

A Taste of Wallis

Raclette Cheese AOP (v) with new potatoes, silver onions & cornichons	CHF 9.00 <i>per plate</i>
* Homemade Rösti – Potato with dry cured bacon IGP , raclette cheese, fried egg and side salad	CHF 28.00
* Homemade Rösti – Potato with sliced apple, raclette cheese, apple sauce and side salad (v)	CHF 26.00
* Homemade Cholera served with a mixed salad (v) (Onions, potatoes, raclette cheese, sliced pears, sliced apples and leeks in puff pastry – oven cooked)	CHF 26.00
Walliser Platter Dry cured Beef IGP , Ham IGP , Bacon IGP & Sausage, Raclette Cheese AOP , Rye Bread AOP . <i>Served with cornichons and silver onions.</i>	CHF 30.00
Cheese Fondue: <i>All served with bread, cornichons & silver onions (v).</i>	per Person
Brömbar (cooked with Guinness Beer)	CHF 33.00
Classic (cooked with Fendant White Wine)	CHF 29.00
Truffle (cooked with Truffle)	CHF 37.00
Wallis (cooked with tomatoes) <i>served with potatoes</i>	CHF 32.00
Cheese fondue Menu: Salad, Fondue & Apricot or Pear Sorbet with schnapps Please choose one type of Cheese Fondue to create your menu.	+CHF 10.00
* Käseschnitte Natur with a Fried Egg (v) (Oven cooked bread soaked in white wine and covered in Raclette cheese)	CHF 24.00
* Käseschnitte Tomaten with Tomato and a Fried Egg (v)	CHF 26.00
* Käseschnitte Schinken with Ham, Tomato and a Fried Egg	CHF 28.00

*Please allow upto 25 minutes (V) = Vegetarian

Allergens: Our staff will be happy to provide information on allergens and intolerances on request. All dishes are also available as children's portions.



AOP - Appellation d'Origine Protégée
IGP - Indication Géographique Protégée

Preise inkl. 7.7% MWSt.