



Here's a little piece of an Alpine kitchen!  
We have chosen all the flavors and dishes with love 🍷

***EN GUETE!***

*Arto, Elias, Inka & Tiina*

**Levain-bread and butter 3 €**

**Swiss truffle-cheese bread 9 €**

fig jam

**Colorful salad bowl 8 €**

green salad, vegetables, house salad dressing

**Raclette treat 10 €**

potatoes, cornichons and pickled onions with raclette cheese

**Taste the Alps 15 €**

swiss cheese, prosciutto, fig jam

**Scampi's on a pan 14 €**

chili, garlic, levain bread (*with Pastis + 5 €*)

**Vegetable flammkuchen 15 € / 22 €**

creme fraiche, Gruyère, zucchini, apricot, rocket and pickled red onion  
on a thin and crispy bread dough

**Bacon flammkuchen 15 € / 22 €**

creme fraiche, blue cheese, bacon, fig, rocket and pickled red onion  
on a thin and crispy bread dough

*We also have vegan options! Please tell us if you have any allergies, thank you!*

*Meat country of origin; Finland and EU*



**Alpine salad 18 €**

Gruyère, egg, dried cherry, walnut, lentils,  
apple, pickled red gappage, house salad dressing, levain bread

*With prosciutto or crispy bacon + 3 €*

**Veggie Äplermagronen 20 €**

swiss potato and pasta stew with apple jam, Gruyère, cherry tomatoes, champignon mushrooms

*With bacon + 3 €*

**Scampi's on a pan and Fries 22 €**

chili, garlic, levain bread, chili mayonnaise

**Schnitzel 24 €**

pork sirloin

*schnitzel made of veal sirloin 29 €*

french fries and chili mayonnaise

**mushroom dressing 5 €**

**Cordon Bleu "The Swiss Classic" 27 €**

pork sirloin steak stuffed with Gruyère and ham,  
french fries and dijon mayonnaise

**Veal "Zurich style" 35 €**

veal sirloin

creamy mushroom dressing, rösti potato and pickled red cabbage

**Fondue 35 € / person (check availability)**

*for two people minimum*

**Raclette 45 € / person (check availability)**

*for four people minimum*

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*Meat country of origin; Finland and EU*