



Apéros

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Prosecco		8.50
Aperol Spritz		11.50
Ingwerer Spritz		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

Apéros non-alcoholic

Sanbitter		6.00
Martini Vibrante (with grapefruit peel)		9.50

Alpenblitz Shot

Kahlúa with espresso and cream 5.00

EAT | DRINK | ENJOY

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Drinks

Soft drinks in bottles

Sinalco, Coke Zero, Rivella red/blue	33 cl	4.50
Tonic Water (Thomas Henry)	20 cl	4.50
Apple Cider (alcoholic or non-alcoholic)	50 cl	6.00

Soft drinks on tap

	2 dl	3 dl	5 dl	1 l
Mineral water (sparkling)	3.00	4.00	5.60	11.00
Still water	2.00	3.00	4.00	6.00
Schweppes Cola, Rivella red, Citro	3.00	4.00	5.60	11.00
Apple drink, Homemade Ice tea	3.00	4.00	5.60	11.00

Non-alcoholic hot drinks

Coffee, Espresso	4.20
Double Shot Espresso	6.00
Flat white	5.00
Cappuccino, Latte Macchiato	5.00
Coffee with whipped cream	5.80
Ovomaltine, Hot or cold Chocolate	4.80
Tea (Sirocco, see tea menu)	4.20
Carl Zuckmayer Tea (Rosehip tea with orange juice)	6.00
Hot syrup apple-ginger and winter punch (Sirupier de Berne)	4.80

Alcoholic hot drinks

Coffee «Hexenhäuschen» (with whipped cream, Appenzeller and gingerbread syrup)	8.50
Coffee «Schneestern» (with whipped cream and Etter Christmas Pflümli)	8.50
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)	6.00
«Schümli Pflümli» (Coffee with plum liqueur and whipped cream)	8.50
Homemade White Mulled Wine	7.00

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Menu

Starters

Green Salad	8.00
Garden Salad	10.50
Soup of the Day	9.00
Traditional Barley Soup / with Jerky	10.50 / 14.50
Ginger Soup (vegan)	12.00

Something small

Walliser Platter (with local cold meat, cheese & pickles)	small 17.50 / full size 28.00
Cheese Platter	small 13.50 / full size 24.50

Main meals

Wurst-Käse Salat (Traditional cold sausage and cheese salad)	17.50
Wurst-Käse Salat (Traditional cold sausage and cheese salad with a variety of salads on the side or with a traditional hash brown)	22.00
Chäs-Spätzli with salad on the side (Traditional pasta on a cheese sauce, served with a variety of salads)	20.50
Walliser Eringerbratwurst mit Rösti (Local sausage with hash brown, served with onion sauce or apricot chutney)	21.50
Adi's Käseschnitte (A traditional Swiss cheese dish: a cheese mix with onions, garlic, tomatoes & ham melted on bread. Served with a fried egg)	22.50
Hot Dog «Allalin» (A slightly different Hot Dog, let us surprise you!)	12.50
Fitness plate with chicken breast and alpine herb butter	24.00
Fitness plate with rack of lamb and alpine herb butter	28.00

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Menu

For our little (and big) guests

Hot chips	8.50
Chicken nuggets with chips	12.50
Wiener sausage with chips	10.50
Toast Deluxe (with ham, cheese and egg)	9.50
Schnitzelbrot (with chicken and coleslaw salad)	13.00
Garlic bread	8.00

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Wines

Wines by the glass/jug

	1 dl	2 dl	3 dl	5 dl
Johannisberg (Leukersonne, white)	5.00	10.00	15.00	25.00
Fendant (Leukersonne, white)	4.50	9.00	13.50	22.50
Apéro Assemblage (Cave du Paradis, white)	4.00	8.00	12.00	20.00
Rosé (Leukersonne)	4.50	9.00	13.50	22.50
Dôle (Leukersonne, red)	4.50	9.00	13.50	22.50

White wines by the bottle

Heida (St. Jodern Kellerei, Savagnin blanc)			50 cl	32.00
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
Pinos Gris (Cave St. Philippe)			75 cl	48.00
Humagne Blanche (Domaine des Muses, Humagne Blanche)			75 cl	56.00

Red/Rosé wines by the bottle

Mischabel (St. Jodern Kellerei, Pinot Noir, Gamaret)			50 cl	32.00
Cornalin (Gregor Kuonen)			50 cl	36.00
Dôle Blanche Rosé (Gregor Kuonen)			50 cl	24.00
Positivo (Leukersonne, Assemblage)			75 cl	48.00
Humagne Rouge (Cave St. Philippe)	1 dl	6.50	75 cl	48.00
Magdalena (Fontannaz, Cabernet Franc, Cabernet Sauvignon, Merlot)			75 cl	56.00

Alpenblick Aperitif
Mount Rigi with Tonic 9.50

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Beers and spirits

Beers

	2 dl	3 dl	5 dl
Valaisanne (On tap)	3.30	4.50	6.00
Blonde 25 (Lager, valaisan beer)		25 cl	4.80
Appenzeller Quöllfrisch (Lager)		33 cl	5.00
Appenzeller Dunkel (Dark beer speciality)		33 cl	5.00
Appenzeller Zitronen Panaché (Lager, cloudy, citrus flavour)		33 cl	5.00
Appenzeller Quöllfrisch (Lager)		50 cl	6.50
Appenzeller Weizen (Wheat beer, cloudy)		50 cl	7.00
Appenzeller Leermond (Non-alcoholic)		33 cl	5.00
Appenzeller Weizen (Wheat beer, cloudy, non-alcoholic)		50 cl	7.00

Spirits

Heuschnaps	Little shot bottle, 2 cl	5.00	4 cl	6.50
Williamine, Apricotine, Kirsch			2 cl	6.50
Zwetschggen, Kräuter, Pflümli, Kernobst (Gunzwiler)			2 cl	5.50
Vieille Prune (Urs Hecht)			2 cl	8.50
Vieille Williams (Urs Hecht, Serving from the 1,5 l bottle)			2 cl	8.50
Vieille Apricotine (Urs Hecht)			2 cl	10.50
Grappa (Sito Moresco)			2 cl	11.50
Genepi Liqueur (Morand)			4 cl	6.50
Honigkräuter (Schuler)			4 cl	6.50
Appenzeller, Ramazzotti			4 cl	7.00
Baileys			4 cl	6.50
Amaretto			4 cl	6.50

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Desert menu

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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		10.50
Ice cream with Genepi (a traditional herbal liqueur) and meringues		
Homemade Ice-coffee		9.50
Coupe Mischabel		9.50
Vanilla and hazelnut ice cream with caramelized nuts and whipped cream		
Meringues Ice Cream		9.50
Vanilla and strawberry ice cream with meringues and plenty of whipped cream		
Ice cream	Per Scoop	3.80
Vanilla, Strawberry, Hazelnut, Caramel, Mocca, Chocolate, Pear sorbet (vegan)	Add whipped cream	+ 1.50
Goat's milk ice cream	Per Cup	5.00
Apricots, wild berries, pistachios, mango		
Frappe		7.00
Ice cream smoothie, pick any of the flavours		

For our little guests

1 scoop of ice cream of your choice (with Smarties or Haribo)	5.00
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Informations

Suppliers

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

- Bread – Bäckerei-Konditorei Domino
- Cheese – Cabane du Fromage
- Goat cheese – Hannigalp
- Goat's milk ice cream – Blüemlisberg (Canton Schwyz)
- Eggs – Hannigalp (if possible)
- Meat – Metzgerei Mischabel
- Vegetables – Zurbriggen Gastro AG
- Frozen products – Tiefkühlprodukte Kurt Lehner
- Drinks – Getränke Supersaxo

Allergy sufferers

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

Declaration meat

- Chicken breast – Switzerland
- Chicken nuggets – Brazil
- Pork – Switzerland, Germany
- Beef – Switzerland
- Lamb – Australia*, New Zealand

* May be produced with antibiotics or performance enhancers.

Alcohol

The law prohibits the sale of wine, beer and cider to under 16-year-olds, and spirits, aperitifs and alcopops to under 18-year-olds. Employees may ask for identification.

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