

## Daily special

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### Monday

Beef carpaccio with parmesan and garden rocket



### Tuesday

Mediterranean octopus and potato salad



### Wednesday

Pot-au-feu



(Boiled beef, vegetables, potatoes)

### Thursday

Fitness plate with corn chicken breast



### Friday

Pan-fried fillet of salmon with herb cream sauce  
Vegetables and boiled potatoes



### Saturday

Mountain penne

(Dried meat, bacon, mountain cheese, diced tomatoes)

### Sunday

Pork roast with mustard sauce  
Vegetables and mashed potatoes




31.-

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


## 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.-

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## 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.-

Carnaroli risotto with Riffelalp mountain cheese, Valais bacor   
and fried zucchini  
25.- / 31.-

## Cheese specialties

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Portion of Raclette with garnish   
10.-

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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 180gr with Café de Paris sauce  
Green beans and roasted potatoes

62.-

## 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.-

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   
Tomatosauce, 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.-

Homemade tart  
9.-

Al Bosco cream slice  
11.-

Choice of cheese  
14.-

Ask for our ice-cream menu.

Giolito ice-cream is made out of fresh milk, without artificial flavours or preservatives