



WALSERHOF

k l o s t e r s

STARTERS

Fine carpaccio of veal with warm marinated russet stubble mushrooms and Belper bulb
CHF 21.00

Marinated salmon with crispy egg and young spinach leaves
CHF 15.00

Our Walserhofsalat «Winter Edition» with cranberry vinaigrette,
caramelised pine nuts and grated alp cheese from the Kesslerhof
CHF 14.00

SOUP

Essenz of duck with chestnut farfalle and vegetables
CHF 14.00

Velouté of celleriac and pear
CHF 14.00

PRE- MAINCOURSE

Honey glazed porc breast with topinambur, apples and parmesan foam
CHF 24.00 / CHF 31.00

Homemade lemon-mascarpone ravioli with warm grapefruit and perfumed with truffle
CHF 24.00 / CHF 31.00

MAINCOURSE

Roasted guinea fowl with wild caught prawns, peperonata,
braised aubergine and fresh gnocchi
CHF 38.00

Saltimbocca of veal with vegetables, tessiner polenta and olive jus
CHF 68.00

Pizzocheri „Walserhof Style“ with young onions, capers, confit tomatoes and parmesan
CHF 28.00

DESSERT

Variation of french, italien and regional cheese specialities
CHF 24.00/CHF 32.00

Poached red wine pear with mousse of mascarpone and chocolate sorbet
CHF 16.00

Warm chestnut tartelette with meringues and vanille ice cream
CHF 14.00

***IN ADDITION, DELICIOUS DAILY RECOMMENDATIONS LIKE MORE FISH
AND MEAT DISHES WILL BE OFFERED!***

Prices are in CHF and inclusive tax!