



## 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“ € 37,00

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



### FONDUE „VALISIAN STYLE“ € 37,00

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

### FONDUE mit MUSHROOMS € 37,00

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

### FONDUE mit TRUFFLE € 43,50

prepared with truffle flakes from Istria - a real treat

### FONDUE „SWISS STYLE“ € 35,50

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

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### MEATFONDUE € 41,00

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

### VENISONFONDUE € 43,50

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

### CHOCOLATEFONDUE € 24,50

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



DAILY ON PRE-ORDER - Prices are per person

Changes previously!