

Fondue

From 2 persons
C H I N O I S E

Beef filets cut into fine slices, alp-pork and chicken breast, Served with pommes frites | fresh salad

Jour pastry | homemade fondue sauces.

Finally we will serve you the spicy soup, optionally also with "Sherry",

Extra charge, € 2, 10 per person.

*€ 32, 50 per person
(ca. 200g meat per person)*

Reorder

100g beef-filet € 7,-

100g pork-filet € 5,-

100g chicken breast € 6,-

Cheese & Cherry-Brandy

Suisse cheese-fondue laced with cherry-brandy.

Served with small potatoes

Homemade bread

€ 21, 50 per person (200g cheese)

Cheese, Champagne & Truffels

Suisse cheese-fondue, refined with „Ruinart“ champagne and truffels.

Served with small potatoes

Homemade bread

€ 29, 80 per person (200g cheese)

SWEET

Chocolate fondue prepared with finest bittersweet chocolate.

Different variety of fruits | Marshmallows

€ 9, 80 per person

Recommendation for drinks

Canella Prosecco Superiore DOCG...0,1l € 4,50

Inführ Rosé Sekt.....0,1l € 4,50

El Maestro Sierra Fino Sherry 4cl € 4,20

Viesta Alegre Reserve Tawnj Porto 5cl € 4,50

180° Spritzer0,3l € 6,10
Prosecco, Soda, Ginger-Elderberrysyrup, Basil

Lillet Russian Wild Berry.....0,3l € 6,30

Lillet Bianco, Schweppes Wild Berry, Berries

Campari Milano0,3l € 6,90

Campari, Cranberryjuice, Prosecco

Made on old suisse looms, one person has to pay for a round, if one slice of bread falls into the fondue pot.

For a special rate of € 1,90