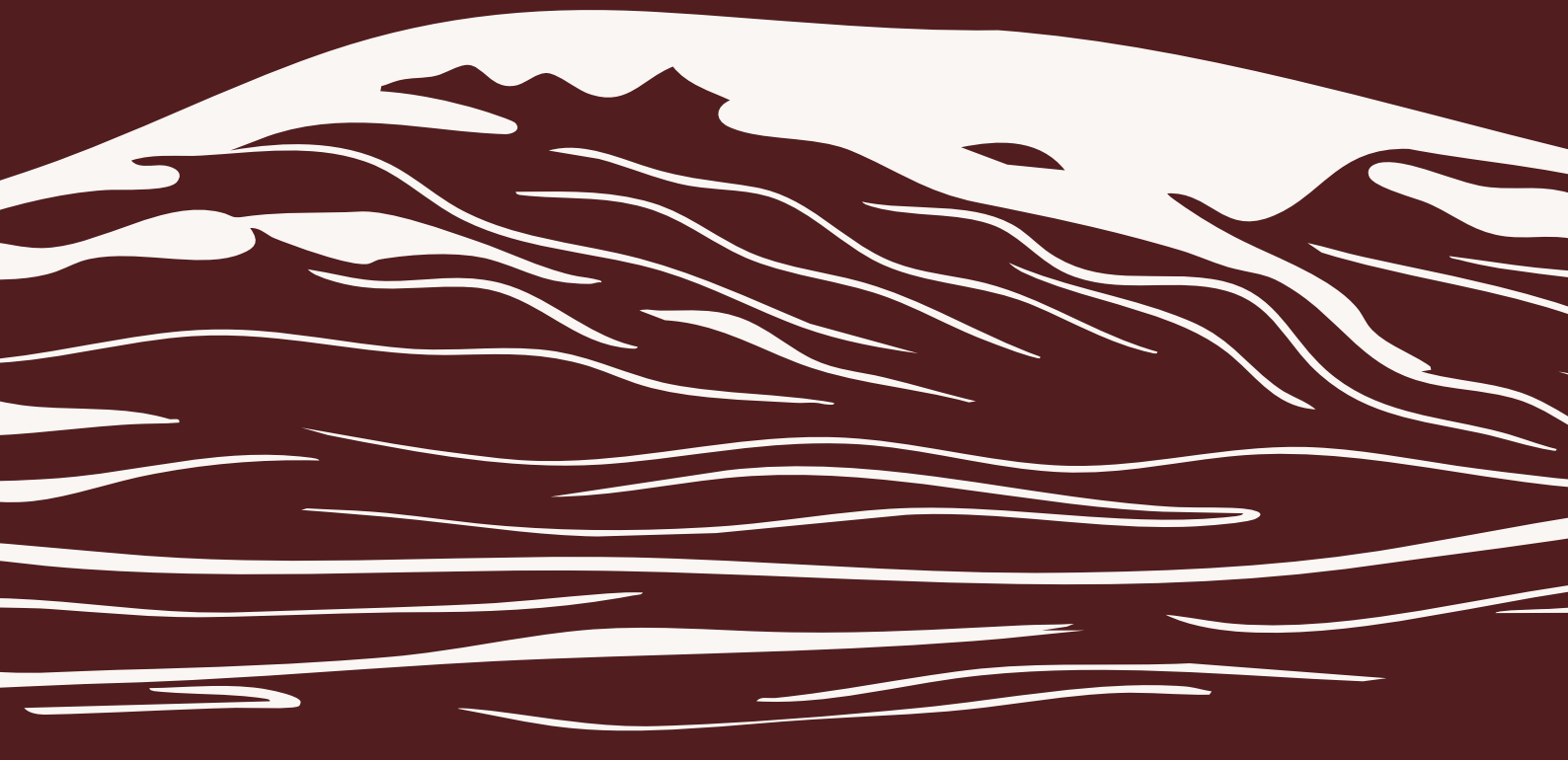
RESTAURANT
# Gaissa

## 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.

CHAINE DES ROTISSEURS
1248 - 1950



# Start your meal with a treat

### GAISSA SHARING PLATTER
The Best of the North

L

Smoked whitefish with dill pesto, reindeer rillette with porcini mushroom mayonnaise, cold-smoked rainbow trout with horseradish cream, lingonberry bread, and herb salad.

**32**

*Wine recommendation:*
*Brilla Prosecco Extra Dry*

### CREAMY FENNEL SOUP
Richly Roasted

L

A velvety cheese and fennel soup served with toasted rustic bread and browned butter.

**Small 14 / Large 21**

*Wine recommendation:*
*Mud House Single Vineyard Woolshed Sauvignon Blanc*

### GRILLED ROMAINE LETTUCE
A Light Beginning

V

Marinated cherry tomatoes and fava beans, pickled fennel, toasted walnuts, vegan chèvre, and balsamic dressing.

**13**

*Wine recommendation:*
*Villa Wolf Pinot Noir Rosé*

### SALMON SOUP
Northern Comfort

L

Creamy salmon soup served with malt bread and browned butter.

**Small 14 / Large 21**

*Wine recommendation:*
*Gérard Bertrand Domaine De L'aigle Chardonnay*

### BEEF TARTARE
Elegantly Classic

L, G

Beef tartare with egg yolk cream, capers, red onion, and grated Parmesan cheese.

**14**

*Wine recommendation:*
*Gérard Bertrand Domaine De L'aigle Pinot Noir*

### BREAD SELECTION

L

Lingonberry bread, rustic bread, and browned butter.

**5**

G = Gluten-free M = Dairy-free L = Lactose-free V = Vegan (V)= Available as vegan

# Flavours of the North

**ROAST REINDEER**
Flavours from the Fells
L, G
Tender roast reindeer with thyme sauce, carrot purée, broccolini, and roasted potatoes.
**42**

*Wine recommendation:*
*Into The Woods GSM*

**HOUSE STEAK**
A Gaissa Classic
L, G
180 g beef sirloin steak with green peppercorn sauce, bacon-wrapped beans, and rustic fries.
**41**

*Wine recommendation:*
*Three Finger Jack Zinfandel*

**PAN-ROASTED ARCTIC CHAR**
Catch from Cold Waters
L, G
Pan-roasted Arctic char with chanterelle sauce, Brussels sprouts, and dill potatoes.
**32**

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

**PORCINI BARLOTTO**
Full & Earthy
V
Barley slowly cooked in a porcini mushroom sauce, served with herb-marinated porcini mushrooms and herb salad.
**23**

*Wine recommendation:*
*Gérard Bertrand Domaine De L'aigle Chardonnay*

**SAUTÉED REINDEER**
A Lapland Tradition
L, G
Traditional sautéed reindeer served with almond potato purée, pickles, and lingonberry jam.
**32**

*Drink recommendation:*
*Lapin Panimo Lager*

**GAISSA BURGER**
A Relaxed Northern Favourite
L, (V)
150 g beef burger patty with cheddar cheese, smoky chili mayonnaise, red onion, tomato, and lettuce, served with rustic fries.
**23**

*Wine recommendation:*
*Terre Cevico B.IO Primitivo*

For information about allergens, please ask our staff. We use only Finnish meat products.

# *Sweet Delights*

**HOUSE CHOCOLATE BROWNIE**
Rich and Berry-Filled
G, V
Our moist house-made chocolate brownie
served with raspberry sorbet and fresh berries.
**14**

**BLUEBERRY & WHITE CHOCOLATE**
Sweet & Forest Flavours
G, L
Blueberry mousse, white chocolate ganache,
and toasted white chocolate.
**14**

**ICE CREAM OR SORBET**
A Little Sweet Moment
L, G
Flavours: Vanilla, strawberry, chocolate,
and raspberry sorbet.
**5 / scoop**



# MENU GAISSA

*The Head Chef Recommends*

**SALMON SOUP** L

**ROASTED REINDEER** L, G

**HOUSE CHOCOLATE BROWNIE** G, V

**62**

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