

## STARTERS

Escargots in herb garlic butter, blue cheese and toasted bread L, G\*, 14€

*Wine recommendation: Landhaus Mayer, Grüner Veltliner*

Reindeer flat bread, overcooked reindeer, pickled red onion and thyme mayonnaise M, 16€

*Wine recommendation: Francois Lurton Lá Lá Lá*

Toast skagen, salmon roe and lettuce L, G\*, 16€

*Wine recommendation: Torres Waltraud Riesling*

Soup of the season L, G\*, V\*, 14/20€

## MAINS

Pea-citrus risotto, pickled sugar peas and parmesan L, G, V\*, 19€

*Wine recommendation: Torres Waltraud Riesling*

Baked salmon, pea purée, daikon and parsley sauce L, G, 28€

*Wine recommendation: Villa Wolf Pinot Noir Rosé*

Reindeer cooked two ways, butternut squash purée, carrots and red wine sauce M, G, 40€

*Wine recommendation: Torres Purgatori*

Sauteed reindeer, mashed potatoes, lingonberry and pickles L, G, 33€

*Wine recommendation: Francois Lurton Lá Lá Lá*

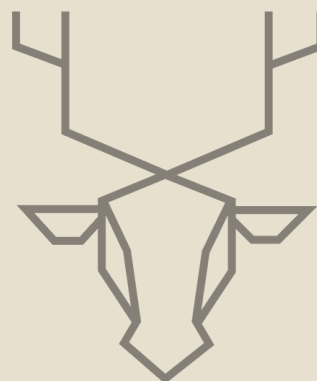
Monte Rosa Burger, 160g Black Angus beef patty, cheddar cheese, bacon, rocket, pickled red onions, tomatoes, pickles and truffle mayonnaise served with country style fries L, G\*, 23€

House salad with seasonal vegetables, berries and basil vinaigrette V\*, G, 16€

House salad with salmon, 24€

## MEAT DISTRICT

Beef tenderloin 200g	33
Black Angus sirloin 200g	27
Chicken breast	25
Wagyu A5 200g	75



## Sides

Country style french fries M, G	5
Mashed potatoes L, G	5
House salad G, V*	5
Roasted pumpkin, feta and chili L, G, V*	5
Roasted carrots M, G	5

## Sauces

Chimichurri M, G	3
Garlic herb butter L, G	3
Red wine sauce M, G	3
Pepper sauce L, G	3
Bearnaise L, G	3

## DESSERTS

Strawberries, cream cheese mousse and sponge cake L, G, 11€

*Wine recommendation: Fontanafredda Moncucco Moscato d'Asti*

Blueberry crème brûlée, white chocolate crumble with cardamom G, L\*, 11€

*Wine recommendation: Torres Floralis Moscatel Oro*

Dark chocolate mousse and orange sorbet G, V, 11€

*Wine recommendation: Torres Floralis Moscatel Oro*

Ice cream or sorbet G, L\*, V\*, 4€

## CHEF'S MENU

Toast skagen  
Soup of the season  
Reindeer cooked two ways  
Blueberry crème brûlée

70

*Wine pairing 39 | Non-alcoholic 25*