




Appetisers

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


Riffelalp „Carne Salada“ with potato cream, marinated vegetables
and crispy Parmesan 
32.-


Tartar of veal with salad and “Belper Knolle”
32.-


Marinated Swiss alpine salmon with eggplant cream
and tomato compote 
29.-

Vitello tonnato with pan-fried tuna and mesclun salad 
32.-

Caesar salad with chicken breast, bacon and parmesan
29.-

Variation of raw and cooked vegetables 
28.-


Mixed salad 
14.-

Green salad 
12.-

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 
16.-


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

Riffelalp Gamelle 
(Soup with spinach, potatoes, leek, pasta and cheese)
18.-


Paste and risotto

Farfalle alla crudaiola 
(San Marzano tomatoes, herbs and burrata)
26.- / 32.-


Casarecce with lobster mediterranean style 
30.- / 38.-

Ravioli of ricotta and basil, pepper coulis 
25.- / 31.-

Tagliatelle with calf's sweetbread, boletus and spinach
25.- / 31.-

Saffron risotto with stew of Osso Bucco 
25.- / 31.-


Fish


Fillet of seabream with lemon sauce 
Summer vegetables and Venere rice
42.-

Fillet of perch miller style
Summer vegetables and Venere rice
39.-

Jumbo shrimps with peperoni sweet and sour sauce
Summer vegetables and Venere rice
42.-

Meat

Candied leg of guineafowl 
Green beans and roasted potatoes
42.-


Pan-fried lamb chops, mediterranean jus 
Green beans and roasted potatoes
46.-

Fillet of beef 180 gr with Café de Paris
Green beans and roasted potatoes
62.-

Breast of veal and braised veal cheeks with Zermatt beer
Green beans and pan-fried polenta
46.-


Origin of our meat and fish:
Dried meat: Switzerland, Italy
Beef, veal, pork, poultry: Switzerland
Lamb: New Zealand
Shrimps: Vietnam
Perch: Poland
Char: Iceland
Seabream, calamary: Mediterranean
Tuna: Indian ocean

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.-

Greeting from the Walliserkeller

Raclette with garnish 
Portion 10.-
à Discretion 31.-

Cheese fondue (fifty-fifty) 
31.-

Meat fondue "Chinoise", french fries or rice
48.-

Toblerone fondue with fresh fruit
18.-

Desserts

Iced yoghurt parfait with marinated apricots
15.-

Warm apple strudel with vanilla sauce
16.-

Homemade tiramisù
15.-

Chocolate mousse
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