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<b>Niesen-Bufferet</b>	<ul style="list-style-type: none"> <li>- Rich salad buffet </li> <li>- Seasonal soup </li> <li>- Grosi's Hackbrachten (beef and pork)</li> <li>- Chicken breast stuffed with dried meat and cheese with thyme sauce</li> <li>- Veal cubes in sweet must sauce</li> <li>- Creamy white wine gersotto with caramelised walnuts </li> <li>- Frutigtal tofu ragout </li> <li>- Rösti (fried grated potatoes) </li> <li>- Cheesecake </li> <li>- Spätzle </li> <li>- Sweet potato fries </li> <li>- Seasonal vegetables </li> </ul>	55.–
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<b>Fondue Rustique Meat Fondue</b>	<ul style="list-style-type: none"> <li>- Rich salad buffet </li> <li>- At the table, you prepare the best beef, pork and chicken yourself, cut into cubes, in a spicy bouillon.</li> <li>- Five homemade sauces from fruity to spicy, butter rice and crispy fries</li> <li>- Vegi with Frutigtaler tofu and seasonal vegetables </li> </ul>	55.–
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<b>Schwyzzer Pasta – basta</b>	<ul style="list-style-type: none"> <li>- Rich salad buffet </li> <li>- Swiss fresh, special and stuffed pasta (with meat)</li> <li>- Choice of fine sauces with meat, vegetables, Alpine herb pesto, mushroom cream and tomato sauce</li> <li>- Fresh fruit salad</li> <li>- Meringue with whipped cream</li> <li>- Ice cream</li> <li>- Mousse</li> </ul>	50.–
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Prices in CHF, incl. MWST

 vegetarian vegan

We use suppliers from the surrounding area and process Swiss meat. Exceptions are declared.