



# DAILY SPECIAL

## Monday

Battuta of beef with marinated vegetables  
Parmigiano Reggiano and toast

## Tuesday

Suprême of corn chicken barbecue style  
Caponata and roasted potatoes

## Wednesday

Papardelle Boscaiola  
(Mushrooms, tomatoes, Valais bacon, cream)

## Thursday

Roastbeef with Béarnaise sauce  
French fries and mixed salad

## Friday

Fillet of sea bream al cartoccio  
Sea food, vegetables and potatoes

## Saturday

Pizza Calzone  
Tomato, Mozzarella, Ricotta, ham and salami

## Sunday

Lasagne alla Bolognese

34.-

All our prices are in CHF and VAT is included

# APPETISERS

Riffelalp plate with homemade pickles  
(Dried meat, Valais dried bacon, homemade local sausage, mountain cheese)  
24.- / 34.-

Marinated scottish salmon  
with cucumber, yoghurt, almonds and lemon  
31.-



Vitello tonnato with lightly seared tuna  
32.-



Frisella with tomatoes, burrata and Taggiasca olives  
28.-



Valais raw ham, Ziger cheese and melon  
32.-

Oona caviar N° 103 (can 50 gr),  
pizza bread and sour cream  
190.-

Mixed salad  
16.-



Green salad  
14.-



## CHEESE SPECIALITY

Raclette with garnish (Aletsch cheese)  
Portion 12.-  
à discrétion 32.-





# SOUPS

Tomato cream soup with pizza bread  
16.-



Walser barley soup  
with Valais bacon and savoy cabbage  
16.-

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



## HOMEMADE PASTA AND RISOTTO

Salsiccia Ravioli 2222  
with mushrooms, Belper Knolle and herb butter  
30.- / 36.-

Casarecce all'arrabiata with tuna and fried bread  
28.- / 34.-



Paccheri with beef fillet strips, cacio e pepe  
(Pecorino cream and pepper)  
30.- / 36.-

Sedanino with aubergines, tomato, basil and Parmesan  
26.- / 32.-



Saffron risotto with Ossobucco stew and Gremolata  
28.- / 34.-



# MAIN DISHES

Fillet of sea bass with mediterranean sauce  
Green beans and mashed potatoes  
42.-



Fillet of beef 180 gr with Café de Paris  
Caponata and French fries  
62.-

Grilled pork spareribs  
Caponata and French fries  
42.-

## PIZZA

Margherita  
Tomato sauce, mozzarella and basil  
26.-



+ Olives 3.-  
+ Spicy salami 3.-  
+ Ham 3.-  
+ Mushrooms 3.-  
+ Parma ham 5.-

Riffelalp Pizza  
Air dried meat from Riffelalp, Staffelalp cheese  
32.-

Vegan Pizza  
Tomato, avocado, red onions, garden rocket  
32.-





# DESSERTS

Cheesecake with blueberries, almonds  
and vanilla ice-cream  
16.-

Toblerone mousse with forest berries  
16.-

Warm apple strudel with vanilla sauce  
16.-

Homemade tiramisù  
16.-

Choice of cheese  
16.-



Ask for our homemade ice cream menu

## Origin of our meat and fish:

Dried meat: Switzerland, Italy

Beef, veal, pork, poultry: Switzerland

Sea bass, seam bream: Mediterranean sea

Tuna: Indian ocean

Salmon: Scotland

Seafood: Atlantic

Caviar: Switzerland

## Bread:

All our bakery products come from Switzerland, some of our breads and all our pastries are homemade and some bakery products come from a local bakery in Zermatt



= gluten free



= vegetarian



= lactose free



= vegan

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