



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

Portion of Raclette with garnish (Aletsch cheese)
12.-



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.-

Homemade tarts
10.50

Al Bosco cream slice
12.-

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