

Mixed cheese and charcuterie on a wooden board 18.00 per person, from 2 persons possible



Soup of the day 12.50



Moitié-Moitié | 31.00 The classic

Chili Fondue | 33.00

Rezenti house blend | 31.00 If you like it a little spicier

Walliser | 33.00

With enough garlic & diced tomatoes

The one from the forester | 35.00 With pepperlings & chives

Very classy | 44.00 With black truffle

## Salad Variations



Lamb's lettuce with egg, bacon, croutons, house dressing | 14.50 Mixed salad with house dressing | 11.00

Goat cheese with figs, honey, thyme marinated quinoa salad, apple and carrot | 16.00 or as a main course for 24.00

## Extras



2.50 | ingredient Garlic, egg, chili, pickled cucumber, silver onion

5.50 | ingredient Cherry tomato, wild mushroom, potato, red wine pear, bacon 9.50 | ingredient freshly sliced truffle

## Hot Tarte Flambée



Original with bacon, onions and sour cream | 19.00

Salmon

with salmon, onions, sour cream, capers and dill | 23.00

Ticinesi (vegetarian) with onions, sour cream, antipasti and alpine cheese | 21.00



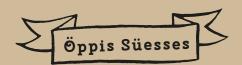
When ordering, don't forget the Kirsch for dunking! 6.50

## Raclette & Chat

Portion of raclette cheese with potatoes and garnish 18.00 | large portion 26.00



Raclette Chat as much as you like with Gletscher-cheese from Pontresina and garnish from 4 persons available | 48.00 per person



Grandma's apple pie with vanilla foam | 10.50

Lemon Sorbet with vodka | 10.50

Warm chocolate cake with sour cream ice cream & hot berries | 14.50

Small dessert | 6.50