

CHEF'S MENU

Reindeer flat bread

Monte Rosa salmon soup

Reindeer pepper steak

Blueberry pie

75

Wine package 39

Non alcoholic 24

MONTE ROSA MENU

Salmon pastrami

Beef tenderloin

Espresso creme brulee

57

Wine package 29

Non alcoholic 18

SINCE

1991

MONTEROSA

RESTAURANT

STARTERS

Butternut squash soup, marinated butternut squash and roasted pumpkin seeds L, G*, V* 15 €

wine recommendation: That's Neiss Pinot Noir Rosé, Germany

Escargots in herb garlic butter, parmesan and sourdough bread L, G* 15 €

wine recommendation: Jean-Baptiste Adam, Pinot Gris Reserve, France

Vitello tonnatto veal, capers, parmesan and tuna mayonnaise L, G 16 €

wine recommendation: Torres Waltraud Riesling, Spain

Reindeer flat bread, overcooked reindeer, pickled red onion, pickled mushrooms and cep mayonnaise M 17 €

wine recommendation: Three Finger Jack, Cabernet Sauvignon, USA

Salmon pastrami, pickled cucumber, fennel and sour cream sauce L, G 15 €

wine recommendation: Torres Waltraud Riesling, Spain

Monte Rosa salmon soup L, G* 14 € / 21 €

wine recommendation: That's Neiss Pinot Noir Rosé, Germany

MAINS

Spinach pancake, cabbage, beluga lentils, tofu mousse and lingonberries G, V 25 €

wine recommendation: Torres Waltraud Riesling, Spain

Baked salmon, parsnip puree, fennel salad and sage sauce L, G 29 €

wine recommendation: BDX Revolution, Sauvignon Blanc, Bordeaux France

Lemon ricotta pasta, semi-dried tomatoes and pine nuts L

Natural 18 €

Chicken 22 €

Salmon 26 €

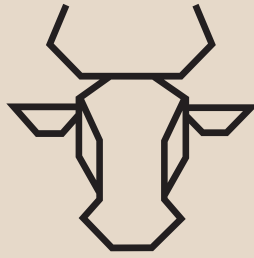
wine recommendation: Anselman Pinot Noir, Germany

Sauteed reindeer, mashed potatoes, lingonberries and pickles L, G 32 €

wine recommendation: Anselman Pinot Noir, Germany

Monte Rosa reindeer burger - 150g reindeer meat patty, cep mayonnaise, cheddar cheese, lettuce, red onion, pickles and country style fries L, G* 24 €

wine recommendation: Torres Celeste Crianza, Spain



MEAT DISTRICT

Reindeer pepper steak with mashed potatoes, roasted carrots and pepper sauce L, G	40€
Beef tenderloin, parsnip puree, portobello mushroom and thyme sauce L, G	39€
Beef sirloin, country french fries, pickled red cabbage and herb garlic butter L, G	30€
Chicken breast, parsnip puree, tomato-onion salad and bearnaise sauce L, G	26€
Overcooked reindeer shank, mashed potatoes, lingonberries and roasted carrots L, G	33€
Steak of the day	<i>Ask more from your waiter</i>

wine recommendations: Three Finger Jack, Cabernet Sauvignon, USA / Torres Celeste Crianza, Spain / Le Roc De Château Puybarbe, France Bourdeaux

SIDES

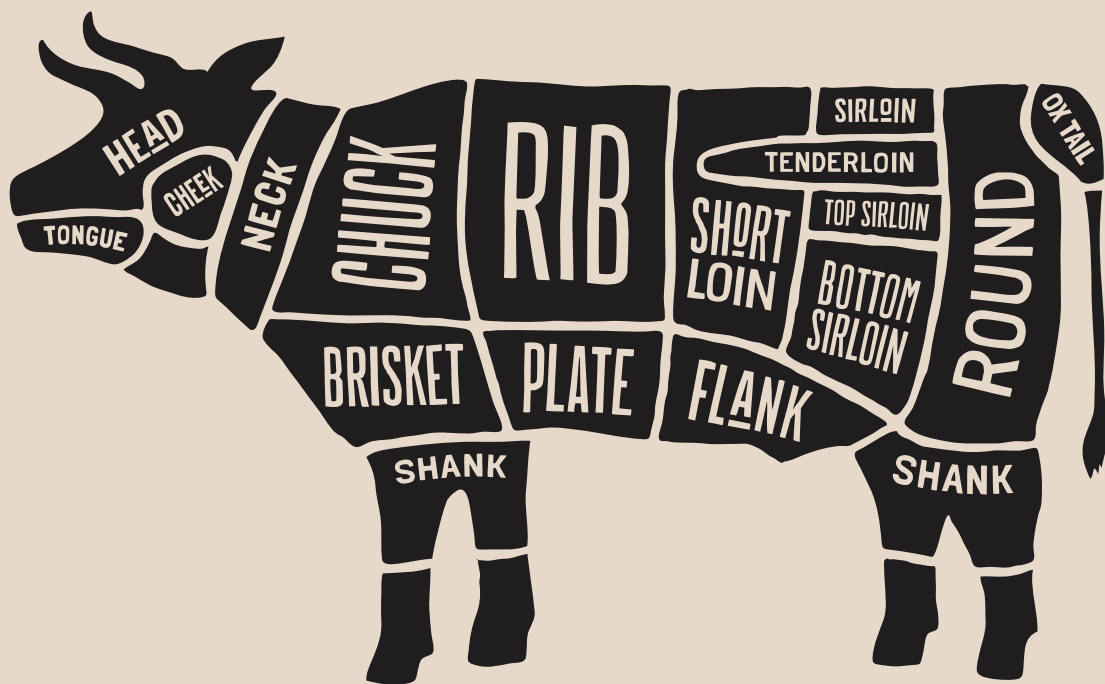
Country french fries M, G	5€
Potato puree L, G	5€
Tomato-onion salad and red cabbage M, G	5€
Roasted carrots and portobello mushrooms M, G	5€
Roasted potatoes M, G	5€

DESSERTS

White chocolate mousse, roasted white chocolate, raspberry sorbet and pistachios L, G	11 €
Espresso creme brulee, chocolate crumbs and cloudberry L, G	11 €
Blueberry pie, cream cheese mousse and cardamom ice cream G	11 €
Liquorice mousse with chocolate, lemon cookie crumble and hint of chili G, V	11 €
Ice cream or Sorbet G, L*, V*	3,5€

THE MASTERS OF STEAK

PIHVIEN MESTARIT



For over 30 years, Monte Rosa has hosted both locals and travelers who have found their way to Lapland. The years have honed our steak cooking skills to perfection and established our family-owned restaurant as the most atmospheric socializing point in the city. Nurturing our Lappish roots, we continue to serve our classic dishes as well as modern flavors from around the world.

L - lactose-free, G - gluten-free, M - dairy-free, V - vegan, * - available on request

SINCE
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MONTEROSA

RESTAURANT