

## STARTERS

Crème Ninon, ginger, lemon and pine nuts L, G, V\* 15 €

*Wine recommendation: Domaine Les Chenevières Macon-Villages Chardonnay*

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

*Wine recommendation: Jurtschitsch Terrassen Grüner Veltliner*

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

*Wine recommendation: Torres Purgatori*

Charred arctic char, horseradish sour cream, cucumber and seaweed caviar L, G 16 €

*Wine recommendation: Jurtschitsch Terrassen Grüner Veltliner*

## MAIN COURSES

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

*Small portion 16 €*

*Wine recommendation: Prunotto Mompertone*

Roasted salmon, warm potato salad and beurre blanc L, G 29 €

*Wine recommendation: Torres Waltraud Riesling*

Pan-fried chicken breast, potato cake, roasted cherry tomatoes and béarnaise sauce L, G 28 €

*Wine recommendation: Torres Waltraud Riesling*

Traditional sautéed reindeer, mashed potatoes, lingonberries and pickles L, G 33 €

*Wine recommendation: Castellani Chianti*

Slow-cooked beef cheek, mashed potatoes, red cabbage, pickles and red wine sauce L, G 26 €

*Wine recommendation: Zenato Valpolicella Superiore*

Reindeer two ways – Reindeer roast, reindeer rilette, carrot purée, roasted carrots, kale and red wine sauce L, G, M\* 44 €

*Wine recommendation: Torres Purgatori*

Monte Rosa Burger with truffle mayonnaise, bacon, cheddar cheese, arugula, pickles, red onion and country fries L, G\*, V\* 23 €

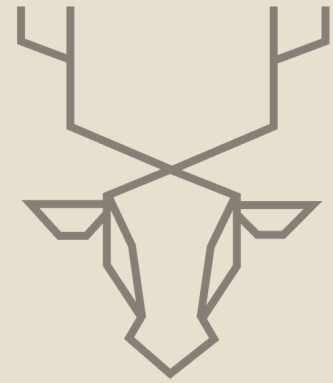
## MEAT DISTRICT

Beef tenderloin steak 200 g, potato cake, carrot purée, kale and pepper sauce L, G 45 €

Beef sirloin 200 g, French fries, roasted cherry tomatoes and garlic-herb butter L, G 36 €

Wagyu 200 g – With two sides and one sauce of your choice 82 €

*Wine recommendations: Torres Purgatori | Jean-Luc Baldes Malbec du Cabors | Prunotto Mompertone*



### Sides

French fries G, V	5 €
Mashed potatoes L, G	5 €
Warm potato salad G, V	5 €
Kale and roasted carrot G, V	5 €
Roasted cherry tomatoes G, V	5 €
Potato cake L, G	5 €

### Sauces

Pepper sauce L, G	4 €
Garlic-herb butter L, G	4 €
Béarnaise L, G	4 €
Red wine sauce M, G	4 €

## DESSERTS

Chocolate cake, whisky caramel and orange ice cream L, G 11 €

*Wine recommendation: Braida Brachetto d'Acqui*

Espresso crème brûlée and chocolate crumble L, G 11 €

*Wine recommendation: Torres Floralis Moscatel Oro*

Blueberry parfait, elderflower sorbet and oat crumble V, G 11 €

*Wine recommendation: Braida Brachetto d'Acqui*

Ice cream or sorbet G, L\*, V\* 4 €

## CHEF'S SEASONAL MENU

Charred arctic char  
Crème Ninon  
Reindeer two ways  
Blueberry parfait

79 €

*Wine pairing 44 € | Non-alcoholic 28 €*

## MONTE ROSA MENU

Escargots  
Beef sirloin steak  
Chocolate cake

59 €

*Wine pairing 35 € | Non-alcoholic 22 €*