


## Daily special

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### 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   
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

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*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.-

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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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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.-

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## Meat


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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


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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

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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

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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