

M E N U

STARTERS

Parsley root soup, pickled pear
and chive oil L, G, V* 15 €

Escargots in garlic-herb butter, blue cheese
and toasted bread L, G* 15 €

Reindeer rilette, roasted onion mayonnaise, malt bread
crumble and fig vinaigrette L, M*, G* 16 €

Seared cold-smoked salmon, rainbow trout roe, potato
flatbread, sour cream and cucumber L, G* 16 €

Monte Rosa salmon soup L, G 16 € / 22 €

MAIN COURSES

Spinach ravioli, lemon sage butter sauce, parmesan
and pine nuts L, V* 16 € / 23 €

Pan-fried, salmon, roasted cauliflower, carrot purée
and roe sauce L, G 29 €

Pan-fried chicken breast, roasted tomato, red cabbage,
sage oil and béarnaise sauce L, G 28 €

Traditional sautéed reindeer, mashed potatoes, lingonberries
and pickles L, G 34 €

Slow-cooked beef cheek, mashed potatoes, red cabbage,
pickles and red wine sauce L, G 28 €

Monte Rosa Burger – Finnish beef patty 160 g,
cold-smoked reindeer, Cheddar cheese, rocket,
pickles, pickled red onion, porcini mayonnaise
and rustic French fries L, G*, V* 23 €

DESSERTS

Apple and almond cake, baked apple mousse,
oat crumble and cinnamon ice cream G 11 €

Crème brûlée L, G 11 €

Chocolate mousse, raspberry sorbet
and cocoa crumble V, G 11 €

Ice cream or sorbet G, L*, V* 4 €

L - lactose-free, G - gluten-free, M - milk-free
V - vegan, * - available upon request

T H E S T E A K S

Beef tenderloin steak 200 g

*Portobello mushroom, carrot purée,
pickled red cabbage and pepper sauce L, G 49 €*

Beef sirloin 200 g

*Rustic French fries, roasted tomato, pickled
red cabbage and seasoned butter L, G 38 €*

Reindeer steak 180 g

*Carrot purée, roasted parsnip
and red wine sauce L, G 51 €*

Wagyu 200 g

With two sides and one sauce of your choice 82 €

Steak of the day - Please ask your server for more.

Sides á 5 €

French fries G, V

Mashed potatoes L, G

Roasted cauliflower and carrot purée L, G

Roasted parsnip G, V

Green salad G, V

Portobello mushroom G, V

Sauces á 4 €

Pepper sauce L, G

Red wine sauce M, G

Béarnaise L, G

Seasoned butter L, G

Garlic and herb butter L, G

C H E F ' S S E A S O N A L M E N U 7 9 €

Seared cold-smoked salmon

Parsley root soup

Reindeer pepper steak

Crème brûlée

Wine pairing 44 € | Non-alcoholic 28 €

M O N T E R O S A M E N U 6 5 €

Escargots in garlic-herb butter

Beef sirloin steak

Apple and almond cake

Wine pairing 35 € | Non-alcoholic 22 €