

FROM THE GARDEN . . .

	small	big
Soup of the day 🌿	6.00	9.00
Green Salad 🌿 🍷 🍷 🌿	8.00	
Green salad with local cheese, dried meat 🍷	14.00	22.00
Green salad with vegetables, chestnuts, cheese and fruit 🌿 🍷	14.00	22.00
Aubergine tatar (small 130g - big 180g) - rye bread sweet and sour vegetables 🌿 🍷 🌿 (🍷 possible)	16.00	22.00
Homemade vegetable pie with salad 🌿		22.00
Chickpea curry with rice and vegetables (taxes approx. 20min) 🌿 🍷 🍷 🌿	18.00	24.00





WE LOVE CRÊPES. . . (🍷 and 🍷 possible)

Crêpe „Sonja“ 🌿 Blue cheese, pear, walnut, honey		19.00
Crêpe „Louisa“ 🌿 Julienne vegetables, herbs, cheese, sour cream		19.00
Crêpe „Emilia“ Ham, herbs, cheese, tomato sauce		19.00
Crêpe „Sebastian“ Raw ham, aubergine, cheese, ruccola		19.00
Crêpe „Goggwäargji“ home made bolognese, cheese		19.00
Crêpe „Arin“ 🌿 Hazelnut-chocolate cream or jam or cinnamon & sugar or honey		14.00






FROM THE REGION . . .

Local taglierini with tomato sauce or pesto 🌿 (🍷 possible)	14.00	19.00
Local taglierini with carbonara sauce (🍷 möglich) or bolognese	16.00	24.00
Regional ravioli filled with spinach and ricotta 🌿 with pesto or tomato sauce	19.00	29.00

SOMETIMES MEAT IS ALLOWED. . .




Gloggä Valais plate		
with specialities from the region and house bread ( and  möglich)	19.00	29.00
Swiss beef tartare (small 90g - big 140g)		
with house bread and sweet and sour vegetables 	19.00	29.00
Swiss beef ragout		
with mashed potatoes, polenta or risotto and daily seasonal vegetables 		34.00

SWEETS . . .

Home-made fruit cake (cream supplement CHF 1.00) 	7.00
Kaiserschmarrn with seasonal fruits	12.00
Homemade sorbet  	3.50
Ice cream balls: chocolate, vanilla, strawberry (cream supplement CHF 1.00)  	3.50

Evenings

first service at 6 p.m., second service at 8.15 p.m.

Starter of the day 	9.00
Salad of the day 	8.00
Main course of the day (choice of vegetarian or meat)	28.00
Dessert of the day 	9.00

Advance booking required by 2 pm

Swiss beef entrecôte	49.00
Swiss beef double entrecôte (2 people)	
with mashed potatoes, polenta, risotto or daily supplement and seasonal vegetables	98.00

 vegan,  lactose free,  vegetarian,  gluten free

Origin of meat: Switzerland, origin of eggs: Salzmann poultry farm Naters,
Origin of cheese: Goms, Origin of pasta: Novena Ulrichen
Our prices are in CHF VAT incl.