Monday

Beef carpaccio with parmesan and garden rocket



Tuesday

Risotto with herbs and perch fillet



Wednesday

Pot-au-feu (Boiled beef, vegetables, potatoes)

Thursday

Tagliolini Mamma Marisa 🗸 (Tomatoes, basil, vegetables, parmesan, butter)

Friday

Pan-fried fillet of salmon with white wine sauce (Vegetables and boiled potatoes



Saturday

Skiers' penne (Valais bacon, mountain cheese, spinach, chopped tomatoes)

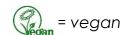
Sunday

Pork roast with mustard sauce X Vegetables and mashed potatoes

33.-

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







Appetisers

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

Octopus carpaccio with lobster and green beans (





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 (

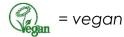


Mixed salad V 16.-

Green salad 14.-

65° poached egg with parmesan cream, fried leek and black truffle $\sqrt{}$ 32.-









Al Bosco onion soup with poached egg and bread



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

Paste and risotto

Ziger cheese-spinach ravioli with dried tomatoes and pine seeds $ar{V}$ 28.- / 34.-

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

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



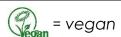
Spaghetti with Riffelalp cheese, Valais bacon and Valle Maggia pepper 25.- / 31.-

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













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

Margherita \mathcal{f}
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 Vegan
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.-

Homemade tarts 10.50

Al Bosco cream slice 12.-

Choice of cheese 16.-

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