
RESTAURANT WEIDSTÜBLI



Menu and list of beverages

Cold meals

A bowl with green salads vegetable stripes egg bacon pumpkin seed oil	21.00
Saucisse-Cheesesalad garnished	23.00
Green salads cashews orange Pomegranate Black Tiger giant shrimps Mango-chili sauce	32.00

From the soup pot

Soup of the day	11.50
Soup of the day «Wienerli» (small sausage)	14.00
Soup of barley pieces of dried beef	14.00

Snacks

Hamburger tomatoes cornichons salade Onions bacon herb bread french fries	26.50
Cheeseburger Raclette cheese tomatoes cornichons salade onions bacon herb bread french fries	28.50
Chicken-Nuggets french fries	19.50
Portion of french fries	12.00

Beloved menus

Entrecôte of Swiss beef | rocket | parmesan slivers
caramelized pears | sun-dried tomatoes
pine nuts | Red cabbage | french fries 44.00

Pulled pork Burger | herb bread | salade
cornichons | tomatoes | onions | sour cream
BBQ-Sauce | french fries 29.50

Beefsteak Tatar garnished | brioche toast 33.50

Spaghetti „Weidstübli“
Dried ham | porcini mushroom | herbs
light spicy sauce 26.50

Homemade Capuns
(Homemade pastry with small cubes
of dried meat, wrapped in a spinach beet,
gratinated with local cheese) 30.00

Cheese corner (2 persons min.)

Cheese-Fondue 30.00p/p

Cheese-Fondue w. herbs 31.00p/p

Cheese-Fondue w. tomatos 33.00p/p

Cheese-Fondue w. porcini mushrooms 33.00p/p

Traditional meals

Maccaroni potatoes ham cream sauce fried onions gratiné with cheese Apple sauce	26.00
Hash browned potatoes ham cream sauce gratiné with cheese	26.00
Toasted bread gratiné with dried ham tomatoes cheese fried onions egg	26.50
A cutted saucisse from the region	14.00
«Hobelkäse» (thin slices of cheese) walnuts dried fruits	25.00
Air dried specialities from the region pickled vegetables	31.00
Air dried beef from the region	34.00

Desserts / patisserie

Chocolate donut	4.50
Homemade Fruit cake	9.00
Apple strudel vanille sauce w. cream	12.00
Coupe «Weidstübli» (Ice cream)	
Marzipan-Cherry chocolate w. cream	12.00
Coupe «Danmark» (Ice cream)	
Vanille chocolate sauce w. cream	12.00

Cold beverages

Eistee 3 dl	4.80
Eistee 5 dl	6.00
Badner Bergwasser 3 dl	4.60
Badner Bergwasser 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	6.80
Schweppes Tonic 2 dl	5.00

Warm beverages

Coffee Coffee with milk	4.80
Latte Macchiato	5.80
Tea Ronnefeldt (Red Berries Rooibos Vanilla	
Sweet Ginger Verbena Earl Grey Peppermint	
"Winterdream" (orange and caramel taste)	5.00
Ovomaltine Chocolat (w. cream + 1.00)	5.00
Apple-, Rhum-, Berriespunch	5.00
Tea with wine	7.10
Tea with rhum	7.70
Punch with rhum (with alcohol)	7.70
Homemade Glühwine	7.70
Jägertea	8.00
Holdrio	8.20
Fröschli (Peppermint Tea and green Wodka)	8.20
Heisse Witwe	6.20
Coffee Fertig Lutz	8.20
Coffee Weidstübli	9.10
Coffee Baileys Amaretto	9.70

Aperitifs

Aperol Spritz	10.00
Lillet Wild Berry (Lillet Rosé Schweppes Wild Berry)	10.00
Campari	7.50
Cynar	7.50
Appenzeller	7.50
Jägermeister	7.50
Martini	7.50
Pastis	7.50
Bitter Rosso Aperitivo	4.80

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	4.50
	3 dl	5.00
	5 dl	7.30
Wheat beer from the region	3 dl	5.60
	5 dl	7.90
Appenzeller Red Ginger Rootbeer		6.70
Appenzeller Sonnwendig (no alcohol)		5.20

<u>Offene Weine</u>	10cl	50cl
Fendant	5.00	25.00
Johannisberg	5.20	26.00
Rosé	5.10	25.50
Pinot Noir	5.40	27.00

.....Walliser Weissweine..... **75cl**

Hermitage Philippe Darioli, Martigny	59.00
Vogner Sélection Comby, Chamoson	58.00
Heida "Les Pyramides" (Barrique) Mathier, Salgesch	56.00
Petite Arvine Josef Glenz & Töchter, Salgesch	55.00
Johannisberg „GRAND-CRU“ J. Fournier, Conthey	54.00
Johannisberg Josef Glenz & Töchter, Salgesch	50.00
Humagne Blanc Cave la Romaine, Flanthey	53.00
Pinot Gris Vin d'oeuvre, I. & S. Kellenberger, Leuk	53.00
Fendant „CLOS DE MANGOLD“ Cornulus, Savièse	53.00
Fendant „GRAND-CRU“ J. Fournier, Conthey	52.00
Amigne "2 Abeilles" Cave la Madeleine, Vétroz	53.00
Muscat Sélection Excelsus, Favre, Chamoson	50.00
Chardonnay Caves d'Anchettes, Venthône	50.00
Apéro Leukersonne, Susten (Muscat, Chardonnay, Sylvaner)	50.00

50cl

Heida St. Jodernkellerei, Visperterminen (Ermitage, Chardonnay, Chasselas)	42.00
Aligoté Cornulus, Savièse	41.00
Marciel Leukersonne, Susten (Heida, Petite Arvine, Ermitage)	38.00
Trémys Sélection Comby, Chamoson (Johannisberg, Petite Arvine, Gewürztraminer)	36.00

.....Walliser Roséwein..... **75cl**

Complices Rosé Gérald Besse, Martigny (Gamay, Gamaret)	50.00
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.....Walliser Rotweine.....	75cl
Primitivo Fernand Cina, Salgesch	64.00
Cabernet Sauvignon Fernand Cina, Salgesch	64.00
Petit Verdot Philippe Darioli, Martigny	62.00
Cornalin Cave St. Philippe, Salgesch	59.00
Diolinoir Philippe Darioli, Martigny	58.00
Merlot Cave St. Philippe, Salgesch	57.00
Carminoir Vieux Moulin, Vétroz	55.00
Cabernet Franc "Cuvée Lucas" Vieux Moulin, Vétroz	55.00
Gamaret Caves d'Anchettes, Venthône	55.00
Syrah Vouilloz Weine, Varen	55.00
Pinot Noir "Pfyfoltru" Keller Zur Grotte, Varen	53.00
Pinot Noir "Burgergemeinde Leukerbad"	48.00
Humagne Rouge "Latüochji" , Vinovativ, Salgesch	53.00
Gamay "Vieille Vignes" Gérald Besse, Martigny	52.00
Dédicace Vieux Moulin, Vétroz (Syrah, Cabernet Franc)	61.00
Caligula Cave la Romaine, Flanthey (Merlot, Cabernet Sauvignon, Cabernet Franc)	58.00
Soleil Noir Frédéric Zufferey, Chippis (Syrah, Pinot Noir, Cabernet, Merlot)	51.00
	50cl
Tyrius Sélection Comby, Chamoson (Diolinoir, Humagne Rouge, Syrah)	42.00
Cornalin Sélection Comby, Chamoson	42.00
Brin de Folie Frédéric Zufferey, Chippis (Cabernet Sauvignon, Cabernet Franc)	40.00
...Grossformate ...	150cl
Petite Arvine „Sélection Excelsus“, Chamoson	110.00
Glou Glou Bla Bla „Chasselas“ I.Bonvin, Corin	99.00
Magdalena Cave la Madeleine, Vétroz (Merlot, Cabernet Sauvignon, Cabernet Franc)	131.00
Merlot „Réserve“ Vieux Moulin, Vétroz	110.00
...Die süsse Verführung ...	37.5cl
Rahja (Sémillon, Sauvignon Blanc) Fernand Cina, Salgesch	44.00