



STARTERS

Grisons salad <i>Lamb's lettuce, soft-boiled egg, meat from Grisons, croutons</i>	24 .-
Velouté from Valais <i>Butternut, onions, chestnut fondant, smoked bacon from Valais</i>	22.-
Dried meat platter <i>From Grisons and Grünenwald</i>	29 .-
Mixed platter <i>Meat from Grisons and Caramel Gruyère 24 months</i>	29 .-

LES FONDUES

(2 people minimum / price per person)

La Fondue from Gstaad <i>Gruyère PDO / Vacherin PDO</i>	32 .-
Fondue with ceps <i>Gruyère PDO / Vacherin PDO / ceps</i>	38 .-
Champagne Fondue <i>Gruyère PDO / Vacherin PDO / Champagne</i>	56 .-
Fondue with black truffles <i>Gruyère PDO / Vacherin PDO / truffle mélanosporum</i>	70 .-

All fondues are served with steamed spleen potatoes and green salad

Supplement : Green salad or steamed spleen potatoes	10 .-
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DISHES

Swiss veal chop <i>Like a Viennese</i>	69 .-
Grisons Burger <i>Swiss beef 160g/ dried meat, PDO gruyère, paprika fries</i>	34 .-

DESSERTS

Swiss butter and blueberry shortbread	14 .-
Meringue, double cream of Gruyère cheese, red berries	18 .-
Chocolate fondant, Toblerone ice cream	18 .-
Gourmet coffee or Gourmet tea	12 .-