

STARTERS

WARM CERIGNOLA OLIVES 6

with fennel and lemon

FIELD GREENS 9

grape tomatoes, sliced seasonal radish, house vinaigrette

ROCKET SALAD 10

Arugula, shaved fennel, shaved parm, hearts of palm,
green olive vinaigrette

CHARCUTERIE BOARD

served with cornichons, grainy mustard and country bread

Chef's assortment 18

MEATS ea. 6

FINNOCHIONA

BÜNDNERFLEISCH

SPECK

CHEESES ea. 5

TETE DE MOINE (raw cow, Switzerland)

PUR BREBIS (past. sheep, France)

PECORINO PEPATO (past. sheep, Italy)

ASHER BLUE (raw cow, USA)

Suggested white wines for Fondue & Raclette:

gl / 1/4l / 1/2l / btl
CHASSELAS 12 / 16 / 30 / 45

Dubaril Switzerland. Soft, light

RIESLING 14 / 19 / 37 / 55

Neiss, Germany. Dry, complex, medium

CHEVERNY 10 / 13 / 26 / 38

Belier, France. Light, dry, minerals

DEZELAY 79

Massy, Switzerland. Vanilla, cream, full

PETITE ARVINE 73

Chamoson, Switzerland. Floral, aromatic, citrus

FONDUE

Cheese Fondue for two (appetizer/main)

SELECT HOUSE FONDUE 20/40

FONDUE "SOUTH OF THE ALPS" 22/44

with fresh tomatoes, sun dried tomatoes & olives

FONDUE WITH WHITE TRUFFLE OIL 23/46

cheese, white truffle oil

all Fondues are made with our special cheese mixture with special ingredients, white wine and kirsch. Served with cubed bread, vegetables, cornichons, pickled onions and fruits

Extra shot of Kirsch to dunk bread 8

....ask for our daily special fondue....

RACLETTE

RACLETTE for two or more 23 per person

make your own raclette on a table grill....

Served with cornichons, pickled onions, potatoes, vegetables

ADD CIPOLATTA +\$4

SIDES 7

MARKET VEGETABLES

RÖSTI (SWISS HASH BROWNS)

FINGERLING POTATOES

MIXED GREEN SALAD

Those who will not participate in the fondue experience please ask your waiter for our regular Select menu.

Visa and Mastercard accepted (\$25 minimum)