



Swiss feast

Aperitif

Cheese slice, garlic bread
& home-brewed mulled wine



Fondue Chinoise (by advance order)

Appetiser

Salad bowl to scoop yourself

Main course

Fondue Chinoise
with 250 gr. veal, beef
& pork, chicken & meatballs
with Aioli, Cocktail-,
BBQ- & curry sauce
and rice or fries



*Fondue evening -
cosy and just being together*

Our cheese fondue

Appetiser

Platter with Bündnerfleisch, Salsiz, Landjäger,
raw ham, smoked bacon
& radish

Main course

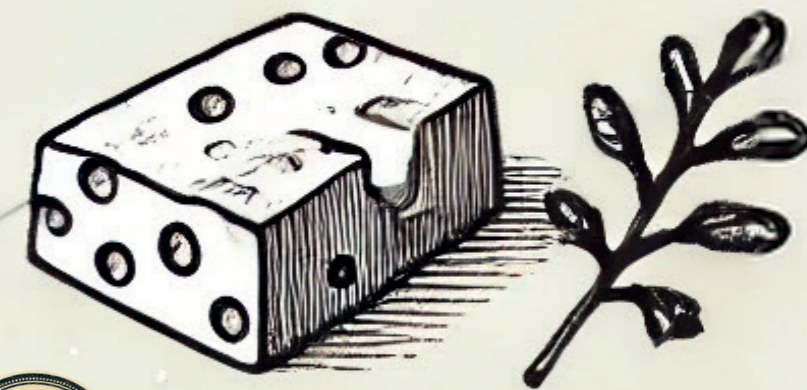
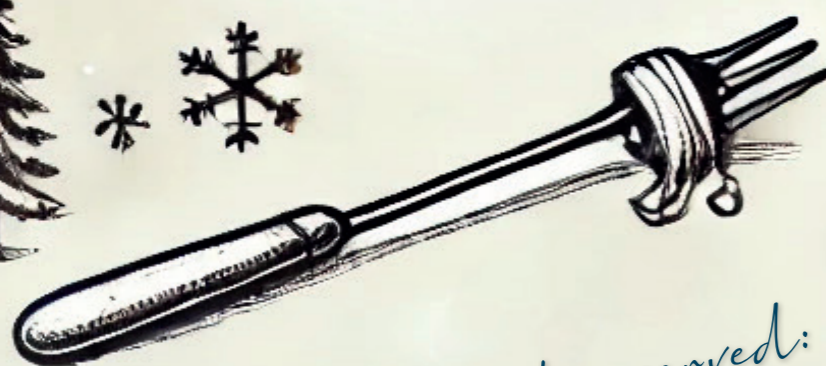
250 gr. cheese fondue from Dubach
with bread & potatoes
and mixed pickled vegetables



*Our fondue from Dubach
very tasty!*

Beverages

- Hot Aperol CHF 8.50
- Red homemade mulled wine CHF 8.50
- Holdrio CHF 7.50
- Hot chocolate with rum & cream CHF 9.50
- without rhumohne rum CHF 5.50
- Sirocco tea of your choice CHF 6.00
- Kirsch Etter 41% 2cl CHF 9.50



A fine wine is also served:



Poire belle Hélène

Poached pear, pear mousse,
chocolate cream
and chocolate air

