





Appetisers


Italian and Valais dried meat specialties with alpine butter
24.- / 34.-


Octopus carpaccio with lobster and green beans  
34.-


Vitello tonnato with seared tuna  
32.-


Swiss alpine salmon marinated in beetroot
Portobello mushroom pickles and dill  
31.-

Lamb's lettuce with fried chicken breast strips,
lingonberries and black walnuts 
29.-

Variation of raw and cooked vegetables 
28.-

Mixed salad 
16.-


Green salad 
14.-

65° poached egg with parmesan cream, fried leek and black truffle 
32.-

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


 = vegetarian


 = vegan


 = gluten free

 = lactose free


Soups

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

Ziger cheese-spinach ravioli with dried tomatoes and pine seeds 
28.- / 34.-

Pappardelle with Riffelalp Salsiccia sauce and black truffle
28.- / 34.-

Fusillone di Gragnano with mediterranean sauce and giant prawns 
30.- / 38.-


Spaghetti with Riffelalp cheese, Valais bacon and Valle Maggia pepper
25.- / 31.-

Carnaroli risotto with boletus and parmesan chips  
26.- / 32.-

Homely at the table

Meat fondue à discrétion
Veal (CH) and beef (CH), different sauces and mixed pickles
French fries or rice
44.-

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Meat


Suprême of corn-raised chicken coated with Valais bacon, apricot gravy
Variation of carrots and „Al Bosco potatoes“
42.-


Braised beef cheek 
Variation of carrots and creamy polenta
42.-


Pan-fried lamb hip, mediterranean jus 
Variation of carrots and creamy polenta
46.-

Fillet of beef 180 gr with Café de Paris
Variation of carrots and „Al Bosco potatoes“
62.-

Fish


Pan-fried fillet of pikeperch with grape gravy 
Sour cabbage with cream and potato chips
42.-

Fillet of sea bass with Caciucco sauce and bread croutons 
42.-

Giant prawns with citrus fruit-potato purée 
Sautéed vegetables
42.-


Origin of our meat and fish:
Dried meat: Switzerland, Italy
Beef, veal, pork, poultry: Switzerland
Lamb: Ireland
Shrimps: Vietnam
Perch: Poland
Lobster: Canada
Sea bass: Mediterranean
Pikeperch: Switzerland
Octopus: Marocco
Tuna: Indian ocean

Pizza

Margherita 
Tomato sauce, mozzarella and basil
26.-

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

Riffelalp Pizza
Air dried meat from Riffelalp, Staffelalp cheese
32.-

Vegan Pizza 
Tomato, zucchini, red onion, garden rocket
32.-

Desserts

Toblerone mousse with marinated Valais plums
16.-

Warm apple strudel with vanilla sauce
16.-

Homemade tiramisù
16.-

Choice of cheese
16.-

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