



astrid's fondue hitta

## dü Appetizers

- Green salad** 9.-
- Cold Valaisan Platter** 21.-  
Saaser homemade sausage, venison sausage, valaisan dried meat and bacon served with dried apple-slices, walnuts, valaisan rye bread and butter
- Vegetable Dips** 11.-  
various raw vegetable cuts served with homemade dip-sauces and bread
- A Serving of Raclette** 11.-  
Valaisan raclette cheese with boiled potatoes, pickled vegetables and fruit

## dü Specialties

- Traditional Swiss Cheese Fondue** 29.- p.P.  
The classical moitié-moitié (half-half); smooth fondue with a touch of garlic, served with fresh bread. Pure nature.
- Raclette at your Discretion** 35.- p.P.  
Valaisan raclette cheese with boiled potatoes, pickled vegetables and fruit
- Meat Fondue** 57.- p.P.  
Cubes of beef and veal tenderloin (200 g) in a tangy bouillon. Served with homemade sauces, fruit and rice.

## dü Meals

- Meat fondue** 73.- p.P.  
Green Salad or a serving of Raclette  
Meat Fondue  
Dessert of the day
- Raclette at your discretion** 55.- p.P.  
Green Salad or a cold valaisan platter  
Raclette at your discretion  
Dessert of the day
- Traditional Swiss Cheese Fondue** 49.- p.P.  
Green salad or cold valaisan platter  
Classical moitié-moitié (half-half) cheese fondue  
Dessert of the day

Alle Preise in Schweizer Franken inkl. gesetzlicher MwSt.

Unser Fleisch kommt ausschliesslich aus der Schweiz. Bei der Auswahl unserer Zutaten achten wir auf hochwertige, saisonale und regionale Produkte.