

## Appetisers

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Italian and Valais dried meat specialities with alpine butter  
22.- / 32.-

Vitello tonnato with seared tuna  
and mesclun salad  
32.-



Swiss alpine salmon tartare with cold cucumber soup  
and marinated vegetables  
29.-



Summer salad with nectarines, strips of fried chicken breast  
and garlic mayonnaise  
29.-



Variation of raw and cooked vegetables  
28.-



San Marzano tomatoes with Ziger mountain cheese and thyme oil  
26.-



Mixed salad  
14.-



Green salad  
12.-



All our prices are in CHF and VAT is included

On request, our staff will be happy to give you information on the effects  
that can trigger allergies or intolerances

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= vegetarian


= vegan


= gluten free


= lactose free

## Soups

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Tomato cream soup with pizza bread   
16.-

Al Bosco onion soup with poached egg and bread   
16.-

Riffelalp Gamelle   
(Soup with spinach, potatoes, leek, pasta and cheese)  
18.-


## Paste and risotto

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Casarecce alla crudaiola   
(San Marzano tomatoes, herbs and burrata)  
26.- / 32.-


Ziger mountain cheese-chard ravioli with Belper Knolle   
26.- / 32.-


Farfalle with ossobucco stew and spinach  
26.- / 32.-


Saffron risotto with Valais bacon, Riffelalp mountain cheese  
and fried zucchini   
25.- / 31.-

## Fish

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Pan-fried fillet of char with almond butter   
Ratatouille and brown rice  
42.-

Fillet of seabream with tomatoes, capers and herbs   
Ratatouille and brown rice  
42.-

Scallops coated with Colonnata bacon   
Ratatouille and brown rice  
44.-

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## Meat

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Beef and porc salsiccia Riffelalp with boletus-onion-tomato sauce  
Green beans and creamy polenta  
46.-

Pulled guinea fowl with barbecue sauce and fried red onions  
Green beans and roasted potatoes  
44.-


Pan-fried lamb hip, mediterranean jus  
Green beans and creamy polenta  
46.-




Fillet of beef 180 gr with Café de Paris sauce  
Green beans and roasted potatoes  
62.-

## Greetings from the Walliserkeller

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Raclette with garnish   
Portion 10.-  
à discrétion 30.-

Cheese fondue (fifty-fifty)   
30.-


Meat fondue "Chinoise", french fries or rice  
44.-

Origin of our meat and fish:  
Dried meat: Switzerland, Italy  
Beef, veal, pork, poultry: Switzerland  
Lamb: Australia\*  
Salmon: Switzerland  
Lobster: Canada  
Seabream octopus: Mediterranean  
Char: Island  
Scallops: Nord Atlantic  
Tuna: Indian ocean

\*May have been produced with hormonal enhancers and antibiotics


## Pizza

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Margherita   
Tomato sauce, mozzarella and basil  
25.-

- + Olives 3.-
- + Spicy salami 3.-
- + Ham 3.-
- + Mushrooms 3.-
- + Parma ham 5.-

Riffelalp Pizza  
Air dried meat from Riffelalp, Staffelalp cheese  
31.-

Vegan Pizza   
Tomato, zucchini, red onion, garden rocket  
31.-

## Desserts

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Toblerone mousse with Valais apricots  
15.-

Warm apple strudel with vanilla sauce  
16.-

Homemade tiramisu  
15.-

Toblerone fondue with fresh fruit  
18.-

Choice of cheese  
14.-

Ask for our ice-cream menu.  
Giolito ice-cream is made out of fresh milk, without artificial flavours or preservatives