



## 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“ € 38,00

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



### FONDUE „VALISIAN STYLE“ € 38,00

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

### FONDUE mit MUSHROOMS € 38,00

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

### FONDUE mit TRUFFLE € 44,50

prepared with truffle flakes from Istria - a real treat

### FONDUE „SWISS STYLE“ € 36,50

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 € 45,00

with oil or soup

Beef, turkey and pork various sauces, chips, garlic bread baked potato and mixed salad

### VENISONFONDUE € 55,00

with red wine and game consommé

Saddle of venison

various sauces, potato balls, garlic bread and mixed salad

### CHOCOLATEFONDUE € 25,50

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



DAILY ON PRE-ORDER - Prices are per person

Changes previously!