finnish meat products.

Flavours of the North

ROAST REINDEER

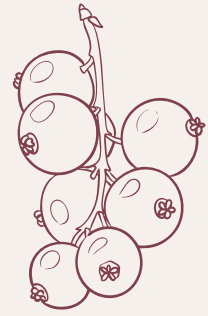
Taste of the Fells

L, G

Tender roast reindeer, served with a rich blackcurrant game sauce, velvety parsnip purée, beetroot, and Lappish potatoes. An autumn-inspired dish showcasing the finest flavours of the North.

42

Wine recommendation: Into The Woods GSM



BREADED PIKE-PERCH

An Autumn Catch from the Northern Lakes

L, G

Golden-breaded pike-perch, served with Parmesan-seasoned Lappish potatoes, autumn root vegetables, and horseradish sour cream. A fresh and rich combination of flavours.

31

Wine recommendation: Terre Cevico B.io Catarratto Chardonnay



HOUSE STEAK

A Gaissa Classic

L, G

Tender beef tenderloin, served with rosé pepper sauce, autumn root vegetables, and rustic French fries.

42

Wine recommendation: Three Finger Jack Zinfandel

BEETROOT RISOTTO

Autumn Colours on a Plate

M, G

Rich beetroot risotto, complemented by tarragon-seasoned beetroot, toasted pine nuts, and aromatic herb oil.

23

*Wine recommendation:
Gérard Bertrand Domaine de l'Aigle Pinot Noir*



GAISSA BURGER

A Relaxed Northern Favourite

L

150g beef patty, smoked cheese, porcini mayonnaise, pickled red onion, and tomato in a toasted bun. Served with rustic French fries.

23

Wine recommendation: Three Finger Jack Zinfandel

Sweet Delights



BLUEBERRY CRUMBLE

A Forest-Sweet Finale



L, G

Warm blueberry crumble, served with vanilla ice cream and crisp meringue. A classic combination highlighting the flavours of Northern berries.

13

ICED CRANBERRIES

Tangy and Sweet



L, G

Refreshing sugar-coated cranberries served with warm caramel sauce. A perfect meeting of Northern berries and smooth sweetness.

13

ICE CREAM OR SORBET

A Little Sweet Moment

Today's selection of ice cream and sorbet flavours offers a refreshing finale to your meal.

Please ask your server about the available options.

5 / scoop



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