

Appetisers

	Riffelalp plate , dried meat / raw ham / dried bacon / dried lamb entrecôte / homemade local sausage / mountain cheese		
	Half portion		23.-
	Portion		34.-
	For 2 persons on a Matterhorn board (per person)		23.-
	Caesar salad , lettuce / chicken breast / bacon / anchovies / onions / parmesan / croutons		31.-
	Niçoise salad , lettuce / tuna / eggs / potatoes / green beans / anchovies / tomatoes 		31.-
	Poke bowl , jumbo shrimps / avocado / mango / cucumber / rice /   sweet and sour sauce		31.-
	Kingfish and Swiss Alpine Salmon , sashimi / wasabi / ginger / soy sauce 		31.-
	Oona caviar N° 103 , blinis / alpine butter	can 50 gr	190.-
	Mixed salad 		16.-
	Green salad 		14.-

We prefer to use products that have not travelled far (despite 5* cuisine)

Origin of our meat and fish:
 Dried meat: Switzerland
 Beef, veal, porc, chicken: Switzerland
 Shrimps: Vietnam
 Swiss Alpine salmon: Switzerland
 Kingfish: northeast Atlantic
 Sea bass: Mediterranean Sea
 Caviar: Switzerland

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

Sandwiches

	Club Sandwich , french fries		32.-
	Vegetarian Club Sandwich , french fries 		32.-
	Baguette Caprese , tomatoes / mozzarella / pesto 		23.-
	Baguette Norway , smoked salmon / horseradish / cucumbers		23.-
	Baguette Parma , Parma ham / garden rocket / parmesan		23.-
	Croque Monsieur , ham / cheese / french fries		26.-
	Riffelalp Cheeseburger , bacon / pickles / gruyère / mayonnaise / french fries	150 gr	31.-
		300 gr	38.-
	Vegan burger , french fries 		31.-

Soups

	Tomato soup , burrata / basil  		16.-
	Beef consommé , Plin ravioli with Ziger cheese and wild garlic		16.-
	Ramen soup , noodles / shimps / eggs / vegetables / soy 		26.-

 **Late Arrival Dinner until 22.30 p.m.**

 = Vegetarian

 = Vegan

 = Gluten free

 = Lactose free

Bar Evergreen

Beef tatar , hand minced fillet of beef / toast	120 gr	38.-
	180 gr	52.-
Tomato tatar , potato-boletus croquette / vegan basil mayonnaise 		28.-

From the pan

 Spaghetti , tomato / basil 	24.- / 31.-
 Tagliatelle Alfredo , cream / parmesan 	26.- / 34.-
 Penne all'arrabbiata 	24.- / 31.-
Gnocchi with alpine herbs , chanterelles / hazelnut pesto 	28.- / 36.-
Fillet of beef , pan-fried / pepper sauce/ sautéed vegetables / french fries 	64.-
Fillet of sea bass , lemon / Taggiasca olives / zucchini / potato pearls  	52.-

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From the pâtisserie

	Tiramisu , homemade	16.-
	Toblerone mousse , marinated apricots	16.-
	Apple strudel , warm / vanilla sauce	16.-
	Fruit salad 	14.-
	Assorted friandises	16.-
	Cheese plate 	18.-

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Sweet wines

	10 cl	5 cl
"Mitis" Amigne de Vétroz Jean-René Germanier, Vétroz	24.-	12.-
Château Filhot Deuxième Cru Classé, Sauternes	25.-	12.50

Homemade ice-creams and sorbets

Ice-cream: vanilla / stracciatella / chocolate / coffee / honey-almond / salty caramel / marbled Ziger cheese-blueberry / marbled double cream-cherry

Vegan and lactose free ice-cream: Vanilla / chocolate



Sorbet: lemon / pear / strawberry / apricot / mango / white peach / banana-passion fruit



per scoop 4.-
whipped cream 2.-

Coupes

Ice-coffee, coffee ice-cream / vanilla ice-cream / espresso / cream 12.-

Coupe Schwarzwald, marbled double cream-cherry ice-cream / amarena / Kirsch espuma / chocolate financier 12.-

Coupe caramel, honey-almond ice-cream / salty caramel ice-cream / tonka bean crumble / almond Florentine 12.-

Coupe Exotic, banana-passion fruit sorbet / mango sorbet / exotic fruit dices



Coupe Denmark, vanilla ice-cream / chocolate sauce / cream 12.-

Bananasplit, vanilla ice-cream / chocolate ice-cream / banana / chocolate sauce / cream 12.-

Milkshake 10.50