

CHEESE-FONDUE MENU

STARTERS

Connoisseur board

with local specialties and malt „Tschipp“
(dried meat, raw bacon, smoked sausage and “Zürich Oberland”-cheese)

OR

Light yellow beet root soup

with pomegranate and ginger-foam

* * *

FONDUE from the dairy farm Weber in Zollikerberg

The Classic...

Moitié – Moitié 250g
They say it is the best cheese mix in the area

ODER

The Exquisite...

Truffel-Fondue 250g
with white truffles from the Piemont

In addition we serve fondue bread, steamed organic potatoes, pickles
and poached pear cubes

* * *

DESSERTS

Light hazelnut cream

with a citrus fruit salad

OR

Sgroppino al Limone

Lemon sorbet with vodka

The classic Fondue 63

The exquisite Fondue 73

A little more...

The Classic per 100g 13

The Exquisite per 100g 16

RACLETTE MENU

STARTERS

Connoisseur board

with local specialties and malt „Tschipp“
(dried meat, raw bacon, smoked sausage and “Zürich Oberland”-cheese)

OR

Light yellow beet root soup

with pomegranate and ginger-foam

* * *

RACLETTE from the Cheese Award Gold-Winner, Seiler at Giswil

The Traditional...

Pure indulgence 250g

ODER

The Modern...

Three types of Cheese traditional, green pepper, dried roasted onions 300g

In addition we serve steamed organic potatoes, pickles, marinated onions,
pickled cauliflower, sweet & sour pickled pumpkin, house-made quince-
relish, chili and dried roasted onions

* * *

DESSERTS

Light hazelnut cream

with a citrus fruit salad

OR

Sgroppino al Limone

Lemon sorbet with vodka

The traditional Raclette 65

The modern Raclette 71

A little more...

The traditional or modern per 100g 10

All prices in CHF and incl. VAT