

### **MONTE ROSA**

Reindeer carpaccio

Salmon soup

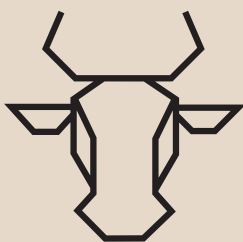
Reindeer cooked two ways

Chocolate cake

62

Wine package: 37

Non-alcoholic: 24



### **MEAT DISTRICT**

Escargots

Black Angus 200g  
creamy pepper sauce and potato gratin with blue cheese

Crème Brûlée

54

Wine package: 30

Non-alcoholic: 18





## STARTERS



### REINDEER CARPACCIO

Lingonberry, shiitake mushroom, raspberry vinaigrette, parmesan cheese, horseradish mayonnaise, Lappish potato chips (L, G) 13,90

Wine recommendation: Wolfberger

Pinot Noir, AOC Alsace, France

10,20 / 16 cl

Beer recommendation: Lapland Brewery

Aihki Dark Lager, Finland 8,40 / 0,33 l



### CRAYFISH-SKAGEN

Served with roasted local bakery bread (L) 13,50

Wine recommendation: Torres Celeste

Verdejo, Spain 10,20 / 16 cl

Beer recommendation: Kronenbourg

1664 Blanc, France 7,50 / 0,33 l

### JERUSALEM ARTICHOKE SOUP

Velvety Jerusalem artichoke soup (L, V\*)

Starter 12,00 / Main 19,50

Wine recommendation: Weinhof 519

Pink Riesling, Germany 9,50 / 16 cl

Beer recommendation: Lapland Brewery

Riski Amber Lager, Finland

8,40 / 0,33 l



### MONTE ROSA SALMON SOUP

Salmon, potatoes, creamy broth and local bread (L)

Starter 13,50 / Main 23,50

Wine recommendation: Wolfberger

Signature Riesling, France

10,90 / 16 cl

### ESCARGOTS

Garlic and herb butter and bluecheese, and local bread (L) 11,90

Wine recommendation: Barth Riesling

Fructus, France 11,50 / 16 cl

Beer recommendation: Kronenbourg

1664 Blanc, France 7,50 / 0,33 l

## WINTERSALAD

Maple syrup root vegetables, salad, cucumber, roasted cherry tomatoes, pickled red onions, pumpkin seeds and lemon vinaigrette (V, G)

	Starter	Main
Naturel	9,00	13,90
with Chicken		19,50
with Salmon		23,50

Wine recommendation: Weinhof 519

Pink Riesling, Germany 9,50 / 16cl

Beer recommendation: Kronenbourg

1664 Blanc, France 7,50 / 0,33 l

## MAINS

### MONTE ROSA BURGER

Beef patty 170g, bacon, roasted aioli, pickled red onions, cheddar cheese and french fries (L) 23,00

Beer recommendation: Lapland Brewery

Amber Lager, Finland 8,40 / 0,33 l

### HOUSE RIBS

Pork ribs 500g, house BBQ sauce, garlic herb butter corn, french fries ja roasted aioli (L, G) 27,00

Wine recommendation: Sao Miguel

Colheita Seleccionada Red, Portugal

10,50 / 16 cl

Beer recommendation: Tornio Brewery

Laavu Smoky ESB, Finland

8,50 / 0,44 l

### HOUSE FALAFEL

House vegan falafel 200g, warm grilled vegetable salad and tomato-bell pepper sauce (G, V) 27,00

Wine recommendation: Torres Celeste

Verdejo, Spain 10,20 / 16cl

Beer recommendation: Tornio Brewery

Arctic IPA, Finland 8,50 / 0,33 l



## MEAT DISTRICT

**REINDEER PEPPER STEAK**

38,50 | 200g

**BLACK ANGUS STEAK**

33,50 | 200g

**BEEF TENDERLOIN**

38,50 | 200g

**CHICKEN BREAST FILLET**

28,50

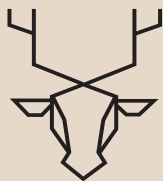
**SEASONAL RISOTTO**

Chef's choice of seasonal risotto (L, G)  
19,90

**MUSHROOM RAVIOLI**

Portobello ravioli, fried mushroom,  
creamy sauce and parmesan cheese  
(L, V\*) 22,00

Wine recommendation: Barth Riesling  
Fructus, France 11,50 / 16cl



## LAPLAND BY MONTE ROSA

**TRADITIONAL LAPPISH  
SAUTEED REINDEER**

Mashed potatoes, lingonberry jam and  
pickles (L, G) 30,90

Wine recommendation: Wolfberger  
Pinot Noir, AOC Alsace, France  
10,20 / 16 cl

Beer recommendation: Lapland Brewery  
Aihki Dark Lager, Finland 8,40 / 0,33 l

**REINDEER COOKED TWO WAYS**

Roasted herb potatoes, maple syrup  
root vegetables and red wine sauce  
(M, G) 38,50

Wine recommendation: Samsara Pie-  
monte Barbera, DOC Italy  
12,60 / 16 cl

Beer recommendation: Lapland Brewery  
Riski Amber Lager, Finland  
8,40 / 0,33 l

**GRILLED ARCTIC OCEAN  
SALMON**

Roasted herb potatoes, house  
vegetables and white wine sauce (L, G)  
29,50

Wine recommendation: Wolfberger  
Signarute Riesling, France 10,90 / 16cl

One side order and one sauce  
are included in Meat District portions

2nd side order + 6

3rd side order + 10

**SIDE ORDERS**

Potato gratin with blue cheese (G)

French fries (G, M, V)

Roasted herb potatoes (G, M, V)

Mashed potatoes (L, G)

Maple syrup root vegetables (V, G)

Grilled house vegetables (L, G)

Green salad (G, M, V)

**MONTE ROSA SAUCES**

Cranberry sauce (M, G)

Creamy pepper sauce (L, G)

Red wine sauce (G, M)

Garlic herb butter (L, G)

## DESSERTS



### **CLOUDBERRY CRÈME BRÛLÉE**

Traditional crème brûlée served with cloudberry jam (L, G) 11,90

Wine recommendation: Torres Floralis  
Moscatel Oro, Spain 9,00 / 8 cl



### **CHOCOLATE CAKE**

Warm house made chocolate cake, blueberry sauce, Baileys ganache, dark chocolate and local yoghurt ice cream (G) 12,90

Wine recommendation: Tommasi Recioto,  
Italy 9,00 / 8 cl

### **HOUSE CHEESECAKE**

Cheesecake served in a glass, raspberry coulis, fresh berries (G, M, V) 12,50

Wine recommendation: Heaven on Earth,  
South Africa 9,00 / 8 cl



### **ICE CREAM**

Ice cream from the Arctic Ice Cream Factory.

Ask for the flavours of the season! (G) 4,00



### **SORBET**

Sorbet from the Arctic Ice Cream Factory.  
Ask for the flavours of the season!  
(G, M, V) 4,00

L - lactose-free, LL - low lactose, G - gluten-free, M - milk-free, V - vegan,  
V\* - available as vegan

SINCE  
1991

# MONTEROSA

RESTAURANT