



Here's a little piece of a Central European kitchen!
We have chosen all the flavors and dishes with love ❤️

SALUT!

Arto, Elias, Inka & Tiina

Levain-bread and butter 3 €

Little Gruyère bread 7 €

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 14 €

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

Bacon Flammkuchen 16 €

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.



Alpine salad 16 €

gruyère, egg, dried cherry, walnut, red lentils,
apple, pickled red onions, house salad dressing, levain bread

With prosciutto or crispy bacon + 3 €

Parsley-garlic Pasta 19 €

sun dried tomatoes and rocket

Available with chili-scampi's 24 €

Raclette Rösti 20 €

rösti potato, raclette-cheese, bacon, pickled vegetables

Available vegetable version with champignons

Schnitzel 24 €

pork sirloin

french fries and house chili mayonnaise

Cordon Bleu "The Swiss Classic" 27 €

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

Fish of the day 27 €

potato and vegetable bedding and creamy butter dressing

Minute steak 28 €

beef sirloin

creamy parsley-parmesan pasta, house Café de Paris seasoned butter, cherry tomatoes and rocket

Veal "Zurich" style" 32 €

veal sirloin

rösti potato, creamy champignon mushroom sauce, pickled red cabbage

With pre-order

Authentic swiss cheese fondue 35 € person

Raclette set for 4-6 people 40 € person

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