


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 zucchetti and mashed potatoes
38.-

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

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

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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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