

## Starters

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Mixed leaf-salad	9.80
Field salad with egg	12.80
Air dried beef and ham (CH)	24.80
Sausage from Vaud, cold, sliced (CH)	15.80
Plate of raclette	16.80

## Cheese fondues

with bread and potatoes

### Fondue fribourgeoise

- half and half (half Gruyère-, half Vacherin-cheese, with wine and Kirsch) 32.80/Pers.
- vacherin only (without wine and Kirsch) 32.80/Pers.

Fondue valaisanne (with tomatoes) 35.80/Pers.

- with pickled onions and gherkins + 6.90
- or pineapples and pears + 6.90
- or peppadews (sweet & hot pepper) + 7.90

## Raclettes à discrétion (all you can eat)

with potatoes and mixed pickles 41.80/Pers.

*In case of allergies or intolerances, our staff will be glad to help you.*

# Wines by the glas

1dl 2dl 3dl 5dl

## white wines

<i>Epesses A.O.C.</i>	6.60	13.20	19.80	33.--
<i>Aigle, grand vin vaudois</i>	6.20	12.40	18.60	31.--
<i>Fendant de Sion</i>	5.70	11.40	17.10	28.50
<i>Johannisberg du Valais</i>	6.70	13.40	20.10	33.50
<i>Chardonnay du Valais</i>	7.10	14.20	21.30	35.50
<i>Petite Arvine A.O.C.</i>				42.--
<i>Heida, J. Chanton</i>				45.--

## rosé wine

<i>Dôle blanche, A.O.C.</i>	6.10	12.20	18.30	30.50
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## red wines

<i>Dôle Valteroir</i>	5.90	11.80	17.70	29.50
<i>Merlot del Ticino</i>	6.20	12.40	18.60	31.--
<i>Optimo, Diego Mathier</i> (Diolinoir, Gamaret, Cabernet Sauvignon und Syrah)	8.80	17.60	26.40	44.--

## Prosecco

<i>Prosecco di Conegliano</i>	9.50			
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