

STARTERS

Parsnip soup, pear and bread crumble L, V*, G* 15 €

Wine recommendation: Torres Waltraud Riesling

Escarcots in herb-garlic sauce, blue cheese and toasted bread L, G* 15 €

Wine recommendation: : Jurtschitsch Terrassen Grüner Veltliner

Reindeer tartare, thyme mayonnaise, pickled shiitake mushroom and parmesan L, G 17 €

Wine recommendation: Torres Malpastor Crianza Tempranillo

Arctic char 'Skagen', horseradish and flatbread L, G* 16 €

Wine recommendation: Torres Waltraud Riesling

Monte Rosa salmon soup L, G 15 € / 21 €

Wine recommendation: Jean Leon 3055 Rosé

MAIN COURSES

Mushroom ravioli, pickled shiitake and parmesan L 24 €

Wine recommendation: Torres Purgatori

Roasted salmon, beurre blanc, potato purée and lamb's lettuce L, G 29 €

Wine recommendation: Jean Leon 3055 Rosé

Pan-fried chicken breast 160 g, potato cake, pickled carrots, kale
and béarnaise sauce L, G 28 €

Wine recommendation: Torres Waltraud Riesling

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

Wine recommendation: Anselmann Pinot Noir

Monte Rosa Burger with thyme mayonnaise, cheddar cheese, pickles,
red onion, lettuce and country fries L, G* 23 €

MEAT DISTRICT

Fried reindeer roast 180 g, parsnip purée, roasted carrot, red cabbage and lingonberry sauce L, G, M* 43 €

Beef tenderloin steak 200 g, potato cake, parsnip purée, kale and pepper sauce L, G 43 €

Beef sirloin 200 g, French fries, roasted cherry tomatoes and herb butter L, G 35 €

Wagyu 200g, parsnip purée, roasted cherry tomatoes and lingonberry sauce L, G 82 €

Wine recommendations: Gerard Bertrand Cahors Malbec, Torres Purgatori, Le Roc de Château Puybarbe, Torres Malpastor Crianza Tempranillo

Sides

French fries M, G	5 €
Mashed potatoes L, G	5 €
Kale and roasted carrot V, G	5 €
Roasted cherry tomatoes G, V	5 €

Sauces

Pepper sauce L, G	4 €
Garlic herb butter L, G	4 €
Béarnaise L, G	4 €
Dark lingonberry sauce M, G	4 €

DESSERTS

Chocolate cake, whisky caramel, pear jam and vanilla ice cream L, G 11 €

Wine recommendation: Torres Floralis Moscatel Oro

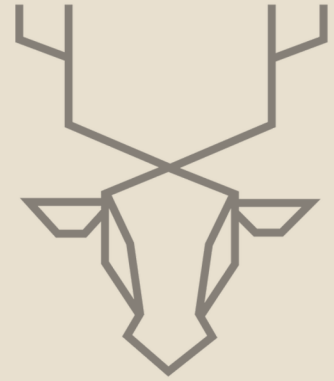
Orange crème brûlée and chocolate crumble L, G 11 €

Wine recommendation: Fontanafredda Moncucco Moscato d'Asti

Cinnamon mousse, blackcurrant sorbet and oat crumble V, G 11 €

Wine recommendation: Fontanafredda Moncucco Moscato d'Asti

Ice cream or sorbet G, L*, V* 4 €



CHEF'S SEASONAL MENU

Reindeer tartare
Parsnip soup
Fried reindeer roast
Orange crème brûlée

79 €

Wine pairing 42 € | Non-alcoholic 25 €

MONTE ROSA MENU

Arctic char Skagen
Beef tenderloin steak
Chocolate cake

65 €

Wine pairing 33 € | Non-alcoholic 19 €