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# RESTAURANT WEIDSTÜBLI

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Menu and list of beverages

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## **Cold meals**

A bowl with green salads   vegetable stripes egg   bacon   pumpkin seed oil	19.50
Saucisse-Cheesesalad garnished	21.00
Green salads   cashews   orange Pomegranate   Black Tiger giant shrimps Mango-chili sauce	29.00

## **From the soup pot**

Soup of the day	11.00
Soup of the day   «Wienerli» (small sausage)	13.50
Soup of barlem   pieces of dried beef	13.50

## **Snacks**

Hamburger   tomatoes   cornichons   salade Onions   bacon   herb bread   french fries	26.00
Cheeseburger   Raclette cheese   tomatoes cornichons   salade   onions   bacon herb bread   french fries	28.00
Chicken-Nuggets   french fries	19.00
Portion of french fries	11.50

## **Beloved menus**

Entrecôte of Swiss beef | rocket | pine nuts  
caramelized pears | sun-dried tomatoes  
parmesan slivers | french fries 43.50

Pulled pork Burger | herb bread | salade  
cornichons | tomatoes | onions | sour cream  
BBQ-Sauce | french fries 29.00

Beefsteak Tatar garnished | brioche toast 33.50

Spaghetti „Weidstübli“  
Dried ham | porcini mushroom | herbs  
light spicy sauce 26.00

Homemade Capuns  
(Homemade pastry with small cubes  
of dried meat, wrapped in a spinach beet,  
gratinated with local cheese) 29.50

## **Cheese corner (2 persons min.)**

Cheese-Fondue 29.00p/p

Cheese-Fondue w. herbs 30.00p/p

Cheese-Fondue w. tomatos 31.00p/p

Cheese-Fondue w. porcini mushrooms 32.00p/p

## Traditional meals

Maccaroni   potatoes   ham   cream sauce fried onions   gratiné with cheese Apple sauce	25.50
Hash browned potatoes   ham cream sauce   gratiné with cheese	25.50
Toasted bread gratiné with dried ham tomatoes   cheese   fried onions   egg	26.00
A cutted saucisse from the region	13.50
«Hobelkäse» (thin slices of cheese) walnuts   dried fruits	24.00
Air dried specialities from the region pickled vegetables	30.00
Air dried beef from the region	32.50

## Desserts / patisserie

Chocolate donut	4.50
Homemade Fruit cake	9.00
Apple strudel   vanille sauce   w. cream	11.50
Coupe «Weidstübli» (Ice cream)	
Marzipan-Cherry   chocolate   w. cream	11.50
Coupe «Danmark» (Ice cream)	
Vanille   chocolate sauce   w. cream	11.50

## **Cold beverages**

Eistee 3 dl	4.70
Eistee 5 dl	6.00
Tafelwasser 3 dl	4.60
Tafelwasser 5 dl	5.60
Coca-Cola   Coca-Cola Zero	5.00
Fanta Orange	5.00
Sprite	5.00
Rivella Rot   Blau	5.00
Ramseier Süssmost   Apfelschorle	5.00
Ramseier Suure Moscht 5 dl	6.60
Schweppes Tonic 2 dl	5.00

## **Warm beverages**

Coffee   Coffee with milk	4.50
Latte Macchiato	5.60
Tea Ronnefeldt (Red Berries   Rooibos Vanilla	
Sweet Ginger   Verbena   Earl Grey   Peppermint	
“Winterdream” (orange and caramel taste)	4.90
Ovomaltine   Chocolat (w. cream + 1.00)	4.90
Apple-, Orange-, Berriespunch	4.90
Tea with wine	7.10
Tea with rum	7.60
Punch with rum (with alcohol)	7.60
Homemade Glühwine	7.60
Jägertea	7.60
Holdrio	8.10
Fröschli (Peppermint Tea and green Wodka)	8.10
Heisse Witwe	6.10
Coffee Fertig   Lutz	8.10
Coffee Weidstübli	9.00
Coffee Baileys   Amaretto	9.60

## **Aperitifs**

Aperol Spritz	9.50
Lillet Wild Berry (Lillet Rosé   Schweppes Wild Berry)	9.50
Campari	7.50
Cynar	7.50
Appenzeller	7.50
Jägermeister	7.50
Martini	7.50
Pastis	7.50
Bitter Rosso Aperitivo	4.60

## **Spiritousen 2 cl**

Plum	6.00
Marc de Dôle	6.00
Grappa	6.00
Kirsch	6.00
Limoncello	6.00
Liqueur with pear Williams and honey	6.50
Williamine   Abricotine (Morand)	8.00
Vieille Prune	8.50
Calvados	8.50
Cognac	9.50

## **Beer**

Beer from the region	2 dl	4.30
	3 dl	4.80
	5 dl	7.10
Wheat beer from the region	3 dl	5.30
	5 dl	7.60
Appenzeller Red Ginger Rootbeer		6.60
Appenzeller Sonnwendig (no alcohol)		5.00

## Offene Weine

	10cl	50cl
Fendant	4.80	24.50
Johannisberg	5.10	25.50
Rosé	5.10	25.50
Pinot Noir	5.20	26.00

## .....Walliser Weissweine.....

	75cl
<b>Vignier</b> Sélection Comby, Chamoson	57.00
<b>Heida "Les Pyramides"</b> (Barrique) Mathier, Salgesch	55.00
<b>Petite Arvine</b> Josef Glenz & Töchter, Salgesch	54.00
<b>Johannisberg</b> „GRAND-CRU“ J. Fournier, Conthey	53.00
<b>Johannisberg</b> Josef Glenz & Töchter, Salgesch	49.00
<b>Humagne Blanc</b> Cave la Romaine, Flanthey	52.00
<b>Pinot Gris</b> Vin d'oeuvre, I. & S. Kellenberger, Leuk	52.00
<b>Fendant</b> „CLOS DE MANGOLD“ Cornulus, Savièse	52.00
<b>Fendant</b> „GRAND-CRU“ J. Fournier, Conthey	51.00
<b>Amigne "2 Abeilles"</b> Cave la Madeleine, Vétroz	52.00
<b>Muscat</b> Sélection Excelsus, Favre, Chamoson	49.00
<b>Chardonnay</b> Caves d'Anchettes, Venthône	48.00
<b>Apéro</b> Leukersonne, Susten (Muscat, Chardonnay, Sylvaner)	49.00
	<b>50cl</b>
<b>Heida</b> St. Jodernkellerei, Visperterminen (Ermitage, Chardonnay, Chasselas)	41.00
<b>Marciel</b> Leukersonne, Susten (Heida, Petite Arvine, Ermitage)	37.00
<b>Trémys</b> Sélection Comby, Chamoson (Johannisberg, Petite Arvine, Gewürztraminer)	35.00

## .....Walliser Roséwein.....

	75cl
<b>Rosé Pigalle</b> Domaine du Mont d'Or, Sion (Gamay, Diolinoir)	49.00

## .....Walliser Rotweine.....

**75cl**

<b>Primitivo</b> Fernand Cina, Salgesch	62.00
<b>Cabernet Sauvignon</b> Fernand Cina, Salgesch	62.00
<b>Petit Verdot</b> Philippe Darioli, Martigny	61.00
<b>Cornalin</b> Cave St. Philippe, Salgesch	58.00
<b>Diolinoir</b> Philippe Darioli, Martigny	57.00
<b>Merlot</b> Cave St. Philippe, Salgesch	56.00
<b>Carminoir</b> Vieux Moulin, Vétroz	54.00
<b>Cabernet Franc "Cuvée Lucas"</b> Vieux Moulin, Vétroz	54.00
<b>Gamaret</b> Caves d'Anchettes, Venthône	54.00
<b>Syrah</b> Vouilloz Weine, Varen	54.00
<b>Pinot Noir "Pfyfoltru"</b> Keller Zur Grotte, Varen	52.00
<b>Pinot Noir "Burgergemeinde Leukerbad"</b>	46.00
<b>Humagne Rouge "Latüochji"</b> , Vinovativ, Salgesch	52.00
<b>Gamay "Domaine des Crêtes"</b> J. Vocat, Noës	49.00
<b>Dédicace</b> Vieux Moulin, Vétroz (Syrah, Cabernet Franc)	60.00
<b>Caligula</b> Cave la Romaine, Flanthey (Merlot, Cabernet Sauvignon, Cabernet Franc)	57.00
<b>Soleil Noir</b> Frédéric Zufferey, Chippis (Syrah, Pinot Noir, Cabernet, Merlot)	50.00

**50cl**

<b>Tyrius</b> Sélection Comby, Chamoson (Diolinoir, Humagne Rouge, Syrah)	40.00
<b>Cornalin</b> Sélection Comby, Chamoson	40.00
<b>Brin de Folie</b> Frédéric Zufferey, Chippis (Cabernet Sauvignon, Cabernet Franc)	38.00

## ...Grossformate ...

**150cl**

<b>Petite Arvine</b> „Sélection Excelsus“, Chamoson	108.00
<b>Glou Glou Bla Bla</b> „Chasselas“ I. Bonvin, Corin	98.00
<b>Magdalena</b> Cave la Madeleine, Vétroz (Merlot, Cabernet Sauvignon, Cabernet Franc)	127.00
<b>Merlot „Réserve“</b> Vieux Moulin, Vétroz	109.00