## Daily pasta

## Monday

Tagliolini "Mamma Marisa" V Fresh tomatoes, basil, vegetables, parmesan and butter

### **Tuesday**

Roman Gnocchi with tomato sauce and Taleggio  $\, \, \bigvee \,$ 

## Wednesday

Tortiglioni with duck and black walnut

## **Thursday**

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

## Friday

Black tagliatelle with codfish confit and fennel

### Saturday

Risotto with gorgonzola, walnut and pear



#### Sunday

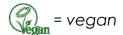
Alpine maccheroni with apple mousse

26.-

All our prices are in CHF and Vat is included

Our staff will be happy to give you information on the effects that can trigger allergies or intolerances









# **Appetisers**

Dried Italian and Valais meat specialities with alpine butter 20.- / 29.-

"Carne Salada" with sweet potatoes and crispy Stafelalp cheese 29.-

Caesar salad with chicken breast 29.-

Tartar of tuna with ginger, mango and orange reduction





Carpaccio of king fish with pomegranate and salmon caviar 32.-

Riffelalp salad  $\checkmark$  (Guacamole, celery root, beetroot and yogurt dressing) 29.-

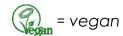
Mixed salad 14.-

Green salad V

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











Tomato cream soup with pizza bread  $\sqrt{\phantom{a}}$ 

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



Riffelalp Gamelle  $\sqrt{\phantom{a}}$  (Soup with spinach, potatoes, leek, pasta and cheese) 16.-

## Paste and risotto

Potato ravioli with Pecorino and boletus 724.- / 29.-

Tagliolini with black truffle 7

Casarecce with lobster mediterranean style 28.- / 34.-

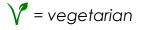


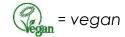
Orecchiette with broccoli and Belper Knolle 22.- / 28.-



Saffron risotto with stew of Osso Bucco 22.- / 28.-











### Meat

Candied duck leg White cabbage and roasted potatoes 38.-

Polenta Ticinese with venison stew and roasted spring onions 38.-

Fillet of beef 180 gr with Café de Paris (X)
Sautéed carrots with Taggiasca olives and roasted potatoes
58.-

Roasted veal shank with beer White cabbage and roasted potatoes 48.-

## Fish

Fillet of char with sage butter Sautéed carrots with Taggiasca olives and mashed potatoes 38.-

Fillet of cod with white vine and Vallée Maggia pepper sauce Sautéed carrots with Taggiasca olives and mashed potatoes 36.-

Pan-fried octopus and calamary with potato cream Sautéed carrots with Taggiasca olives 36.-





Origin of our meat and fish:
Dried meat: Switzerland, Italy
Beef, veal, pork, chicken: Switzerland
Duck: France
Venison: Germany
Lobster: Canada

Sweet water fish: Switzerland
Salt water fish: Atlantic

Margherita \mathcal{V}
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 28.-

Pizza vegan Fizza vegan Tomato, avocado, red onion, garden rocket 28.-

## Desserts

Lukewarm hazelnut tartelette with vanilla sauce 14.-

Warm apple strudel with vanilla sauce 14.-

Homemade tiramisù

14.-

Chocolate mousse

14.-

Homemade tart

8.-

Al Bosco cream slice

8.-

Choice of cheese 16.-

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