Starters	$\neg$
11 Geen Salad	7.00
12 Small green salad	5.00
13 Mixed salad	9.50
14 Small mixed salad	7.00
25 Plate with various cold cuts and cheese specialties	18.00 / 26.00
26 6 false escargots Pieces of Beef filet with a herbsauce serve escargots plate	18.00 ed in an
27 Salmon with Toastbread	15.00
Childrensplates	
31 Hotdog sausage and French fries	10.00
32 «Schnipo» breaded pork escalope with French fries	13.00

## 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

<b>41 Spaghettí No Stress</b> Olív oil, Cherrytomateos, Garlíc, Peperoní, spicy Salami	19.00
42 Plate of vegetables with steamed patateos (Vegan) served with sour cream or herbal butter	16.00
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)	<b>17.00</b> am and
45 Shrimp Cardinale and rice Shrimp skewer with smoked raw ham	29.00
<b>46 Breaded pork escalope</b> with a small green salad and French fries	26.00
47 Wienerschnizel with French fries and vegetables (breaded and baked Veal escalope)	36.00
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	42.00
53 Walliser Eringer Filet with hashbrown croquettes and vegetables (The Queen of the cows, Eringer are a traditional breed	54.00
Valais)	
Sauces	
61 Peppersauce	4.50
62 Mushroomsauce	4.50

## side dishes

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