

* Pleasures for the palate

Swiss Alpine salmon (CH) and king fish (M) , sashimi / wakame / soy mayonnaise 	14.-
Veal (CH) mille feuille , carpaccio / quail egg / artichoke / tuna sauce	16.-
Duck liver (F) , terrine / apple variation / cinnamon brioche	14.-
Tagliolini , salted english cream / Périgord truffle	16.-
Half-moon ravioli , scampi (ZA) / lemon ricotta / celery sticks	16.-
Fillet of wild sea bass (A) and prawns (VN) , sautéed / carrot-ginger stock  	28.-

Origin of our meat and fish:

CH = Switzerland

F = France

ZA = South Africa

M = Mediterranean Sea

A = Atlantic

PA = Pacific

VN = Vietnam


UK = United Kingdom

On request, our staff will be happy to give you information on the effects that can trigger allergies or intolerances

* from noon to 9.30 p.m.

All our prices are in CHF and Vat is included










 = Vegetarian

 = Vegan




 = Gluten free

 = Lactose free

Appetisers and Sandwiches

	Riffelalp plate , specialities of dried meat (CH) / mountain cheese		
	Half portion		19.-
	Portion		29.-
	As of 2 persons on Matterhorn board (per person)		19.-
	Winter salad , prawns (VN)/avocado / lemon vinaigrette 		32.-
	Mixed or green salad 		12.-
	Club Sandwich , french fries		28.-
	Baguette Caprese , tomato / mozzarella / pesto 		18.-
	Baguette Norway , smoked salmon (UK) / horseradish / cucumber		18.-
	Baguette Parma , Parma raw ham / garden rocket / parmesan		18.-
	Tramezzino , tuna / tomato / mayonnaise		21.-
	Croque Monsieur , ham / cheese / french fries		21.-
	Riffelalp Cheeseburger (CH) , bacon, gruyère / french fries	150 gr	26.-
		300 gr	36.-

Soups


	Beef clear soup , tortellini with Riffelalp cow (CH)		14.-
	Potato , Périgord truffle / hazelnut /cream  		14.-

Bar Evergreen

	Traditional beef tartar (CH) , hand minced fillet of beef / toast	120 gr	35.-
		180 gr	48.-

 **Late Arrival Dinner until 0.15 a.m.**

 = Vegetarian

 = Vegan






 = Gluten free

 = Lactose free

From the pan

 Spaghetti , tomato / basil  	21.- / 28.-
Spaghetti , bacon / egg yolk / cream / parmesan	23.- / 31.-
Tofu , stew / Indian curry sauce / sautéed vegetables / rice 	32.-
 Penne rigate , tomato / garlic / chilli / parsley  	21.- / 28.-
Fillet of beef (CH) , pan-fried / Café de Paris sauce / vegetables / french fries	58.-
Fillet of sea bass (A) , pan-fried / vegetables mediterranean style 	48.-

From the pastry

 Tiramisù , homemade	14.-
Chocolate mousse , marinated apricot	14.-
Apple strudel , warm / vanilla sauce	14.-
 Fruit salad , fresh  	12.-
Assorted friandises	14.-
Cheese plate 	16.-

 **Late Arrival Dinner until 0.15 a.m.**

Homemade ice-creams and sorbets



Ice-cream: vanilla / chocolate / coffee / fior di latte / mascarpone / sabayon / yoghurt / wild berry

sorbet: lemon / pear / apricot

Vegan and lactose free: Vanilla / chocolate / orange / strawberry  

per scoop 3.50
whipped cream 1.50

Coupes

Ice-coffee , coffee ice-cream / vanilla ice-cream / espresso / cream	9.50
Coupe Tiramisù , mascarpone ice-cream / coffee ice-cream / lady finger / cream / cacao	10.50
Coupe Sabayon , vanilla ice-cream / sabayon ice-cream / black cherry compote / meringue	10.50
Coupe chocolate , chocolate ice-cream / fior di latte ice-cream / cereal croquant / chocolate sauce with rum / cream	10.50
Coupe fruit , yoghurt ice-cream / wild berry ice-cream / warm wild berry compote	10.50
Coupe vegan , strawberry sorbet / orange sorbet / fresh berries  	10.50
Coupe Denmark , vanilla ice-cream / chocolate sauce / cream	10.50
Bananasplit , vanilla ice-cream / chocolate ice-cream / banana / chocolate sauce / cream	10.50

Milkshake

Sweet wines

	10 cl	5 cl
Johannisberg "Saint Martin" Domaine du Mont d'Or, Sion	19.50	10.-
"Mitis" Amigne de Vétroz Jean-René Germanier, Vétroz	20.50	11.-
Château Filhot 2012 Deuxième Cru Classé, Sauternes	23.-	12.-