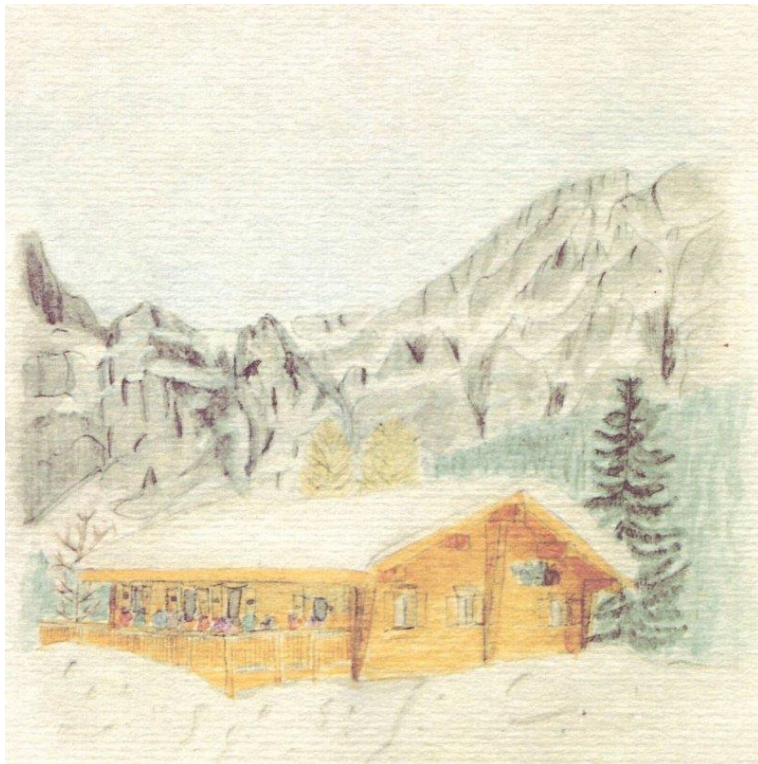

RESTAURANT WEIDSTÜBLI



Menu and list of beverages

Cold meals

A bowl with green salads vegetable stripes egg bacon pumpkin seed oil	19.00
Saucisse-Cheesesalad garnished	19.50
Green salads cashews orange Pomegranate Black Tiger giant shrimps Mango-chili sauce	28.50

From the soup pot

Soup of the day	10.50
Soup of the day «Wienerli» (small sausage)	13.00
Soup of barlem pieces of dried beef	13.00

Snacks

Hamburger tomatoes cornichons salade Onions bacon herb bread french fries	25.00
Cheeseburger Raclette cheese tomatoes cornichons salade onions bacon herb bread french fries	27.00
Chicken-Nuggets french fries	18.00
Portion of french fries	11.00

Beloved menus

Entrecôte of Swiss beef rocket pine nuts caramelized pears sun-dried tomatoes parmesan slivers french fries	43.00
Pulled pork Burger herb bread salade cornichons tomatoes onions sour cream BBQ-Sauce french fries	28.00
Beefsteak Tatar garnished brioche toast	33.00
Spaghetti „Weidstübli“ Dried ham porcini mushroom herbs light spicy sauce	25.50
Homemade Capuns (Homemade pastry with small cubes of dried meat, wrapped in a spinach beet, gratinated with local cheese)	29.00

Cheese corner (2 persons min.)

Cheese-Fondue	28.00p/p
Cheese-Fondue w. herbs	29.00p/p
Cheese-Fondue w. tomatos	30.00p/p
Cheese-Fondue w. porcini mushrooms	31.00p/p

Traditional meals

Maccaroni potatoes ham cream sauce fried onions gratiné with cheese Apple sauce	25.00
Hash browned potatoes ham cream sauce gratiné with cheese	25.00
Toasted bread gratiné with dried ham tomatoes cheese fried onions egg	25.50
A cutted saucisse from the region	13.00
«Hobelkäse» (thin slices of cheese) walnuts dried fruits	23.00
Air dried specialities from the region pickled vegetables	29.50
Air dried beef from the region	32.00

Desserts / patisserie

Chocolate donut	4.00
Homemade Fruit cake	8.50
Apple strudel vanille sauce w. cream	11.00
Coupe «Weidstübli» (Ice cream) Marzipan-Cherry chocolate w. cream	11.00
Coupe «Danmark» (Ice cream) Vanille chocolate sauce w. cream	11.00

Cold beverages

Eistee 3 dl	4.60
Eistee 5 dl	5.90
Tafelwasser 3 dl	4.50
Tafelwasser 5 dl	5.50
Coca-Cola Coca-Cola Zero	4.90
Fanta Orange	4.90
Sprite	4.90
Rivella Rot Blau	4.90
Ramseier Süssmost Apfelschorle	4.90
Ramseier Suure Moscht 5 dl	6.50
Schweppes Tonic 2 dl	4.90

Warm beverages

Coffee Coffee with milk	4.40
Latte Macchiato	5.50
Tea Ronnefeldt (Red Berries Rooibos Vanilla	
Sweet Ginger Verbena Earl Grey Peppermint	
“Winterdream” (orange and caramel taste)	4.70
Ovomaltine Chocolat (w. cream + 1.00)	4.80
Apple-, Orange-, Berries-, or Rhumpunch	4.70
Tea with wine	7.00
Tea with rhum	7.50
Punch with rhum (with alcohol)	7.50
Homemade Glühwine	7.50
Jägertea	7.50
Holdrio	8.00
Fröschli (Peppermint Tea and green Wodka)	8.00
Heisse Witwe	6.00
Coffee Fertig Lutz	8.00
Coffee Weidstübli	8.80
Coffee Baileys Amaretto	9.50

Apéritifs

Aperol Spritz	9.00
Lillet Wild Berry (Lillet Rosé Schweppes Wild Berry)	9.00
Campari	7.00
Cynar	7.00
Appenzeller	7.00
Jägermeister	7.00
Rossi	7.00
Martini	7.00
Pastis	7.00
Bitter Rosso Aperitivo	4.50

Spiritousen 2 cl

Plum	5.50
Marc de Dôle	5.50
Grappa	5.50
Kirsch	5.50
Limoncello	5.50
Liqueur with pear Williams and honey	6.50
Williamine Abricotine (Morand)	7.50
Vieille Prune	8.00
Calvados	8.00
Cognac	9.00

Beer

Beer from the region	2 dl	4.20
	3 dl	4.70
	5 dl	7.00
Wheat beer from the region	3 dl	5.20
	5 dl	7.50
Appenzeller Red Ginger Rootbeer		6.50
Appenzeller Sonnwendig (no alcohol)		4.90

Offene Weine

	10cl	50cl
Fendant	4.60	23.00
Johannisberg	4.80	24.00
Oeil de Perdrix	4.80	24.00
Dôle Blanche		23.00
Pinot Noir	4.80	24.00

.....Walliser Weissweine.....

	75cl
Fendant Tenud Weine, Varen	45.00
Fendant "Fine Goutte" Leukersonne, Susten	47.00
Apéro Leukersonne, Susten (Muscat, Chardonnay, Sylvaner)	46.00
Johannisberg Josef Glenz & Töchter, Salgesch	47.00
Muscat Sélection Excelsus, Favre, Chamoson	46.00
Chardonnay Caves d'Anchettes, Venthône	46.00
Amigne "2 Abeilles" Cave la Madeleine, Vétröz	49.00
Humagne Blanc Cave la Romaine, Flanthey	49.00
Pinot Gris Vin d'oeuvre, I. & S. Kellenberger, Leuk	49.00
Petite Arvine Cave les Ruinettes, S. Roh, Vétröz	52.00
Heida "Les Pyramides" (Barrique) Mathier, Salgesch	53.00
	50cl
Solis Leukersonne, Susten (Ermitage, Chardonnay, Chasselas)	33.00
Marciel Leukersonne, Susten (Heida, Petite Arvine, Ermitage)	34.00

.....Walliser Rotweine.....

	75cl
Gamay "Domaine des Crêtes" J. Vocat, Noës	45.00
Pinot Noir "Burgergemeinde Leukerbad"	44.00
Pinot Noir "Pfyfoltru" Keller Zur Grotte, Varen	50.00
Humagne Rouge "Latüochji" , Vinovativ, Salgesch	47.00
Syrah Vouilloz Weine, Varen	53.00
Carminoir Vieux Moulin, R.&V. Papilloud, Vétroz	53.00
Gamaret Caves d'Anchettes, Venthône	53.00
Merlot Cave St. Philippe, Salgesch	55.00
Cabernet Sauvignon Cave Fin Bec, Sion	55.00
Diolinoir "Les Tonneliers" Gilliard, Sion	58.00
Cornalin Cave St. Philippe, Salgesch	59.00
Soleil Noir Frédéric Zufferey, Chippis (Syrah, Pinot Noir, Cabernet, Merlot)	48.00
Caligula Cave la Romaine, Flanthey (Merlot, Cabernet Sauvignon, Cabernet Franc)	56.00
	50cl
Solis Leukersonne, Susten (Syrah, Merlot, Gamay)	34.00

...Grossformate...

	150cl
Glou Glou Bla Bla „Chasselas“ Cave le Tambourin, I. Bonvin, Corin	95.00
Petite Arvine „Sélection Excelsus“ J.-C. & R. Favre, Chamoson	104.00
Merlot „Réserve“ Cave du Vieux Moulin R. & V. Papilloud, Vétroz	105.00
Magdalena „Merlot, Cabernet Sauvignon, Cabernet Franc“ Cave la Madeleine A. Fontannaz et Filles, Vétroz	123.00