



Daily special

Monday

Lukewarm octopus-potato salad  

Tuesday

Pot-au-feu  
(Boiled beef, vegetables, potatoes)


Wednesday

Tagliolini Mamma Marisa 
(Tomatoes, basil, vegetables, parmesan, butter)

Thursday

Breast of corn-fed chicken with mountain cheese and Valais bacon 
Vegetables and roasted potatoes


Friday

Pan-fried fillet of char on creamy polenta 

Saturday

Skiers penne
(Valais bacon, mountain cheese, spinach, chopped 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

 = vegetarian

 = vegan



 = gluten free



 = lactose free


Appetisers


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.-


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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 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.-


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Meat


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

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

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

Toblerone mousse with berry compote
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