Alp Fatschél

RISTORANTE · PASTA · SPECIALITIES

Soups

2.5 dl / 4 dl

Bouillon 6.90 / 9.90
Beef bouillon with fresh herbs

Bouillon with egg 7.90 / 10.90
Beef bouillon with egg and fresh herbs

Cream of tomato soup 8.90 / 11.90
Homemade, spicy and fruity, with cream and herbs

Salads & Starters

Mixed salad 9.90
Leaf salad, cherry tomatoes, cucumber, onions, olives and house dressing

Bruschetta Italiana 12.90
Tomatoes, olive oil, garlic, herbs

Caprese 15.90
Buffalo mozzarella, tomatoes, balsamic dressing

Fatschéler Plättli 15.90
Parma ham, venison salami, Grisons air-dried beef and alpine cheese from the Maran dairy

Tarte Flambée Gratinée 20.90
Crème fraîche, fromage blanc, bacon, onions and Emmentaler

Specialities

Lasagne della Casa 24.90
Minced beef and pork with tomato sauce, gratinated with cheese

Melanzane alla Parmigiana 20.90
Aubergine, tomato sauce and Parmesan

Pasta

Spaghetti Napoli 18.90
Tomato sauce, cherry tomatoes and basil

Spaghetti Pesto 20.90
Basil pesto, pine nuts, dried tomatoes, stracciatella di bufala and cream

Spaghetti all'Amatriciana 20.90
Tomato sauce, onions and bacon

Spaghetti Aglio Olio 19.90
Garlic, chili, cherry tomatoes, pine nuts and toasted breadcrumbs

Spaghetti Carbonara 21.90
Egg, cream, Parmesan and bacon

Penne all'Arrabbiata 19.90
Chili and cherry tomatoes

Tagliatelle Bolognese 21.90
Minced beef and pork

Ravioli, Gnocchi & Risotto

Ravioli Verdure e Spinaci 20.90
filled with spinach and ricotta, in cream sauce with leaf spinach

Ravioli di Carne 20.90
filled with beef, in spicy sage butter

Gnocchi alla Montagna 23.90
Gorgonzola, porcini, bacon, onions and cream sauce

Risotto ai Funghi 20.90
with assorted mushrooms

All prices in CHF incl. 8.1 % VAT. · For information on allergens, please ask our service team.

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PIZZA FROM THE OVEN

Pizze della Casa

Margherita 16.90
Tomato sauce, mozzarella, oregano

Funghi 18.90
Tomato sauce, mozzarella, fresh mushrooms, oregano

Prosciutto 19.90
Tomato sauce, mozzarella, Swiss ham, oregano

Salami 19.90
Tomato sauce, mozzarella, salami, oregano

Gorgonzola 19.90
Tomato sauce, mozzarella, Gorgonzola, onions, oregano

Diavola 21.90
Tomato sauce, mozzarella, spicy salami, black olives, Gorgonzola, oregano

Fiorentina 20.90
Tomato sauce, mozzarella, spinach, garlic, egg, oregano

Hawaii 20.90
Tomato sauce, mozzarella, Swiss ham and pineapple

Prosciutto e Funghi 20.90
Tomato sauce, mozzarella, ham, fresh mushrooms, oregano

Padrone 21.90
Tomato sauce, mozzarella, fresh mushrooms, Swiss ham, salami, oregano

Calzone Ripieno 20.90
Tomato sauce, mozzarella, Swiss ham, fresh mushrooms, oregano

Al Tonno 20.90
Tomato sauce, mozzarella, tuna, onions, oregano

Mascarpone 21.90
Tomato sauce, mozzarella, mascarpone, cherry tomatoes, rocket, oregano

Piccante 22.90
Tomato sauce, mozzarella, egg, chorizo, bacon, garlic, chili, oregano

Al Bufala 22.90
Tomato sauce, mozzarella, cherry tomatoes, rocket, buffalo mozzarella, oregano

Grigiona 23.90
Tomato sauce, mozzarella, Swiss cheese blend, porcini, Grisons air-dried beef, onions, oregano

Fatschélla 24.90
Tomato sauce, mozzarella, rocket, Parma ham, buffalo mozzarella, cherry tomatoes, oregano

Rustica 21.90
Tomato sauce, mozzarella, bacon, onions, garlic, oregano

Extra toppings

Onions, garlic, mushrooms, basil, cherry tomatoes, olives, egg, mozzarella, spinach	each 2.00
Rocket, ham, tuna, Gorgonzola, salami, pineapple, chorizo, bacon, mascarpone	each 3.00
Cured ham, porcini, Grisons air-dried beef, buffalo mozzarella	each 5.00
Small portion pizza and pasta	– 2.00

Origin

Beef	Switzerland / USA
Chicken / Pork	Switzerland
Cured meats	Switzerland / Italy
Cheese	Switzerland / Italy
Tuna	Pacific
Bread	Switzerland

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MEAT · EVENINGS FROM 6 PM

Hot Stone

	150 g	200 g	+50 g
US Prime Beef Entrecôte		47	8
US Prime Rib Eye		49	9
US Prime Beef Filet	45	56	11

Served on a hot stone, with Belgian fries and 3 dips (curry, garlic, BBQ)

Café de Paris Meat Platter



Finest beef cuts, sliced raw,
served on a table burner with aromatic Café de Paris butter

US Prime Entrecôte	200 g	54
US Prime Rib Eye	200 g	56
US Prime Filet	200 g	60
Mixed Meat Platter à la Arthur	per 200 g	58

including one side dish of your choice

Side dishes

each 5

Belgian fries
Buttered noodles
Potato gratin
Bacon-wrapped green beans

Our Meat

We serve the finest US Prime Beef from the USA. "Prime" is the highest quality grade for American beef – known for its fine marbling, tenderness and full flavour. Our US Prime Beef is hormone-free.

Origin: pork (CH), beef (US Prime Beef), bread (CH)
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SUN TERRACE · FONDUE · DESSERT

Fondue

per person · from 2 persons

Classic Fondue	32	**Chili Fondue**	33
Alpine Herb Fondue	33	**Truffle Fondue**	34

Fine cheese from the Maran dairy with delicate spices, served with rustic bread. 300 g per person.

With your fondue

Cornichons	Portion	2	**Baby corn**	Portion	2
Silver onions	Portion	2	**Jacket potatoes**	Portion	4
Pear slices	Portion	2	**Kirsch**	2 cl	5

Dessert

Tiramisu 10
Homemade, with mascarpone, espresso and cocoa

Panna Cotta 10
Delicate cream pudding with fruit sauce

Lava cake 8
Warm chocolate cake with a molten centre

Apple strudel 10
with vanilla sauce, served warm

Scoop of ice cream 4
Ask about our flavours

Whipped cream 1

Origin: cheese and bread from Switzerland.
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