

	01/110	
Sear	ed Foie Gras	
With	pear-ginger chutney	
Alpir	ne Salad	
Start	er	17 <sup>CHF</sup>
Main		27 <sup>CHF</sup>
Mixe	d salad	9 <sup>CHF</sup>
Gree	n salad	7 <sup>CHF</sup>
Soup	o of the day	12 <sup>CHF</sup>
	PLATE OF THR	EE CANTONS
Smoked bacon, dried sausage and rebibe cheese		
	one person <b>26</b> <sup>CHF</sup>	two people <b>36</b> <sup>CHF</sup>
	DRIED MEAT F	ROM VALAIS
	one person 28 <sup>CHF</sup>	two people <b>38</b> <sup>CHF</sup>

- STARTERS -

## - MAINS -

Zürich Rösti	HF
Vegetarian Rösti       26 °         Rösti with vegatables	HF
Alpine Rösti	HF
Perch Filet	HF
Rib-eye steak served on a hot stone	HF
Botta's Raclette burger and Rösti fries 29 <sup>ct</sup> Fresh beef burger, bacon, raclette cheese and onion confit	
Melanzana alla Parmigiana	HF

Beef, veal and pork sourced from Switzerland.

Duck sourced from France.

Fish sourced from Estonia.

Our dishes may contain allergens: Please ask staff for details.

## - CHEESE PLATES -

Traditional	26 CHF			
Tomato with potatoes	28 CHF			
Champagne				
Truffles	35 CHF			
ADDITIONAL COVER	10 CHF			
Cheese crust from the cheese dairy 'Petit Diable'.	25 <sup>CHF</sup>			
Raclette from Diablerets				
Unlimited with potatoes	.32 CHF			
Portion with potatoes	9 CHF			
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Cheese fondue from Diablerets

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