



FONDUES

- from 2 Persons or more -

Our cheese fondues are made with my own farm cheeses, which I prepare with a lot of love together with Philipp and Patrick.
Hermann Huber

FONDUE „FARMER STYLE“ € 35,50

A strong dash of tart white wine and cherry brandy, a little garlic and bacon round off this fondue.



FONDUE „VALISIAN STYLE“ € 35,50

Garlic, onion, diced peeled tomatoes, a dash of grappa and fresh herbs add a special flavour.

FONDUE mit MUSHROOMS € 35,50

Onion, garlic, porcini mushrooms, chanterelles, parsley and a dash of white wine add a delicate flavour.

FONDUE mit TRUFFLE € 42,00

prepared with truffle flakes from Istria - a real treat

FONDUE „SWISS STYLE“ € 34,00

simply natural, prepared in the traditional Swiss way

Side dishes for all cheese fondues:

various types of bread, jacket potatoes, pickled vegetables, silver onion, fruit, baked mushrooms, bacon apples

MEATFONDUE € 39,50

with oil or soup
Beef, turkey and pork
various sauces, chips, garlic bread
baked potato and mixed salad

VENISONFONDUE € 42,00

with red wine and game consommé
Saddle of venison
various sauces, potato balls, garlic bread and mixed salad



CHOCOLATEFONDUE € 23,00

dark or light or Toblerone chocolate
fresh berries, bananas, kiwi, pine



DAILY ON PRE-ORDER - Prices are per person

Changes previously!