

STARTERS

Plättli 19

Bouv Assoluto 40g & Beef Salsiz 40g
Hatecke's cellar-aged, thinly sliced
Entrecôte from the dairy cow and Salsiz

Seasonal Salad 11

with apple, pear, walnut
and balsamic vinaigrette

FONDUES

Fondue Chinoise 49 per person

Veal, beef, deer and Bruderhahn chicken
with homemade sauces, mixed pickles
Swiss fries and rice

Glacier Fondue moitié moitié 39 per person

from Pontresina with mixed pickles
broccoli, pear and bread

Truffle Cheese Fondue 49 per person

with bread

DESSERT

Creamslice 10

Chocolate-Vanilla Twister 10 | 8

Urban Chocolate Soft Ice
and Vanilla Soft Ice with a touch
of Swiss pine

WINE RECOMMENDATION

Les Crêtes – Vini alpini, Petit Arvine, 75cl, 66

Keller am See, Chasselas, 75cl, 63