

## Appetisers

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„Carne salada“ of marinated Riffelalp cow (CH)  
with Belper Knolle  
29.-

Tartare of Swiss Alpine salmon (CH)  
with apple and ginger  
28.-



Appetiser symphony 2222  
(from 2 persons)  
26.- per person

Salad „Harlequin“  
(Vegetable salad with avocado,  
tomato, beetroot and fresh cheese)  
18.- / 24.-



Vegan salad  
(Sweet potato, vegetable, tofu)  
26.-



Mixed or green salad  
French dressing  
or  
Italian dressing  
12.-



65° poached egg with potato cream,  
boletus and black truffle  
28.-



## Soups

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Tomato cream soup with origan,  
olive oil and pizza bread

14.-



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

16.-



Beef clear soup with egg, bread  
and black truffle

18.-




*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*

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 = vegetarian

 = vegan

 = gluten free

 = lactose free

## Paste and risotti

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Spaghetti with Staffelalp cheese  
and Vale Maggia pepper  
20.- / 26.-



Tagliolini on carbonara sauce  
and Valais bacon  
20.- / 26.-

Penne Rigate with Canadian lobster (CA)  
Mediterranean style  
26.- / 32.-



Tessin polenta with lamb (CH) stew  
and red onion  
26.- / 30.-

Ravioli of Riffelalp cow (CH)  
with sage butter and parmesan  
24.- / 30.-

Carnaroli risotto with fillet of perch (CH),  
lemon and sage  
24.- / 30.-

Grand Riserva saffron risotto  
with artichokes and black truffle  
26.- / 32.-



## Fish

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*Fillet of Swiss Alpine salmon (CH)  
with potato cream,  
chicory and olives*  
38.-



*Composition of salt water fish (M)  
Mediterranean style*  
42.-

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## Meat

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Steak of „Luma“ pork (CH)  
marinated with beer,  
vegetable caponata  
38.-



Entrecôte of „Charra“ beef 180 gr (SP)  
with Café de Paris sauce,  
vegetable caponata  
56.-



Dices of roasted veal (CH)  
with velouté sauce,  
mushrooms and vegetables  
54.-

For 2 persons, served in cocotte  
Roasted Chicken „Pattes noires de la Gruyère“ (CH)  
Vegetable caponata and roasted potato  
42.- per person

As a side dish, you can also choose between  
Penne, Polenta,  
Roasted potato  
or french fries

## Daily special

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Monday:  
game

Tuesday:  
pasta e basta

Wednesday:  
pork belly

Thursday:  
meat fondue à discrétion

Friday:  
shellfish

Saturday:  
meat fondue à discretion

Sunday:  
veal Cordon bleu

44.-

Origin of our meat and fish:

CH = Switzerland


SP = Spain

M = Mediterranean Sea

CA = Canada

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## Pizza

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### Margherita

Tomato sauce, mozzarella and basil

23.-

+ Olive 3.-

+ Spicy salami 3.-

+ Ham 3.-

+ Parma ham 5.-

### Riffelalp Pizza

Air dried meat, Staffelalp cheese, mountain herbs

27.-

### Pizza vegan

Tomato compote, avocado, black truffle

28.-

### Gourmet

Parma ham, duck liver, black truffle

34.-



## Desserts

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*Cream Catalan with hazelnut crumble*  
14.-

*Meringue with warm wild berries and double cream*  
14.-

*Warm apple strudel with vanilla sauce*  
14.-

*Homemade tiramisù*  
14.-

*Chocolate mousse*  
14.-

*Choice of cheese*  
16.-

*Ask for our ice-cream menu.  
Giolito ice-cream is made out of fresh milk, without  
artificial flavours  
or preservatives*