

APPETISERS

Italian dried meat specialties
With tomato compote and mostarda
(Parma ham, Felino salami, pancetta and gorgonzola)
24.- / 34.-

Riffelalp plate with homemade pickles
(Dried meat, Valais dried bacon, homemade local sausage, Riffelalp cheese)
24.- / 34.-

Vitello tonnato with seared tuna
32.-



Marinated Swiss alpine salmon with boletus,
horseradish-soy mayonnaise and croutons with herbs
31.-



Fried chicken breast strips, with aioli
Potato and red onion salad
29.-

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



Oona caviar N° 103 (can 50 gr),
pizza bread and sour cream
190.-

Mixed salad
16.-



Green salad
14.-



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

Ricotta and spinach ravioli with gorgonzola, leek and walnuts
28.- / 34.-



Pacchero di Gragnano with ossobuco stew and sautéed spinach
28.- / 34.-

Tagliatelle with sautéed mushrooms and Valais bacon
25.- / 31.-

Black Tagliolini with gambero rosso carpaccio, Venus clams,
Taggiasca olives and charcoal sauce
28.- / 34.-

Calamarata aglio olio e peperoncino with calamari
28.- / 34.-



Carnaroli saffron risotto with boletus and Riffelalp salsiccia
26.- / 32.-



MEAT

Meat fondue à discrétion

Veal (CH) and beef (CH), different sauces and mixed pickles

French fries or rice

44.-

Veal medallion with Belper Knolle and hazelnuts

Glazed carrots and peas, roasted potatoes with bacon and onions

48.-



Braised beef

Glazed carrots and peas, creamy polenta

42.-

Fillet of beef 180 gr with boletus and port wine shallots

Glazed carrots and peas, roasted potatoes with bacon and onions

62.-

FISH

Pan-fried fillet of pikeperch with grapes

Creamy sour cabbage, roasted potatoes with bacon and onions

42.-



Fillet of sea bass with champagne-saffron velouté

Cauliflower and broccoli aglio olio, mashed potatoes with parsley

46.-

Moscardini mediterranean style, bread croutons

Cauliflower and broccoli aglio olio, mashed potatoes with parsley

42.-

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 onions, garden rocket

32.-



Origin of our meat and fish:

Dried meat: Switzerland, Italy

Beef, veal, pork, poultry: Switzerland

Sea bass, calamary, moscardini: Mediterranean sea

Salmon: Switzerland

Pikeperch: Lago Maggiore

Tuna: Indian ocean

Caviar: Switzerland

DESSERTS

Profiteroles with vanilla ice-cream, chocolate sauce and whipped cream
16.-

Toblerone mousse with marinated Valais apricots
16.-

Warm apple strudel with vanilla sauce
16.-

Homemade tiramisù
16.-

Choice of cheese
16.-

Ask for the Swiss artisanal ice-cream menu



= vegetarian



= vegan



= gluten free



= lactose free

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

All our prices are in CHF and VAT is included