

Wine list

White	7.5dl	
Yvorne AOC «Chant des Resses» Artisans Vigerons d'Yvorne, Chablas	51.00	
Aphrodine Petite Arvine AO Albert Mathier, Salgesch / Wallis	52.00	
Heida du Valais AOC Albert Mathier, Salgesch / Wallis	52.00	
Red		
St. Saphorin Rouge „TERRA MATER“ AOC Jean et Testuz Pierre, Lavaux	52.00	
Cornalin AOC Albert Mathier, Salgesch / Wallis	56.00	
Humagne Rouge AOC Valais Albert Mathier, Sion / Wallis	65.00	

Liquor from the distilleries

Hans Erismann, Eschenmosen Urs Hecht, Gunzwil

Cherry 41% vol	7.50 / 2cl	Bernese Roseapple	
Williams 41% vol	7.50 / 2cl	Brandy 40% vol	8.50 / 2cl
Quince 41% vol	7.50 / 2cl	Vieille Williams 41%	8.50 / 2cl
Vieille Prune 41%	8.50 / 2cl		

Menu

Starters

Air-dried Grisons meat	15.00
Lamb's lettuce with egg	15.00

Our cheese fondues per 2 persons

Fondue Glockenhof	32.00 p.p.
Delicious cheese mix from Zurich Oberland included bread and jacked boiled potatoes	

Moitié-Moitié Fondue

The classic with vacherin and gruyere included bread and jacked boiled potatoes	32.00 p.p.
Pickled cucumbers and silver onions / pear / pineapple Each per portion	5.00
Cherry liquor 40% vol	5.00 / 2cl

Hot stone

Cook your meat to your personal taste.

Beef entrecote from "Hereford" from Ireland, 250gr	55.00
Served with crispy fries allumettes with four different dips: BBQ-sauce, herb butter, aioli and shallot confit with port wine and mustard seeds.	

Dessert

Triology of sorbet (pear, plum, mango)	13.00
with Williams, Vielle Prune and Campari	15.50
Fresh fruit salad with whipped cream	12.50

Prices are in CHF including 7.7% VAT.