


Daily special

Monday

„Malakoff“ with salad 
(deep-fried cheese)

Tuesday

Vitello Tonnato (CH)
(Thin slices of roast of veal with tuna sauce)

Wednesday

Spaghetti „aglio olio peperoncino“ with Parmesan cream 

Thursday

Breaded pork chop (CH) gratinated with mountain cheese
French fries or “Mamma” vegetables salad

Friday

„Fritto misto“ of fish with tartar sauce and french fries

Saturday

Lasagne alla Bolognese

Sunday

Veal (CH) stew grandmother style with green peas and mushrooms
Polenta

22.2(2)

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


 = Gluten free

 = Lactose free

Appetisers

Dried Italian meat and cheese specialities
(Felino salami, pancetta, coppa from Parma, Bresaola from Valtellina
Fontina, Parmigiano Reggiano and melon salad with mint)
18.- / 29.-

Italian Tacos 
(fried zucchetti, bell pepper and eggplant, tomato compote and guacamole)
26.-

Vegetables gazpacho with olive croutons and cream cheese 
18.-

Tartar of marinated Scottish salmon (UK) with mediterranean spring roll
28.-


Cold roast beef (CH) with garden rocket, potato cream and Belper Knolle
26.- / 32.-


Tomato and fennel salad with sautéed prawns (VN) and balsamic sauce
24.-

Bosco salad bowl
(Mixed green salad, vegetables, Valais bacon, mushrooms, egg and seeds)
26.-


Al Bosco Picknick basket
As of 2 person (per person) 22.-

„Mamma“ vegetable salad 
14.- / 20.-


Mixed salad 
12.-

Green salad 
12.-


Soups


Tomato cream soup 
12.-

Minestrone „della nonna“
16.-

Riffelalp Gamelle 
(soup with spinach, potatoes, leek, pasta and cheese)
16.-

Cheese specialties


Raclette cheese with garnish 
9.-

Cheese fondue (fifty-fifty) 
28.-

Fondue of Fribourg vacherin 
30.-

Paste and risotto



Mountain guide macaroni with spinach, local bacon, tomato dices and cream
24.-

Tagliolini “Mamma Marisa” 
Fresh tomatoes, basil, vegetables, parmesan and butter
18.- / 24.-

Pappardelle with marinated salmon (UK), broccoli and pine seeds
24.- / 29.-

Ravioli of braised beef (CH) with Parmesan and sage butter
22.- / 28.-

Duet of pasta
Ravioli of braised beef (CH) and Tagliolini Mamma Marisa
28.-

Tomato risotto with Pecorino cheese and lemon  
22.- / 28.-

Meat

Fillet of beef 180 gr (CH) with barbeque sauce and herbal butter
58.-

Veal chop (CH) "Milanese"
56.-

Crispy pork belly (CH) with sweet and sour sauce
38.-

Spring chicken (CH) barbecue style
34.-

*Our meat dishes are served with roasted potatoes, pappardelle
or french fries and sautéed vegetables*

Fish

Fillet of perch (CH) with sage butter
38.-

Fillet of Bruggli salmon trout (CH)
36.-

Octopus (M) mediterranean style with chickpea purée
38.-

*Our fish dishes are served with roasted potatoes, pappardelle
or french fries and sautéed vegetables
Mediterranean sauce and emulsion of lemon and olive oil*

*Origin of our meat and fish:
CH = Switzerland
UK = United Kingdom
VN = Vietnam
PA = Pacific
M = Mediterranean sea*

Pizza around the Matterhorn

Furggrat

Tomato sauce, mozzarella, ham, mushrooms and basil
27.-

Hörnligrat

Tomato sauce, mozzarella, spicy salami and olives
27.-

Zmuttgrat

Tomato sauce, mozzarella, Tyrolian bacon and egg
27.-

Liongrat

Tomato sauce, mozzarella, mascarpone, Parma ham and garden rocket
27.-

Carellhütte 

Tomato sauce, mozzarella, Datterini tomatoes and basil pesto
27.-

Desserts

Meringue with vanilla ice-cream, strawberries and double cream
12.-

Homemade tiramisù
14.-

Traditional profiteroles
14.-

Luke warm chocolate cake with vanilla ice-cream and bombardino
(egg liquor with whipped cream)
14.-

Warm apple strudel with vanilla sauce
12.-

Daily homemade cake
7.-

Choice of cheese
16.-

Ask for our ice-cream menu.

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