

Apéros and spirits

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Apéros	ana	chirite
Aperos	ullu	Spirits

Prosecco Aperol Spritz		8.50 12.50
White Wine Spritzer		7.00
Campari	4 cl	7.00
Campari (with orange jus)	4 cl	9.50
Pastis	4 cl	7.00
Sherry (Tio Pepe)	4 cl	7.50
Mount Rigi with tonic	4 cl	9.50
Appenzeller, Ramazzotti	4 cl	7.00
Williamine, Apricotine, Kirsch	2 cl	6.50
Vieille Prune (Morand) Vieille Prune (Urs Hecht) Vieille Williams (Urs Hecht) Vieille Apricotine (Urs Hecht)	2 cl 2 cl 2 cl 2 cl	7.50 9.50 9.50 10.50
Grappa (Sito Moresco) Genepi Liquer (Morand) Honigkräuter (Schuler)	2 cl 4 cl 4 cl	11.50 6.50 6.50
Zwetschgen, Kräuter, Pflümli, Kernobst (Gunzwiler)	2 cl	5.50
Baileys Amaretto	4 cl 4 cl	6.50 6.50



Drinks

Soft drinks in bottles			
Valser (mineral water)		33 cl	4.50
		75 cl	6.80
Sinalco, Coke Zero, Sprite, Rivella red/blue		33 cl	4.50
Tonic Water Thomas Henry		20 cl	
Apple Cider (alcoholic or non-alcoholic)		50 cl	5.80
Soft drinks on tap			
	3 dl	5 dl	1.5
Coke, Apple Spritzer	4.00	5.60	11.50
Homemade Orange Ice tea	4.00	5.60	
Tap water	2.00	3.00	
Non-alcoholic hot drinks			
Coffee, Espresso			4.20
Double Shot Espresso			5.80
Flat white			4.50
Cappuccino, Latte Macchiato			4.80
Coffee with whipped cream Ovomaltine, Hot or cold Chocolate			5.80 4.80
Tea (herbal and black)			4.20
Carl Zuckmayer Tea (Rosehip tea with orange juice)		6.00	
Non-alcoholic Punch (Rum or forest fruit)		4.50	
Alcoholic hot drinks			
Coffee Alpenblick (with herbal honey liqueur)		8.50	
Coffee Amaretto, Coffee Baileys (with whipped cream)		8.50	
Coffee «Fertig»/«Luz» (with stone fruit, prune or herbal liqueur)		5.80	
«Schümli Pflümli» (Coffee with plum liqueur and whipped cream)		8.50	

Alpenblick AperitifMount Rigi with Tonic 9.50



Menu

Starters Green Salad Garden Salad Soup of the Day Traditional Barley Soup / ith Jerky Ginger Soup (vegan)	10.50 /	8.00 9.50 9.00 14.50 11.50
Something small Walliser Teller (Platter with local cold meat, cheese & pickles)	small full size	17.50 28.00
Cheese Platter	small full size	13.50 24.50
Main meals		
Wurst-Käse Salat (Traditional cold sausage and cheese salad)		
Wurst-Käse Salat (Traditional cold sausage and cheese salad with a variety of salads on the side or with a traditional hash brown) Chäs-Spätzli with salad on the side		22.00
(Traditional pasta on a cheese sauce, served with a variety of salads) Walliser Eringerbratwurst mit Rösti		20.50
(Local sausage with hash brown, served with onion sauce or apricot chutney) Adi's Käseschnitte (A traditional Swiss cheese dish: a cheese mix with onions, garlic, tomatoes & ham melted on bread. Served with a fried e		21.50 22.50
Hot Dog «Allalin» (A slightly different Hot Dog, let us surprise you!)		12.50
For our little guests		
Hot chips Chicken puggets with chips		8.50
Chicken nuggets with chips Wiener sausage with chips		12.50 10.50

Meat origin: Chicken/Switzerland, Pork/Switzerland, Beef/Switzerland. Please talk to our staff if you have any dietary requests or food allergies.



Wine and beer

Wine by the glass/jug	1 dl	2 dl	3 dl	5 dl
Johannisberg (Leukersonne, white)	4.50	9.00	13.50	22.50
Fendant (Leukersonne, white)	4.50	9.00	13.50	22.50
Rosé (Leukersonne)	4.50	9.00	13.50	22.50
Dôle (Leukersonne, red)	4.50	9.00	13.50	22.50
White wine by the bottle				
Heida (St. Jodern Kellerei, Savagnin blanc)			50 cl	30.00
Fine Goutte (Leukersonne, Chasselas)			75 cl	45.00
Petite Arvine (Leukersonne, Petite Arvine)	1 dl	6.50	75 cl	48.00
Varenheit (Varonier, Assemblage)	1 dl	6.50	75 cl	48.00
Humagne Blanche (Domaine des Muses, Hur	magne Bla	nche)	75 cl	56.00
Red wine by the bottle				
Mischabel (St. Jodern Kellerei, Pinot Noir, Gam	aret)		50 cl	30.00
Positivo (Leukersonne, Assemblage)			75 cl	48.00
Humagne Rouge (Cave St. Philippe)	1 dl	6.50	75 cl	48.00
Magdalena (Barrique de la Madeleine,			75 cl	56.00
Cabernet Franc, Cabernet Sauvignon, Merlot)				
Beer				
Blonde 25 (Lager, valaisan beer)			25 cl	4.50
Appenzeller Quöllfrisch (Lager)			33 cl	4.80
			50 cl	6.20
Appenzeller Dunkel (Dark beer speciality)			33 cl	5.00
Appenzeller Leermond (Non-alcoholic)			33 cl	4.80
Appenzeller Weizen (Wheat beer, cloudy)			50 cl	7.00
Appenzeller Zitronen Panaché (Lager, clou	ıdy, citrus	flavour)	33 cl	4.80

Alpenblick Aperitif

Mount Rigi with Tonic 9.50



Desert menu

Desert menu	
Homemade croissant with nut filling	3.10
Petra's homemade cake of the day	Piece 5.50 Add whipped cream + 1.50
Mountaineer's dream Ice cream with Genepi (a traditional herbal liqueur) an	9.50 nd meringues
Homemade Ice-coffee	9.50
Coupe Mischabel Vanilla and hazelnut ice cream with caramelized nuts	9.50 and whipped cream
Meringues Ice Cream Vanilla and strawberry ice cream with meringues and	8.50 plenty of whipped cream
Ice cream Vanilla, Strawberry, Hazelnut, Caramel, Mocca, Chocolate, Pear sorbet (vegan)	Per Scoop 3.80 Add whipped cream + 1.50
Frappe Ice cream smoothie, pick any of the flavours	7.00
For our Little Guests Tweety, ice cream	5.50
Elvis, chocolate ice cream	5.50

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Informations

Suppliers

We obtain the food for all our dishes from grocery stores in Saas-Fee:

- Bread Bäckerei-Konditorei Teehaus Domino
- Cheese Cabane du Fromage
- Goat cheese Hannigalp
- Eggs Hannigalp (if possible)
- Meat Metzgerei Mischabel
- Vegetables Zurbriggen Gastro AG
- Frozen products Tiefkühlprodukte Kurt Lehner

Allergy sufferers

All our sauces are gluten-free. We use for our soups only vegetable bouillon and with all of our dishes only boiled butter.

