**Valais Specialities**

**Raclette Cheese *AOP*** ***(V)*** CHF 8.00 with new potatoes, silver onions & cornichons ***per plate***

**\*Homemade Rösti** – Potato with dry cured bacon ***IGP***, CHF 26.00

raclette cheese, fried egg and side salad ***(V)***

**\*Homemade Rösti** – Potato with sliced apple, raclette cheese, CHF 24.00

apple sauce and side salad ***(V)***

**\*Homemade Cholera** served with a mixed salad ***(V)*** CHF 22.00

(Onions, potatoes, raclette cheese, sliced pears, sliced apples and leeks

in puff pastry – oven cooked)

**Valais Plate** CHF 26.00

Dry cured Beef ***IGP***, Ham ***IGP***, Bacon ***IGP*** & Sausage,

Raclette Cheese ***AOP***, Rye Bread ***AOP***. *Served with cornichons and silver onions.*

**Cheese Fondue:** *All served with bread, cornichons & silver onions* ***(V)***

**Classic** (cooked with Fendant White Wine) CHF 27.00

**Brömbar** (House Special cooked with Guinness) CHF 30.00

**Truffle** (cooked with Truffle) CHF 35.00

**Valais** (cooked with tomatoes) *served with potatoes* CHF 30.00

**Cheese fondue Menu:** Salad, Fondue & Apricot or Pear Sorbet with schnapps. **+CHF 10.00**

Please choose one type of Cheese Fondue to create your menu.

**\* Käseschnitte Natural** with a Fried Egg ***(V)*** CHF 22.00(Oven cooked bread soaked in white wine and covered in Raclette cheese)

**\* Käseschnitte** with Tomato and a Fried Egg ***(V)*** CHF 24.00

**\* Käseschnitte** with Ham, Tomato and a Fried Egg CHF 26.00

***\*Please allow upto 25 minutes***

***(V) = Vegetarian***

**If you have any special dietary requirements, please do not hesitate to speak to a member of staff. We would be happy to help you in any way. All dishes are also available as children's portions.**

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AOP - Appellation d’Origine Protégée

IGP - Indication Géographique Protégée

**Preise inkl. 7.7% MWSt.**