



Appetizer

Green salad	8.50
Mixed salad	10.50
Cream of pumpkin soup	10.50
Mix-Brett, Grisoni with organic mountain cheese	25.00
Grisoni mountain	14.00
Organic mountain cheese	12.00

Main courses

Alphötta Spaetzli pan	28.50
Homemade cheese spaetzli with fried onions, apple sauces	
Raclette all you can eat per person	34.00
Raclette cheese, potatoes, pearl onions, baby corn pickles, peach and pear slices	
Cheese fondue all you can eat per person	34.00
Pearl onions, pickled gherkins, baby corn Peach and pear slices, bread and potatoes With fresh chilli on request	
Meat fondue all you can eat per person	58.00
Fondue Chinoise with bouillon including salad and French fries, 5 different sauces, meat platter with beef, pork, chicken	
Meat fondue (beef only): supplement of per person	8.00
Vegan fondue made from cashew nuts Port. 350 gr.	33.00
Pearl onions, pickled gherkins, baby corn Peach and pear slices, bread and potatoes With fresh chilli on request	

Dessert

Apple strudel with cream or vanilla sauce	9.50
Chocolate mousse	7.50
Affogato , vanilla ice cream with espresso	9.50
1 scoop of ice cream with cream	5.50

Children Hits (until 12 years)

Portion of French fries	9.00
Chicken Nuggets 4 pcs. with French fries	12.50
Homemade cheese spaetzli, apple sauce (with fried onions if desired)	14.50
Cheese fondue or raclette to share	14.50
Meat fondue to share	22.50

In addition to cheese fondue or raclette, we recommend:

Portion of bacon beef	9.50
Portion of Mostbröckli	11.50