

Appetisers

Dried Italian and Valais meat specialities with alpine butter
20.- / 29.-

Riffelalp „Carne Salada“ with marinated boletus and crispy Parmesan
29.-

Tartar of veal with salad and “Belper Knolle”
29.-

Tartar of Swiss alpine salmon with apricot and mountain thyme 
29.-

Timbale of Fregola Sarda with warm marinated prawns
and eggplant cream
29.-

Caesar salad with Brüggli salmon trout
29.-

Gazpacho with Catalan vegetables and “bread air bag” 
26.-

Mixed salad 
12.-

Green salad 
12.-

Daily smoothie 
14.-

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

Soups

Tomato cream soup with pizza bread  14.-

Zuppa Pavese
Beef clear soup with egg and bread  16.-

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

Paste and risotto

Tagliolini with fish nage Mediterranean style
24.- / 29.-

Spaghettone di Gragnano with venus clams and zucchetti  24.- / 29.-

Ravioli of potato with Pecorino and basil pesto 
22.- / 28.-

Maccheroni with tomato coulis, Burrata and Taggiasca olives 
22.- / 28.-

Saffron risotto with stew of Ossco Bucco 
22.- / 28.-

Fish

Fillet of seabream with lemon-thyme panure
Tomato compote, fried zucchini and mashed potatoes
38.-

Fillet of cod with basil velouté
Fried zucchini and mashed potatoes
36.-

„Fritto misto di lago“ with peperoni sweet and sour sauce
36.-

Meat

*Roasted spring chicken with beer, served in cocotte
Summer vegetables and roasted potatoes
38.-*

*Roasted aromatised Irish lamb rack, served in cocotte
Summer vegetables and roasted potatoes
56.-*

*Fillet of beef 180 gr with Café de Paris
Summer vegetables and roasted potatoes
58.-*

*Braised rabbit with Taggiasca olives and creamy polenta
38.-*

*Origin of our meat and fish:
Dried meat: Switzerland, Italy
Beef, veal, pork, chicken: Switzerland
Lamb: Irish
Summer venison: Austria, Germany
Rabbit: France
Shrimps: Vietnam
Sweet water fish: Switzerland
Salt water fish: Atlantic*

Pizza

*Margherita 
Tomato sauce, mozzarella and basil
23.-*

*+ Olives 3.-
+ Spicy salami 3.-
+ Ham 3.-
+ Mushrooms 3.-
+ Parma ham 5.-*

*Riffelalp Pizza
Air dried meat from Riffelalp, Staffelalp cheese, oil of mountain herbs
28.-*

*Pizza vegan 
Tomato compote, eggplant, basil
28.-*

*Pizza bianca
Potatoes, onions, pancetta, fresh cheese
28.-*

Greeting from the Walliserkeller

Raclette with garnish 

Portion 9.-

à Discretion 28.-

Cheese fondue (fifty-fifty) 

28.-

Meat fondue "Chinoise", french fries or rice

44.-

Toblerone fondue with fresh fruit

17.-

Desserts

Vanilla iced parfait with fresh strawberries

14.-

Warm apple strudel with vanilla sauce

14.-

Homemade tiramisù

14.-

Chocolate mousse

14.-

Homemade tart

8.-

Ask for our ice-cream menu.

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

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