

Fondue-Special 19. Nov – 21. Dec 19

Classic "cheese" Fondue

Our spicy own creation

DeLuxe Fondue

Porcini mushrooms, truffle and parsley

Diablo Fondue

Savory sausage, tomato salsa and jalapeños

Seven-Herbs Fondue

Chives, dill, chervil, thyme, oregano, parsley and basil

Lumberjack Fondue

Bacon, Dijon mustard and fried onion

Cheesy Popeye Fondue

Cheddar cubes, spinach and saffron

In addition we serve à discrétion: Fr. 36.00 p/p

Bread, potatoes, pickles, corncobs and pears

Chocolate nut Fondue (from two persons) Fr. 19.00

With fresh fruits

Beverage Recommendation

Organic teas Fr. 6.00

Piz Palü from mountain herbs of the Swiss Alps.
Soothing, stimulating and with a beguiling scent.

Vervein is invigorating and refreshing with a beguiling, lemony scent.

Or one from our tea card

Appenzeller Glühbier (CH) (6%)

A warming combination of beer and selected spices
2dl Fr. 5.00

White wine Basa Verdejo (SP) (13%) Bio-Dynamic

Refreshing with a slightly spicy note 1dl 7.50 / FI 49.00

Red wine Pinot Noir (CH) (13.5%)

Full-bodied with well-balanced tannin structure and long finish 1dl 7.00 / FI 45.00

Herb Schnapps (40%) 2cl Fr. 7.00

Grappa di Barbera, Berta (IT) (40%) 2cl 9.50