

Hors d'oeuvres

Snails „Burgundy style“ <i>with homemade herb butter</i>	6 pieces	CHF 19.00
Grisons air-dried beef	100 gr.	CHF 29.50

Soups

Clear soup with shredded pancake	CHF 10.50
Tomatocreamsoup	CHF 10.50

Salads

Leaf salad	CHF 11.50
Mixed salad	CHF 13.00
Field salad plan with egg and bacon	CHF 15.00 CHF 17.00

Main courses

Raclette	<i>portion</i>	CHF 13.50
<i>silverskin onions, gherkins and raclette-potatoes</i>	<i>as much as you like</i>	CHF 45.00

Cheese fondue “Freiburg Style”		CHF 32.00
<i>the classic swiss fondue</i>		

Minimum 2 people

Mushroom fondue	<i>per person</i>	CHF 33.00
<i>a speciality of the house</i>		

Chili fondue	<i>per person</i>	CHF 32.50
<i>some like it hot</i>		

Farmers fondue	<i>per person</i>	CHF 33.50
<i>bacon and onions</i>		

Prosecco fondue	<i>per person</i>	CHF 34.00
<i>something different</i>		

***All our fondues are prepared with white wine.
White wine contains alcohol and is therefore not suitable for children.**

Vegetarian

Homemade Pizzoccheri „Valtellinesi“
italian specialty with buckwheat flour

CHF 31.00

No cheese

Schnitzel Viennese
vegetables, french fries

CHF 46.00

Pork cutlets
back fat, rind

350 gr.

CHF 38.00

Marinated beef on skewer

200 gr.

CHF 41.00

***We serve with all grill specialities:
Fried potatoes with rosemary and seasonal vegetables
Herb butter, barbecue sauce and pepper sauce***

<i>Beef</i>	<i>Switzerland/Ireland</i>
<i>Calf</i>	<i>Switzerland</i>
<i>Pork</i>	<i>Switzerland</i>
<i>Lamb</i>	<i>New Zealand*/Ireland</i>
<i>Poultry and poultry products</i>	<i>Switzerland/France</i>
<i>Deer/Stag</i>	<i>Switzerland/Austria</i>
<i>Horse</i>	<i>Spain</i>
<i>Sausage and sausage products</i>	<i>Switzerland/Italy</i>
<i>Fish</i>	<i>Norway/Netherlands/Estonia</i>
<i>Crustaceans</i>	<i>Italy/Vietnam</i>
<i>Eggs</i>	<i>Switzerland</i>

** May have been produced with non-hormonal performance enhancers such as antibiotics.*