

Steak & Whisky House

Galle



RÉMY MARTIN

Aperitif

Tyrni a'la Galle 9,50€

4cl Vodka
Sea-buckthorne juice

Ginger Monkey 9,50€

4cl Monkey Shoulder
Ginger ale
Orange slice

Whisky Sour 13,50€

4cl Bourbon
Eggwhite
Lemon juice
Sugar

Strawberry Mojito 12,50€

4cl Pink Rum
Crushed lime
Strawberry syrup
Mint

Campari Spritz 13,50€

4cl Campari
8cl Prosecco
Orange slice
Soda water

Aperol Spritz 13,50€

4cl Aperol
8cl Prosecco
Orange slice
Soda water

Gin&Tonic

Hendricks 13,50€

4cl Hendricks Gin
Cucumber
Premium Tonic

Arctic Blue 15,50€

4cl Arctic Blue Gin (Fin)
Blueberries
Premium Tonic

Bombay 12,50€

4cl Bombay gin
Lemon
Premium Tonic

Napue 15,50€

4cl Napue (Fin)
Rosemary & Cranberries
Premium Tonic

SPARKLING WINE/CHAMPAGNE

Villa Doral Prosecco Extra Dry (16g/l)
Glera, Italy

7,50€ / 12cl
47,00€ / 75cl

Moët & Chandon Brut Imperial (10g/l)

Moët & Chandon, AC Champagne, France
Grapes: Pinot Noir 50%, Chardonnay 10%, Pinot Meunier 40%

50,00€ / 20cl

Champagne Gruet Selection Brut

Gruet, France
Grapes: Chardonnay 20%, Pinot Noir 70%, Pinot Meunier 10%

89,00€ / 75cl

Champagne Deutz Brut Classic (10g/l)

Champagne Deutz, Champagne / France
Grapes: Chardonnay, Pinot Meunier, Pinot Noir

65,00€ / 37,5cl
119,00€ / 75cl

Beers/Ciders/Long Drinks/Non-Alcoholic

Draft

KARHU III LAGER 4,6%	6,10€ / 0,33l
	9,20€ / 0,5l
KRONENBOURG 1664 BLANC 5,0%	7,00€ / 0,33l
	10,50€ / 0,5l

Lagers

STAROPRAMEN 5,5%	8,50€ / 0,33l
STAROPRAMEN DARK 4,4%	8,50€ / 0,33l
CARLSBERG 5,0%	7,50€ / 0,33l
LIGHT BEER (G) 4,1%	9,00€ / 0,5l
KARHU A 5,3%	7,50€ / 0,33l
BROOKLYN LAGER 5,2%	9,00€ / 0,33l

Ales

GRIMBERGEN DOUBLE AMBRÉE 6,5%	9,50€ / 0,33l
GRIMBERGEN BLONDE 6,7%	9,50€ / 0,33l

Wheat

DUCKSTEIN WEIZEN 5,3%	10,50€ / 0,5l
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Local BEER HUNTER'S Mufloni

MUFLONI CCCCC IPA 7,0%	11,50€ / 0,5l
MUFLONI CCC IPA 5,5%	11,50€ / 0,44l
MUFLONI NEIPA	11,50€ / 0,5l
MUFLONI LIGHT LAGER (G) 5,5%	11,50€ / 0,44l

MUFLONI SELECTION MIGHT DIFFER FROM ABOVE, ASK MORE FROM STAFF!

Ciders / Long Drinks

SINEBRYCHOFF GIN LONG DRINK 5,5%	8,50€ / 0,33l
SOMERSBY APPLE 4,5%	8,50€ / 0,33l
SOMERSBY PEAR 4,5%	8,50€ / 0,33l
CROWMOORE EXTRA DRY APPLE 4,7%	8,50€ / 0,33l

Non-Alcoholics

Sodas	3,50€ / 0,25l
<i>(Coca Cola, Coca Cola Zero, Fanta, Sprite)</i>	5,00€ / 0,5l
Koff Crisp Beer (Dark / Light) 0%	6,00€ / 0,33l
Somersby 0% (sweet apple cider)	6,00€ / 0,33l
Crowmoor White Crow 0% (dry apple cider)	6,00€ / 0,33l
Wine (Red / White) 0%	12,00€ / 0,375l
Sparkling Wine 0%	8,00€ / 0,2l
Crodino 0%	6,00€ / 0,2l

Menu recommendations

Menu 1

Reindeer Menu

Galle's "Tapsa" Plate (L, G)

A harmony of Finnish flavours. Smoked reindeer mousse, refreshing cold smoked salmon ceviche and tender salt-cured beef. Galle's red onion compote, Finnish "mini romaine" salad and Galle's lime aioli all served with Galle's gluten free beer bread to build your own perfect bite!

Reindeer a'la Napue (L, G)

Finnish delicacy from the north. Tender reindeer steak (ab.170g), freshly cut root vegetable mosaic, Jaloviina (cut brandy) marinated lingonberries, marinated mushrooms and rosemary mashed potatoes. Finished with Napue (awarded gin from Finland) and rosemary flavoured sauce.

Elderflower, White Chocolate & Strawberries (L, G)

Light and fluffy elderflower mousse, delicious roasted white chocolate and cognac marinated strawberries.

70€

Menu 2

Classic Menu

Galle's Snails (6pcs) (L, G)

Galle's all-time favourite with 20-year-old recipe!

- Aura blue cheese and garlic gratinated OR

- Garlic herb butter

Served with bread (ask for gluten free).

Whisky Pepper Steak (L, G)

Galle's unbeaten classic! Mouthwatering beef tenderloin steak (ab.170g) with creamy whisky pepper sauce made with the same recipe for over 20 years. Served with crispy giant wedge potatoes and filled grill tomato.

Crème Brûlée a'la Galle (L, G)

Galle's mouthwatering classic. Vanilla crème brûlée with crunchy top and delicious roasted white chocolate.

65€

Menu 3

Summer Menu

Tomato Mozzarella Salad (L, G)

Buffalo mozzarella, cherry tomatoes and basilica leaves with the final touch of Galle's lime and basilica oil to tie it all together.

Beef & Pineapple Chutney (L, G)

A fresh summery breeze from Galle's kitchen. Beef tenderloin steak paired with mildly hot pineapple chutney. Harmony of flavours in form of Galle's lime aioli, pickled fennel, red onion compote and whole roasted garlic as well as garlic roasted potatoes.

Galle's Cheesecake (L, G)

Fresh and sweet! Digestive based no-bake cheesecake with summery flavours of vanilla, peach and raspberries.

65€

Menu recommendations

Menu 4

Vegan Menu

Fennel Soup (L, G, VE)

Kitchen's creamy fennel soup topped with lime and basilica oil and served with Galle's gluten free beer bread and garlic butter.

Galle's Vegan Dream (L, G, VE)

House's vegan pea and horsebean protein patties served with root vegetable mosaic, red onion compote and roasted garlic. To add deliciousness some sweet potato fries and Galle's popular lime aioli.

Pineapple Strawberry Compote & Vanilla Ice Cream (L, G, VE)

Flavourful pineapple strawberry compote served with refreshing vanilla ice cream.

55€

Menu 5

World of Flavours Menu

Fennel Soup (L, G)

Kitchen's creamy fennel soup topped with lime and basilica oil and served with Galle's gluten free beer bread and garlic butter.

Beef & Smoked Reindeer (L, G)

Mouth-watering beef tenderloin steak topped with cold dollop of smoked reindeer mousse. To complete the experience we have added marinated mushrooms, red onion compote and root vegetable mosaic as well as rösti potatoes to tie this all together.

Salted Caramel Brownie (L, G)

Cure for the sweet tooth. Cold served chocolate brownie baked from a recipe from chef's mothers cook book, covered with salted caramel and chocolate ganache. To balance out some vanilla ice cream.

65€

Menu 6

Menu For Two

Galle's "Tapsa" Plate for Two (L, G)

A harmony of Finnish flavours. Smoked reindeer mousse, refreshing cold smoked salmon ceviche and tender salt-cured beef. Galle's red onion compote, Finnish "mini romaine" salad and Galle's lime aioli all served with Galle's gluten free beer bread to build your own perfect bite!

Beef Noisettes for Two (L, G)

An impressive classic served on a hot stone. Serving sized beef noisettes (400g) done to your liking, plenty of seasonal vegetables, crispy giant wedge potatoes and Galle's original creamy whisky pepper sauce.

2x Crème Brûlée (L, G)

Galle's mouthwatering classic. Vanilla crème brûlée with crunchy top and delicious roasted white chocolate.

125€

Appetizers

Gratinated Garlic Bread (L)

4,20 €

*Gratinated with garlic-parsley butter and parmesan cheese.
This little appetizer is also available as gluten free option.*

Snails a'la Galle (L, G)

6 pcs 13,90 €

12 pcs 26,00 €

Galle's all-time favourite with 20-year-old recipe!

- Aura blue cheese and garlic gratinated **OR**

- Garlic herb butter

Served with bread (ask for gluten free).

Giant Prawns (L, G)

13,90 €

Deliciously fried giant prawns peeled and ready to eat.

- Spanish style (with garlic and jalapenos) **OR**

- Italian style (with garlic and herbs)

Served with bread (ask for gluten free).

small / large

Galle's "Tapsa" plate (L, G)

13,90 € / 25,00€

A harmony of Finnish flavours. Smoked reindeer mousse, refreshing cold smoked salmon ceviche and tender salt-cured beef. Galle's red onion compote, Finnish "mini romaine" salad and Galle's lime aioli all served with Galle's gluten free beer bread to build your own perfect bite!

Tomato Mozzarella Salad (L, G)

12,90 € / 22,00€

Buffalo mozzarella, cherry tomatoes and basilica leaves with the final touch of Galle's lime and basilica oil to tie it all together.

Fennel Soup (L, G, VE)

12,90€ / 22,00€

Kitchen's creamy fennel soup topped with lime and basilica oil and served with Galle's gluten free beer bread and garlic butter.

Beef Tartare (L, G)

12,90€ / 22,00€

Freshly grinded beef tenderloin, roasted capers, egg yolk, finger salt and black pepper.

This cold served classic is favorite amongst meatlovers.

FastFood

Baked Potato (L, G)

25,90 €

Smoked reindeer mousse OR refreshing cold smoked salmon ceviche filled baked potato served with fresh salad.

Fish & Chips a'la Galle (L, G)

27,90 €

Galle's version of British classic. Breaded salmon, crispy french fries, pickled fennel and lime aioli.

Beef

Steak size: 170g / 300g / 500g

Whisky Pepper Steak (L, G)

39,90 € / 55,00 € / 75,00 €

Galle's unbeaten classic! Mouthwatering beef tenderloin steak paired with creamy whisky pepper sauce made with the same recipe for over 20 years. Served with crispy giant wedge potatoes and filled grill tomato.

Minute Steak (L, G)

39,90 € / 55,00 € / 75,00 €

A classic prepared in steakhouse style. Beef tenderloin steak pounded thin and served well done, topped with Galle's own delicious grill butter. Side of seasonal vegetables, grill tomato and crispy french fries.

Beef & Pineapple Chutney (L, G)

39,90 € / 55,00 € / 75,00 €

A fresh summery breeze from Galle's kitchen. Beef tenderloin steak paired with mildly hot pineapple chutney. Harmony of flavours in form of Galle's lime aioli, pickled fennel, red onion compote and whole roasted garlic as well as garlic roasted potatoes.

Beef & Smoked Reindeer (L, G)

39,90 € / 55,00 € / 75,00 €

Mouth-watering beef tenderloin steak topped with cold dollop of smoked reindeer mousse. To complete the experience we have added marinated mushrooms, red onion compote and root vegetable mosaic as well as rösti potatoes to tie this all together.

Aura Steak (L, G)

39,90 € / 55,00 € / 75,00 €

Beef tenderloin steak done to your liking. Covered with plenty of Aura blue cheese crumbs and served with root vegetable mosaic, red wine sauce and crushed potatoes tossed with more Aura. Perfect for the Aura lovers!

To share

Beef Noisettes for Two/Three/Four (L, G)

80 € / 120 € / 160 €

An impressive classic served on a hot stone. Serving sized beef noisettes (400g/600g/800g) done to your liking, plenty of seasonal vegetables, crispy giant wedge potatoes and Galle's original creamy whisky pepper sauce.

(L, G, VE) marked meals are available as lactose free, gluten free or vegan.

Please inform your server of any possible dietary restrictions or allergies!

Side orders:

Sweet potato fries, french fries, rösti potatoes, roasted potatoes, garlic roasted potatoes, mashed potatoes, rosemary mashed potatoes, crushed garlic potatoes, crushed Aura potatoes, baked potato, giant wedge potatoes, boiled potatoes, fennel herb parmesan risotto, seasonal vegetables, root vegetable mosaic, salad

Sauces:

Whisky pepper, béarnaise, Napue or red wine.

Smoked reindeer mousse, Galle's lime aioli, Galle's grill butter.

Change of side +2€ / Extra side +3€

Specials

Beef and Salmon (L, G)

39,90 €

Best of both worlds. Mouth-watering beef tenderloin steak (120g) and delicious salmon (100g) served together on a same plate and paired with béarnaise and red wine sauces. Served with rösti potatoes and seasonal vegetables making a delicious experience.

Reindeer a'la Napue (L, G)

47,90 €

Finnish delicacy from the north. Tender reindeer steak (ab.170g), freshly cut root vegetable mosaic, Jaloviina (cut brandy) marinated lingonberries, marinated mushrooms and rosemary mashed potatoes. Finished with Napue (awarded gin from Finland) and rosemary flavoured sauce.

Chicken

Garlic & Herb Chicken (L, G)

29,90 €

Garlic and herb butter flavoured Chicken fillets (ab.160g), seasonal vegetables and roasted truss tomatoes served with boiled potatoes and finished with delicious mango-avocado salsa to freshen the palate.

Chicken & Pineapple Chutney (L, G)

29,90 €

A fresh summery breeze from Galle's kitchen. Delicious chicken fillet (ab.160g) paired with mildly hot pineapple chutney. Harmony of flavours in form of Galle's lime aioli, roasted fennel and whole roasted garlic as well as garlic roasted potatoes.

Fish

Garlic and Herb Salmon (L, G)

31,90 €

Garlic and herb butter flavoured salmon (ab.180g), seasonal vegetables and roasted sweet truss tomatoes served with boiled potatoes and finished with deliciously refreshing mango-avocado salsa.

Salmon & Risotto (L, G)

31,90 €

Pan fried salmon (ab.180g) on top of kitchen's fennel herb parmesan risotto and with a side of pickled fennel, roasted truss tomatoes and seasonal vegetables.

Salmon & Cold Smoked Salmon (L, G)

31,90 €

Pan fried salmon (ab.180g) with Galle's refreshing cold smoked salmon ceviche. To tie it all together some roasted potatoes, béarnaise sauce, seasonal vegetables and red onion compote.

Vegan

Galle's Vegan Dream (L, G, VE)

29,90 €

House's vegan pea and horsebean protein patties served with root vegetable mosaic, red onion compote and roasted garlic. To add deliciousness some sweet potato fries and Galle's popular lime aioli.

Children's Menu

Fried Salmon (L, G) <i>Served with mashed potatoes and salad.</i>	14,90 €
Beef Mini Steak (L, G) <i>Beef tenderloin steak (ab.80g), vegetables, French fries and béarnaise sauce.</i>	15,90 €
Chicken Basket (L, G) <i>Breaded chicken sticks, french fries, vegetables, mayonnaise and ketchup.</i>	13,90 €
Minute Steak (L, G) <i>Served with french fries, salad, grill butter and ketchup.</i>	15,90 €
Frankfurters (L, G) <i>Served with French fries, salad and ketchup.</i>	11,90 €

*(L, G, VE) marked meals are available as lactose free, gluten free or vegan.
Please inform your server of any possible dietary restrictions or allergies!*

Side orders:

Sweet potato fries, french fries, rösti potatoes, roasted potatoes, garlic roasted potatoes, mashed potatoes, rosemary mashed potatoes, crushed garlic potatoes, crushed Aura potatoes, baked potato, giant wedge potatoes, boiled potatoes, fennel herb parmesan risotto, seasonal vegetables, root vegetable mosaic, salad

Sauces:

*Whisky pepper, béarnaise, Napue or red wine.
Smoked reindeer mousse, Galle's lime aioli, Galle's grill butter.*

Change of side +2€ / Extra side +3€

Origins of our products:

Beef	Finland
Reindeer	Finland
Chicken	Finland
Salmon	Norway

Desserts

Salted Caramel Brownie (L, G)

12,90 €

Cure for the sweet tooth. Cold served chocolate brownie baked from a recipe from chef's mothers cook book, covered with salted caramel and chocolate ganache. To balance out some vanilla ice cream.

Galle's Cheesecake (L, G)

12,90 €

Fresh and sweet! Digestive based no-bake cheesecake with summery flavours of vanilla, peach and raspberries.

Elderflower, White Chocolate & Strawberries (L, G)

12,90 €

Light and fluffy elderflower mousse, delicious roasted white chocolate and cognac marinated strawberries.

Pineapple Strawberry Compote & Ice Cream (L, G, ask for vegan)

12,90 €

Flavourful pineapple strawberry compote served with refreshing vanilla ice cream.

Crème Brûlée a'la Galle (L, G)

12,90 €

Galle's mouthwatering classic. Vanilla crème brûlée with crunchy top and delicious roasted white chocolate.

Ice Cream (L, G, VE)

5,00 €

Your choice of mangomelon-, chocolate-, pistachio- or vanilla ice cream served with chocolate- or caramel (caramel contains lactose) sauce. For vegans' vanilla ice cream or blueberry sorbet.