





# Appetisers


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*Italian and Valais dried meat specialities with alpine butter*  
22.- / 32.-


*Pork rillettes with pickles vegetables, pickles  
and Valais bread*  
24.-


*Vitello tonnato with seared tuna and mesclun salad*    
32.-

*Swiss alpine salmon tatar with citrus fruits  
and marinated vegetables*    
29.-

*Winter salad with green apple, fried chicken breast strips  
and garlic mayonnaise*   
29.-

*Variation of raw and cooked vegetables*   
28.-

*Mixed salad*   
14.-

*Green salad*   
12.-


*65° poached egg with potato-bacon cream and boletus*  
28.-

*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

## 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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Ricotta ravioli with pumpkin cream   
26.- / 32.-

Tagliolini with black truffle   
26.- / 32.-

Casarecce all' arrabiata di mare   
(fish and crustaceans stew)  
30.- / 38.-

Pennoni di Gragnano with ossobucco stew and spinach  
25.- / 31.-

Saffron risotto with boletus and mountain cheese    
25.- / 31.-


## Homely at the table

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Meat fondue à discrétion  
Veal (CH) and beef (CH), different sauces and mixed pickles  
French fries or rice  
44.-

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## Meat


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Veal saltimbocca alla romana   
Creamy polenta e root vegetables

42.-

Confit leg of guinea fowl   
Roasted potatoes e root vegetables

42.-

Pan-fried lamb hip, mediterranean jus   
Creamy polenta e root vegetables


46.-

Fillet of beef 180 gr with Café de Paris  
Roasted potatoes e root vegetables


62.-

## Fish


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Pan-fried fillet of pikeperch with grape gravy and pine seeds   
Brown rice and spinach leaves

42.-

Fillet of seabream with tomatoes, capers and herbs   
Brown rice and spinach leaves

42.-

Giant prawns with peperoni sauce sweet and sour   
Brown rice and spinach leaves


42.-

Origin of our meat and fish:  
Dried meat: Switzerland, Italy  
Beef, veal, pork, poultry: Switzerland  
Lamb: Australia\*  
Shrimps: Vietnam  
Pikeperch: Switzerland, Italy  
Lobster: Canada  
Seabream: Mediterranean  
Tuna: Indian ocean

\*May have been produced with hormonal enhancers and antibiotics


## Pizza

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Margherita   
Tomato sauce, 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, avocado, red onion, garden rocket  
31.-

## Desserts

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Toblerone mousse with berry compote  
15.-

Warm apple strudel with vanilla sauce  
16.-

Homemade tiramisu  
15.-

Choice of cheese  
14.-

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