HOTEL GLOCKE
natürlich nachhallend

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 16 / 22
Garnished with regional specialities

Green salad with roasted pumpkin, marrons and pear 16 / 22
Colorful, rich seasonal salad

Eggplant tartare with quinoa 18 / 24
Served with homemade bread and sweet and sour vegetables *small 130g / large 180g*

Homemade vegetable quiche 22
With green salad, *takes approx 20 Min*

Homemade vegetable patties, vegetable purée 24
oat flakes and linseeds, vegan *takes approx 20 Min*

WE LOVE CREPES

Homemade with buckwheat and 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 *extra cream + 1*

GOMS JUST KNOW HOW TO DO IT

Taglierini from the region with tomato sauce or pesto 14 / 19
from Ulrichen (gluten-free available)

Taglierini from the region with carbonara or bolognese 18 / 24
from Ulrichen (gluten-free available)

Homemade pumpkin gnocchis 19 / 29
With chestnut sauce, brussels sprouts and chestnuts

SOMETIMES IT HAS TO BE MEAT

Gloggä valais plate 22 / 29
With specialties from the Goms and homemade bread (gluten- and lactose-free available)

Swiss beef tartare 22 / 29
With homemade bread & sweet and sour vegetables (gluten-free available) *small 90g / large 140g*

Organic beef ragout 34
With seasonal vegetables and mashed potatoes

Organic alpine pig liver 34
With mustard and apple sauce, seasonal vegetables and mashed potatoes

Gommer venison ragout 34
With homemade spätzli, pumpkin, red cabbage and chestnuts

THERE IS ALWAYS ROOM FOR SWEETS..

Homemade fruit tart (cream + 1) 7

Kaiserschmarrn with seasonal fruits 14

Homemade parfait 9

Homemade sorbet 4

Ice cream: chocolate, vanilla, strawberry 4

Some extra cream + 1

IN THE EVENING

Appetizer of the day 9

Salad of the day 8

Main course of the day 34

Dessert of the day 9

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