



Apéros and spirits

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Prosecco		8.50
Aperol 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
Appenzeller, Ramazzotti	4 cl	7.00
Williamine, Apricotine, Kirsch	2 cl	6.50
Vieille Prune (Urs Hecht, Serving from the 1,5 l bottle)	2 cl	8.50
Vieille Williams (Urs Hecht)	2 cl	9.50
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
Zwetschgen, Kräuter, Pflümli, Kernobst (Gunzwiler)	2 cl	5.50
Baileys	4 cl	6.50
Amaretto	4 cl	6.50

Alpenblick Aperitif
Mount Rigi with Tonic 9.50

EAT | DRINK | ENJOY

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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	4.50
Apple Cider (alcoholic or non-alcoholic)	50 cl	5.80

Soft drinks on tap

	3 dl	5 dl	1.5 l
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	5.80
Ovomaltine, Hot or cold Chocolate	4.80
Tea (herbal and black)	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 «Schneestern» (with Christmas Pflümli, Etter)	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)	5.80
Homemade White Mulled Wine	7.00
«Schümli Pflümli» (Coffee with plum liqueur and whipped cream)	8.50

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Menu

Starters

Green Salad	8.00
Garden Salad	9.50
Soup of the Day	9.00
Traditional Barley Soup / ith Jerky	10.50 / 14.50
Ginger Soup (vegan)	11.50

Something small

Walliser Teller (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

For our little guests

Hot chips	8.50
Chicken nuggets with chips	12.50
Wiener sausage with chips	10.50

Meat origin: Chicken/Switzerland, Pork/Switzerland, Beef/Switzerland.
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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, Humagne Blanche)			75 cl	56.00

Red wine by the bottle

Mischabel (St. Jodern Kellerei, Pinot Noir, Gamaret)			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, Cabernet Franc, Cabernet Sauvignon, Merlot)			75 cl	56.00

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, cloudy, citrus flavour)			33 cl	4.80

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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		9.50
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		8.50
Vanilla and strawberry ice cream with meringues and plenty of whipped cream		
Ice cream	Per Scoop	3.80
Vanilla, Strawberry, Hazelnut, Caramel, Mocca,	Add whipped cream	+ 1.50
Chocolate, Pear sorbet (vegan)		
Frappe		7.00
Ice cream smoothie, pick any of the flavours		

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.

Saas-Fee
Saastal

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