



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 €

Little Gruyère bread 7 €

dried apricots and seasonal 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 and fig jam

Scampi's on a pan 14 €

chili, garlic and 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 €

Schnitzel 24 €

pork sirloin

french fries and chili mayonnaise

Cordon Bleu "The Swiss Classic" 27 €

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

Minute steak "Äpler" 32 €

beef sirloin 200g

äplermagronen and apple jam, house Café de Paris seasoned butter, cherry tomatoes and rocket

Fondue 35 € / person (check availability)

for two people minimum

Raclette 45 € / person (check availability)

for four people minimum

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