

Daily special

Monday

Crispy pork belly (CH) with sweet and sour sauce
on vegetable stew

Tuesday

Lasagne alla Genovese with basil pesto, potatoes and green bean 

Wednesday

Skiers penne with spinach, local bacon, tomato dices and cream

Thursday

Veal (CH) stew grandmother style with green peas and mushrooms
Mashed potatoes

Friday

„Fritto misto“ of fish with tartar sauce and french fries

Saturday

Risotto with gorgonzola and pear 

Sunday

Braised beef (CH) with polenta

22.2(2)

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

Appetisers

„Antipasto della nonna“

Parma raw ham, salami, Parmigiano Reggiano, olives,
tomato compote and grissini

18.- / 29.-

Vegetarian „antipasto“ 

Buffalo mozzarella , caponata, tomato compote and grissini

18.- / 29.-

Focaccia with air dried meet from the Riffelalp cow,
goat cheese and mountain herbs

26.-

Tartare of marinated Brüggli salmon trout (CH)
with Panzanella (bread salad) and Belper Knolle

28.-

Salad „Harlequin“ 

(Vegetable salad with avocado, tomato, beetroot and fresh cheese)

16.- / 22.-

Mixed salad 

12.-

Green salad 

12.-

65° poached egg with boletus cream and rye bread croutons 

28.-


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Soups


Tomato cream soup 
12.-


Borlotti beans and potato soup with Luganighetta
16.-


Onion soup with egg yolk, cheese and croutons 
16.-

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

Paste and risotto



South Tyrolian „Knödel“ with spinach, cheese and nut-butter 
18.- / 24.-

Tagliolini “Mamma Marisa” 
with fresh tomatoes, basil, vegetables, parmesan and butter
18.- / 24.-


Spaghetti „aglio olio peperoncino“ with Parmesan cream 
18.- / 24.-

Maccaroni all'amatriciana and ricotta
24.- / 29.-

Ravioli of braised beef (CH) with Piemont hazelnut,
Parmesan and sage butter
24.- / 30.-

Saffron risotto with boletus and mountain cheese  
24.- / 30.-

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Meat

*Spring chicken (CH) with spicy butter,
vegetable caponata and roasted potatoes*
36.-

*Tagliata of „Charra“ beef 180 gr (SP) with black garlic,
vegetable caponata and roasted potatoes*
58.-

*Braised leg of lamb (AUS) and pan-fried lamb fillet (AUS) with Pommery mustard,
vegetable caponata and roasted potatoes*
56.-

*„Luma“ pork escalope (CH),
vegetable caponata and roasted potatoes*
38.-

*As a side dish, you can also choose between tagliolini,
spaghetti or french fries*

Fish

Fillet of shadow fish(M) Mediterranean style with potato-vegetable stew
38.-

Fillet of Bruggli salmon trout (CH) Mediterranean style with potato-vegetable stew
38.-

Skewer of shrimps (VN) Mediterranean style with chickpea purée
38.-

*As a side dish you can also choose between tagliolini,
spaghetti or french fries*

Origin of our meat and fish:

CH = Switzerland

**AUS = Australia*

SP = Spain

PA = Pacific

M = Mediterranean sea

**May have been produced with hormonal enhancers and antibiotics*

Pizza around the Matterhorn

Furggrat

Tomato sauce, mozzarella, ham, mushrooms and basil
27.-

Hörnligrat

Tomato sauce, mozzarella, spicy salami and olives
27.-

Zmuttgrat

Tomato sauce, mozzarella, Tyrolian bacon and egg
27.-

Liongrat

Tomato sauce, mozzarella, mascarpone, Parma ham
and garden rocket
27.-

Carellhütte

Tomato sauce, mozzarella, Datterini tomatoes and basil pesto
27.-

Pizza vegan

Fresh tomatoes, garden rocket, olives and red onions
27.-

Margherita

Tomato sauce, mozzarella and basil
23.-

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Desserts

Traditional profiteroles
14.-

Homemade tiramisù
14.-

Chocolate mousse
14.-

Affogato al caffè
12.-

*Luke warm chocolate cake with fior di latte ice-cream and bombardino
(egg liquor with whipped cream)*
14.-

Warm apple strudel with vanilla sauce
12.-

Homemade fruit tart
7.-

Al Bosco cream slice
7.-

Choice of cheese
16.-

Ask for our ice-cream menu.

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