

MENU MONTE ROSA

Chef's menu

62

Wine package

37

Non-alcoholic

24

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.

SINCE

1991

MONTEROSA

RESTAURANT

STARTERS

Tiger prawns in pil-pil sauce served
with toasted brioche M (available G) 15€

wine recommendation: Freeclimber Riesling, Germany

Escargots in herb garlic butter served
with sourdough bread L (available G) 15€

wine recommendation: Freeclimber Riesling, Germany

Tartar of beef fillet, mustard seed mayonnaise,
capers, red onion and parmesan M,G 15€

wine recommendation: Esporao Colheita, Portugal

Cured whitefish, pickled cucumber,
citrus cucumber jus and jalapeno oil M,G 15€

wine recommendation: Landhaus Mayer Gruner Veltliner, Austria

Asparagus soup, marinated asparagus
and goat cheese cream L,G (available V) 15€

wine recommendation: Torres Celeste Verdejo, Spain

Monte Rosa salmon soup L,G 14€/21€

wine recommendation: Deep Roots Pink Riesling, Germany

MAINS

Chickpea potato pancake, roasted carrot,
yogurt and chili honey L,G (available V) 24€

wine recommendation: Torres Celeste Verdejo, Spain

Fried salmon, potato brandade,
marinated broccoli and noilly prat sauce L,G 28€

wine recommendation: Torres Celeste Verdejo, Spain

Reindeer two ways, mashed potatoes,
roasted celery and dark rosemary sauce L,G 37€

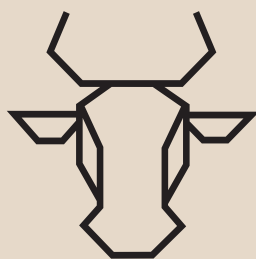
wine recommendation: Torres Celeste Crianza Tempranillo, Spain

Sauteed reindeer, mashed potatoes,
lingonberry and pickle L,G 30€

wine recommendation: Anselman Pinot Noir, Germany

Monte Rosa burger with 160g beef patty,
truffle mayonnaise, cheddar cheese and brioche bun,
served with country style fries L,G 21€

wine recommendation: Esporao Colheita, Portugal



MEAT DISTRICT

STEAKS

Tenderloin 200g	30€
Sirloin 200g	24€
Entrecote 300g	30€
Petit tender 180g	22€
Tomahawk c.1,2kg (recommended for 4 persons)	100€
Wagyu 200g	78€

SIDE ORDERS

Country french fries L,G	5€
Mashed potatoes L,G	5€
Roasted carrots and chili honey L,G	5€
Root celery with miso mayonnaise L,G	5€
Broccoli with garlic sauce L,G	5€
Salad with ceasar sauce L (available G)	5€

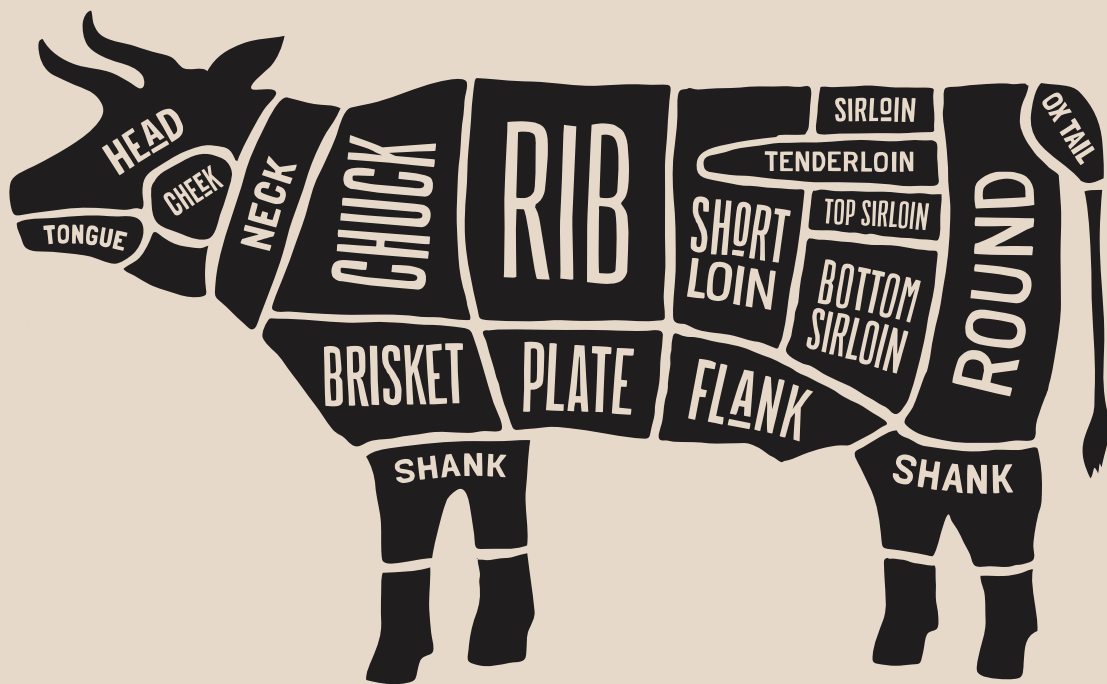
SAUCES

Rosemary red wine sauce L,G	3€
Garlic herb butter L,G	3€
Bearnaise L,G	3€
Pepper sauce L,G	3€
Sauce robert L,G	3€

DESSERTS

Chocolate cake, salted caramel and vanilla ice cream L,G	9€
Creme brulee, marinated strawberries and strawberry sorbet L,G	9€
Almond cake, cherries and cherry ice cream L,G	9€
Ice cream or Sorbet G (available L)	3,5€

THE MASTERS OF STEAK
~
PIHVIEN MESTARIT



L - lactose-free, G - gluten-free, M - milk-free, V - vegan

SINCE
1991

MONTEROSA

RESTAURANT