Starters	_
11 Geen Salad	8.00
12 Small green salad	6.00
13 Mixed salad	10.50
14 Small mixed salad	8.00
25 Plate with various cold cuts and cheese specialties	20.00 / 28.00
26 6 false escargots Pieces of Beef filet with a herbsauce serve escargots plate	19.50 ed in an
27 Salmon with Toastbread	16.50
Childrensplates	
31 Hotdog sausage and French fries	11.50
32 «Schnipo» breaded pork escalope with French fries	14.50

Alergies

For alergies and Intolerances our staff will be happy to advice you

Declaration of origins for Meat and Fish

Beeffilet - Switzerland/Valais /Australia / Southamerica Beef and Veal - Switzerland/Valais Pork - Switzerland / EU Salmon - Norway / Shrimp - Vietnam / India

Main courses

41 Spaghettí No Stress Olív oil, Cherrytomateos, Garlíc, Peperoní, spicy Salamí	20.50
42 Plate of vegetables with steamed patateos (Vegan) served with sour cream or herbal butter	17.50
43 Pasta with mushrooms	21.00
44 Cevapcici with French fries Grilled little minced meat sausages without skin (beef, l veal mix) served with a pepperoni dip)	19.00 am and
45 Shrimp Cardinale and rice Shrimp skewer with smoked raw ham	31.00
46 Breaded pork escalope with a small green salad and French fries	28.00
47 Wienerschnizel with French fries and vegetables (breaded and baked Veal escalope)	38.00
51 our speciality oft he house Homemade Cordon bleu (approx. 300g+) (breaded Pork with ham and cheese) served with a small mixed salad French fries	
52 Vealsteak (200g) with noodles and vegetables	44.00
53 Walliser Eringer Filet with hashbrown croquettes and vegetables	54.00
(The Queen of the cows, Eringer are a traditional breed Valais)	l from the
Sauces	
61 Peppersauce	4.50
62 Mushroomsauce	4.50

side dishes

Ríce, Noodles, French fries, Rösti croquettes (hasbrown croquettes), vegetables