

Apéros and spirits

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Apéros	กทส	chirite
Tiperos	ullu	Spirics

Prosecco Aperol Spritz		8.50 11.50
Ingwerer Spritz		12.50
Hot Mount Rigi with Rosé		11.50
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
Sanbitter (Non-alcoholic)		6.00
Williamine, Apricotine, Kirsch	2 cl	6.50
Zwetschgen, 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 I bottle)	2 cl	8.50
Vieille Apricotine (Urs Hecht)	2 cl	10.50
Grappa (Sito Moresco)	2 cl	11.50
Genepi Liquer (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

Alpenblitz Shot

Kahlúa with espresso and cream 5.00



Drinks

Soft drinks in bottles Valser (mineral water)		33 cl 75 cl	4.50 6.80
Sinalco, Coke Zero, Sprite, Rivella red/blue Tonic Water Thomas Henry Apple Cider (alcoholic or non-alcoholic)		33 cl 20 cl 50 cl	4.50 4.50 5.80
Soft drinks on tap			
Coke, Apple Spritzer Homemade Orange Ice tea Glacier water	3 dl 4.00 4.00 2.00	5 dl 5.60 5.60 3.00	1.5 l 11.50
Non-alcoholic hot drinks Coffee, Espresso Double Shot Espresso Flat white Cappuccino, Latte Macchiato Coffee with whipped cream Ovomaltine, Hot or cold Chocolate Tea (herbal and black) Carl Zuckmayer Tea (Rosehip tea with orange juice) Hot syrup apple-ginger and winter punch (Sirupi	er de Bern	e)	4.20 5.80 4.50 4.80 5.80 4.20 6.00 4.80
Alcoholic hot drinks Coffee «Schneestern» (with Christmas Pflümli, Etter) Coffee «Alpenblick» (with herbal honey liqueur) Coffee Amaretto, Coffee Baileys (with whipped cre Coffee «Fertig»/«Luz» (with stone fruit, prune or herb «Schümli Pflümli» (Coffee with plum liqueur and whipped Communication of the Mulled Wine)	al liqueur)		8.50 8.50 8.50 5.80 8.50 7.00



Menu

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

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

10.50 9.50

13.00

8.00

Wiener sausage with chips

Garlic bread

Toast Deluxe (with ham, cheese and egg)

Schnitzelbrot (with chicken and coleslaw salad)



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, Hu	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 Add w	Piece hipped cream	5.50 + 1.50
Mountaineer's dream Ice cream with Genepi (a traditional herbal liqueur) and mer	ingues	9.50
Homemade Ice-coffee		9.50
Coupe Mischabel Vanilla and hazelnut ice cream with caramelized nuts and w	hipped cream	9.50
Meringues Ice Cream Vanilla and strawberry ice cream with meringues and plenty	of whipped cre	8.50 eam
Ice cream Vanilla, Strawberry, Hazelnut, Caramel, Mocca, Chocolate, Pear sorbet (vegan)	Per Scoop hipped cream	3.80 + 1.50
Frappe Ice cream smoothie, pick any of the flavours		7.00
For our little guests 1 scoop of ice cream of your choice (with Smarties or F	Haribo)	5.00

Please talk to our staff if you have any dietary requests or food allergies.



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
- Eggs Hannigalp (if possible)
- Meat Metzgerei Mischabel
- Vegetables Zurbriggen Gastro AG
- Frozen products Tiefkühlprodukte Kurt Lehner
- Drinks Getränke Supersaxo

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.

