

# M E N U   E N G L I S H

## regional

Air dried Zermatt beef	½	16.-	26.-
Chipped cheese	½	14.-	22.-
Assorted cold meat and cheese plate from Zermatt			28.-

## salads

Seasonal mixed salad			8.50
Mozzarella with tomatoes and basil	½	13.50	18.50
Garden rocket salad with parmesan & nut oil vinaigrette			14.-
Summer Salad with chicken & melon			21.-
Sausage - Cheese salad garnished			13.50

## for cold days

Tomato soup	8.50	with gin	9.50
Barley soup with air dried meat			13.50

## starter or main course

Snails with garlic butter	½	15.-	28.-
Beefsteak tatar with Cognac	½	18.50	28.50

## Pasta

Spaghetti with fresh tomato sauce and basil			18.-
Tagliatelle aglio, olio e peperoncino with garden rocket			21.50
		with shrimps	33.50

## traditional

Fried pork or veal sausage with rösti and onion sauce			21.-
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## from our meat kitchen

Chicken breast with mustard cream sauce			24.-
Veal escalope with butter and lemon			34.-
Lamb chops with herbs			35.-
Tagliata of sirloin with tomatoes and garden rocket			37.-
Stuffed rolled beef with mashed potatoes			28.-

## typical Swiss

Cheese Fondue			23.-
Cheese Fondue with herbs			26.-
Cheese Fondue with champagne			31.-