


Menu



WINTERSPECIAL

WALDKANTINE-RACLETTE

PORTION RACLETTE  **19.80**
slice of toasted bread | boiled potatoes | pickled cucumber | silver onions

WALDKANTINE-FONDUE

Rezent gewürzt
boiled potatoes | bread cubes | pickled cucumber

Waiting time approx 20min

PER PERSON:

CLASSIC  **26.80**
WITH BACON AND FRIED ONIONS **27.50**
WITH BLACK TRUFFLE  **28.80**

WALDKANTINE SPECIAL
WITH BREADED VEAL ESCALOPE STRIPS **39.80**

ADD ONS FOR FONDUE & RACLETTE:

+ bacon cubes	5.50
+ grisons meat	6.50
+ pickled vegetables	5.00
+ apple and pear	4.00
+ cherry brandy	5.00

SILVESTERSPECIAL

Let the old year come to a relaxed end with a table barbecue à discrétion

You can find more information on our website:



Declaration:

veal	CH
pork	CH
beef	CH



If you have any questions about allergens or intolerances, please contact our staff.
All prices are in Swiss francs and include VAT.



Menu



STARTERS

ONION SOUP 9.80
red onions | thyme | beef stock | cheese croûtons

LAMB'S LETTUCET 14.80
egg | mushroom | walnut | buckwheat | orange | house dressing

ADD-ONS

+ bacon cubes 5.50
+ grisons meat 6.50

BUTTERRÖSTI

WALDKANTINERÖSTI 25.60
bacon | raclette cheese | fried onions

FARMER'S RÖSTI 25.60
fried egg | lamb's lettuce | radish

SMOKED SALMON RÖSTI 26.30
smoked salmon | horseradish sauce | capers | dill

ZÜRIRÖSTI 37.60
sliced veal Zurich style | fried onions

Declaration:
calf CH
pork CH
beef CH
salmon NOR



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CLASSIC

HOMEMADE CHEESE SPAETZLI 18.80
applesauce | fried onions

BREADED PORK ESCALOPE «WIENER ART» 28.80
forester fries | cranberries | lemon

ESCALOPE FROM PASTURE-FED CALF 41.80
forester fries | cranberries | lemon

CORDON BLEU ON THE BONE FROM PORK 30.80
forester fries | cranberries | lemon

DESSERT

PORT WINE FIGS WITH YOGURT ICE CREAM 13.80
star anise | cinnamon | kumquat compote

CRÈME BRULÉE 11.80
orange salad | mint

WINTER SORBET WALDKANTINE 8.60
2 scoops of blood orange sorbet | grand marnier

