



## Soups

Broth	5.00
Broth with an egg	6.50
Goulash soup	8.00
Grisons barley soupe	6.00
Thai Soupe	7.00
Soupe of tomatoes	7.00

## Plates of salads

A large plate of salads <i>different slads</i>	10.00
A small plate of salads <i>different salads</i>	8.00
Mixed salads	5.00
Lettuce salad	4.00
Tomatoes salad	5.00

## Pastas

	1/2 portion	
Spaghetti Napoli <i>with tomatoes-sauce</i>	7.50	10.00
Spaghetti Bolognese <i>with minced meat</i>	10.50	14.00
Spaghetti Royal <i>with pork-tenderloins and mushroom-cream-sauce</i>	15.00	20.00
Tortelloni <i>filled with meat, tomatoes-sauce</i>	12.00	16.00
Spätzlipfanne, vegetarian <i>Spetzle, vegetables, mushrooms, cream</i>	10.50	14.00
Alpine plate <i>macaroni, potatoes, boiled ham, overbaked with cheese</i>	12.00	16.00

## Cold dishes

	1/2 portion	
Walliser Teller <i>raw ham, dried meat, bacon, sausage, cheese, with rye-bread and butter</i>	17.50	23.00
Dried meat of the Wallis <i>dried meat with rye-bread and butter</i>	19.00	25.00
Raw ham of the Wallis <i>raw ham with rye-bread and butter</i>	16.00	21.00
Shaved cheese <i>shaved cheese with rye-bread and butter</i>	13.00	17.00
Saveloys salad <i>garnished with green salad and tomatoes</i>	10.00	13.00

## Cheese dishes

	1/2 portion	
Cheese fondue		22.00
Cheese toast <i>plain</i>	10.00	13.00
Cheese toast <i>with a fried egg</i>	11.00	14.50
Cheese toast <i>with boiled ham</i>	11.50	15.00
Cheese toast <i>with ham and egg</i>	12.50	16.50
Cheese toast "Hawaii" <i>with boiled ham, pineapple and a fried egg</i>	13.00	17.00
Cheese toast "à la maison" <i>with ham, egg and mushrooms-cream-sauce</i>	14.50	19.00

## Hash browns

	1/2 portion	
Hash browns with a fried egg	9.00	12.00
The dairymaid's hash browns <i>with bacon, overbaked with cheese</i>	10.50	14.00
Hash browns "Hawaii" <i>with pineapple, overbaked with cheese</i>	10.00	13.00
The tramp's hash browns <i>with saveloys, overbaked with cheese</i>	10.50	14.00
The classic hash browns <i>with butterfried sausage of pork</i>		16.00
The Swiss hash browns <i>with shredded meat and mushroom-cream.sauce</i>	16.50	22.00
Surcharge for a fried egg		1.50



## Hot meat-dishes

	<i>1/2 portion</i>	
Callop of pork, breadded	16.50	22.00
Callop of pork, plain	16.50	22.00
Creamed pork collop <i>with cream-sauce</i>	19.50	26.00
Steak of pork <i>with Café de Paris-butter</i>	19.50	26.00
Fillet Mignon of pork <i>with cream-sauce</i>	22.00	29.00
Cordon Bleu of pork <i>double breadded scallop filled with boiled ham and cheese</i>	20.50	27.00
Bistecca Italiana <i>italian steak of beeff, with olive-oil and lemon</i>		30.00
Sirlon steak of beef <i>with Café de Paris butter</i>		35.00

### Garnishings:

- Mixed salad or vegetables
- French fries or croquettes or  
noodles or rice or rösti
- We serve you all meat-courts also as  
fitness-plates, only with different salads,

## Gastro - Menu

38.00

Plate of cold side dishes

or

Raw ham of the Wallis

or

Spaghetti, tomatoes-sauce

or

Tortelloni, tomatoes-sauce

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Imixed salad

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Pork steak

or

Beefsteak

or

tenderloins of lamb

or

Cordon Bleu of pork

or

Perch-fillets

*Garnishings: French fries or croquettes or  
noodles or rice or rösti*

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Ice-cream

or

Cheese

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## Specialities

<b>The hot stone</b> With beef-sirlon-steak, 250 g <i>mixed salads, Café de Paris, tartar sauce, french fries</i>	40.00
<b>Tenderloin of lamb</b> <i>mixed salads or vegetables, garnishing of choice</i>	42.00
<b>Ratsherren-Schmaus</b> <i>Fillets of pork, Spetzle vegetables, cream-sauce, mixed salads</i>	29.00
<b>Perch-fillets</b> <i>mixed salads or vegetables, garnishing of choice</i>	26.00

## Origin-declaration for meat

Pork:	Switzerland
Beef:	Argentina, Brazil,
Lamb:	New Zealand
Fishes:	Poland