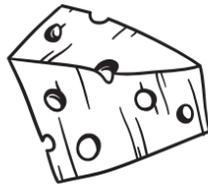


FOR THE START

Mixed cheese and charcuterie on a wooden board
16 per person, from 2 persons possible



OUR SOUP POT

Soup of the day for 10.5

SALAD VARIATIONS

Lamb's lettuce with egg, bacon, croutons, house dressing | 14.5
Mixed salad with house dressing | 11

Goat cheese with figs, honey, thyme, marinated
quinoa salad, apple and carrot | 18
or as main course for 28



FONDUE A DISCRETION
51 per person, only available by reservation



EXTRAS
2.5 / Ingredient
Garlic, egg, chili, pickled
cucumber, silver onion

5.5 / Ingredient
Cherry tomato, wild mushroom, potato, red
wine pear, bacon

9.5 / Ingredient
freshly sliced truffle

Moitié-Moitié | 31

Chili Fondue | 33

Rezenti house blend | 31

If you like it a little spicier

Walliser | 33

With enough garlic & diced tomatoes

The one from the forester | 35

With pepperlings & chives

Very classy | 44

With black truffle



When ordering, don't forget
the kirsch for dunking!
5.5



HOT TARTE FLAMBÉE

Original with bacon, onions and sour cream | 19
Salmon with onions, sour cream, capers and dill sauce | 23
Ticinesi (vegetarian) with onions, sour cream, antipasti and alpine cheese | 21

All prices in Swiss Francs and
including 7.7 % MwSt.

RACLETTE



SWEET ENDING

Grandma's apple pie with vanilla foam | 10.5
Lemon sorbet | 6.5 or with vodka | 10.5
Warm chocolate cake with sour cream ice cream & hot berries | 14.5
Small dessert | 6.5

Portion of raclette cheese with potatoes and garnish | 18 or as a large portion for 21.5

Raclette Chat as much as you like with Gletscher-cheese from Pontresina and garnish | 48 per person, from 4 persons available