

SUMMER MENU

FROM THE GARDEN

Soup of the day	6 / 9
Freshly prepared according to seasonal availability	
Green salad	8
Salad Mix with our house dressing	
Green salad with cheese and dried meat	14 / 22
Garnished with regional specialities	
Green salad with vegetables, mixed seeds, cheese and fruits	14 / 22
Colorful, rich seasonal salad	
Eggplant tartare	16 / 22
Served with homemade bread and sweet and sour vegetables <i>small 130g / large 180g</i>	
Homemade vegetable quiche with salad	22
Freshly baked from our kitchen, <i>takes approx 20 Min</i>	
Chickpea curry with rice and vegetables	18 / 24
Finely balanced, vegan curry, <i>takes approx 20 Min</i>	

WE LOVE CREPES

Homemade with fresh eggs from the Salzmann poultry farm in Naters (vegan and lactose-free available)

Crêpe „Sonja“	19
Blue cheese, pear, walnut and honey	
Crêpe „Louisa“	19
Vegetable strips, herbs, cheese, sour cream	
Crêpe „Emilia“	19
Ham, herbs, cheese, tomato sauce	
Crêpe „Sebastian“	19
Prosciutto, eggplant, cheese, rocket	
Crêpe „Goggwäärgji“	19
Homemade bolognese, cheese	
Crêpe „Arin“	14
Jam, cinnamon and sugar or honey <i>extra cream + 1</i>	

THE PEOPLE OF GOMS JUST KNOW HOW TO DO IT

Taglierini from the region with tomato sauce or pesto	14 / 19
Fresh taglierini from Ulrichen (gluten-free available)	
Taglierini from the region with carbonara or bolognese	16 / 24
Fresh taglierini from Ulrichen (gluten-free available)	
Ravioli from the region with spinach & ricotta filling	19 / 29
With pesto oder tomato sauce	

SOMETIMES IT HAS TO BE MEAT

Gloggä valais plate	19 / 29
With specialties from the Goms and homemade bread (gluten- and lactose-free available)	
Swiss beef tartare	19 / 29
With homemade bread & sweet and sour vegetables (gluten-free available) <i>small 90g / large 140g</i>	
Organic beef ragout	34
With seasonal vegetables of the day and a side dish of your choice	
<i>Choice of side dishes: Mashed potatoes, polenta, or risotto</i>	

THEREE IS ALWAYS ROOM FOR SWEETS..

Homemade fruit tart (cream + 1)	7
Kaiserschmarrn with fresh fruits	12
Homemade parfait	9
Homemade sorbet	4
Ice cream: chocolate, vanilla, strawberry	4
<i>Some extra cream + 1</i>	

IN THE EVENING

Appetizer of the day	9
Salad of the day	8
Main course of the day	34
Dessert of the day	9
Swiss beef entrecôte	49
Upon pre-order until 2:00 PM. Served with a side dish and seasonal vegetables	

Origin of meat: Switzerland – Eggs: Salzmann poultry farm, Naters
– Cheese: Goms – Pasta: Novena, Ulrichen
Our prices are in CHF incl. VAT.