

Fondue-Special

6. January - 29. January 22

served in single pan / starting 5.30pm

Classic "cheese" Fondue

Our spicy own creation

DeLuxe Fondue

Porcini mushrooms, truffle and parsley

Vulcan-Fondue

Leek and chili

Seven-Herbs Fondue

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

Cottage-Fondue

Smoked «sausage», grain mustard dark beer and roasted onions

Valais-Fondue

Tomatoes, oregano, basil and thyme

In addition we serve à Discretion:

Bread, potatoes, pickles, corncobs
and pears **Fr. 36.00 p/p**

Kirsch or herbs Liquor 4cl 5.00

Drink recommendation

White mulled wine homemade 1dl 6.50

Daily aperitif with or without alcohol 12.50 / 9.00

Johannisberg (Sylvaner) Valais 12.5%

Full-bodied, well structured with a long finish
1dl 7.50 / bottle 45.00

Black beer naturally cloudy Paul02 CH 5%

Fine roasted malt aromas and the slight bitterness
are characteristic of this black beer 3.3dl 6.50

Dessert

Chestnut mousse with plum compote and almond
brittle 9.50

For at home or as a gift

Our fondue in a 500gr. Bag 21.50