Alp Fatschél

DRINKS

Soft drinks

	3 dl / 5 dl
Cola / Cola Zero / Citro / Orange	5.00 / 6.50
Ice tea / Rivella Red / Spezi	5.00 / 6.50
Apple spritzer / Orange juice	5.00 / 6.50
Sparkling mineral water	5.00 / 6.50
Tap water *free refill*	3 dl 2.50

By the bottle

Rivella Blue	3 dl	5.00
Bitter Lemon	2 dl	6.00
Tonic	2 dl	6.00
Crodino Biondo / Rosso	17.5 cl	5.50
Möhl cider (with / without alcohol)	5 dl	6.50

Beers

Draught beer	3 dl	5.00
Shandy (sweet / sour)	3 dl	5.00
Moretti	3 dl	6.00
Arosa Sunna	3 dl	7.00
Schneider Weisse	5 dl	8.00
Alcohol-free beer	3 dl	5.50

Coffee & Tea

Espresso / Ristretto	4.30
Café Crème	4.50
Cappuccino / Milk coffee	5.00
Latte Macchiato	5.00
Caffè Corretto Grappa	7.00
Tea, various kinds (Sirocco)	5.00

Aperitifs

Martini Bianco	4 cl · 15.5 %	7.50
Campari	4 cl · 23 %	7.50
Cynar	4 cl · 16.5 %	7.50

Spritz

Aperol Spritz	10.50
Campari Spritz	10.50
Limoncello Spritz	10.50
Hugo	10.50
White wine spritzer	9.50

Spirits

Bacardi	4 cl · 40 %	9.00
Smirnoff	4 cl · 40 %	9.00
Bombay	4 cl · 40 %	10.00
Jack Daniel's	4 cl · 40 %	10.00
+ soft drink mixer		3.00

Digestifs

Fernet Branca	4 cl · 42 %	7.50
Appenzeller	4 cl · 29 %	7.00
Williams	4 cl · 40 %	7.50
Sambuca	4 cl · 29 %	7.00
Röteli	4 cl · 20 %	7.00
Amaretto	4 cl · 28 %	7.00
Averna	4 cl · 29 %	7.00
Braulio	4 cl · 21 %	7.00
Ramazzotti	4 cl · 30 %	7.00
House grappa	4 cl · 40 %	8.50

All prices in CHF incl. 8.1 % VAT. · No alcohol served to persons under 16, spirits from 18.

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VINI APERTI · WINES BY THE GLASS

White wine

Joos Sauvignon Blanc 2022 — 8.00

AOC Graubünden, Switzerland · 100 % Sauvignon Blanc

A fresh, lively white wine from Maienfeld with aromas of citrus, gooseberries and fine herbs. Clear, dry and elegant on the palate with lively acidity.

Pairs perfectly with: Bruschetta Italiana, Pizza Al Bufala, Ravioli Verdure e Spinaci

Juan Gil Blanco 2024 — 8.00

Bodegas Gil, Jumilla, Spain · 100 % Moscatel

Fruity, fragrant and sunny with aromas of lychee, lime and white blossom. A hint of sweetness meets lively freshness.

Pairs perfectly with: Pizza Hawaii, Spaghetti Aglio Olio, Pizza Piccante

Vom Schiefer feinherb 2023 — 8.00

Ansgar Clüsserath, Mosel, Germany · 100 % Riesling

An elegant Mosel Riesling with a hint of sweetness, cool minerality and notes of lime, green apple and white blossom. Lively and fresh on the palate.

Pairs perfectly with: Spaghetti Pesto, Pizza Fiorentina, Gnocchi alla Montagna

Ca' dei Frati Lugana DOC 2024 — 8.00

Lombardy, Italy · 100 % Turbiana

Creamy, elegant and mineral with aromas of mandarin, yellow apple and fine almond. Fresh and harmonious on the palate with a delicate richness.

Pairs perfectly with: Caprese, Risotto ai Funghi, US Prime Beef Filet (light option)

Rosé

Mirabeau Pure 2024 — 8.00

Provence, France · Grenache, Syrah, Cinsault, Carignan, Mourvèdre, Rolle, Cabernet Sauvignon

Pale pink, elegant and wonderfully fresh, with aromas of strawberry, peach and a hint of grapefruit. Dry, fine and mineral.

Pairs perfectly with: Pizza Prosciutto e Funghi, Fatschéler Plättli, Spaghetti Napoli

All prices in CHF incl. 8.1 % VAT.

Alp Fatschél

VINI APERTI · WINES BY THE GLASS

Red wine

Joos Pinot Noir Classic 2023 — 8.00

AOC Graubünden, Switzerland · 100 % Pinot Noir

An elegant Pinot Noir with delicate notes of cherries and red berries. Fine, harmonious and with fresh acidity.

Pairs perfectly with: Tagliatelle Bolognese, Risotto ai Funghi, Entrecôte

Juan Gil Blue Label 2021 — 8.00

Jumilla, Spain · Monastrell, Cabernet Sauvignon, Syrah

Powerful and elegant with dark berries, cassis and a hint of vanilla. Full-bodied, harmonious with a long, velvety finish.

Pairs perfectly with: Pizza Grigiona, Lasagne della Casa, US Prime Beef Entrecôte

Acciderba Bolgheri Rosso DOC 2020 — 9.00

Bolgheri, Italy · Cabernet Sauvignon, Merlot, Cabernet Franc

Elegant with ripe fruit, cassis, plum and Mediterranean herbs. Velvety, harmonious and with subtle oak.

Pairs perfectly with: Penne all'Arrabbiata, Pizza Padrone, Ravioli di Carne

Clos d'Agon Limited Black Edition 2019 — 10.00

Empordà, Spain · Syrah, Cabernet Franc, Cabernet Sauvignon, Merlot, Petit Verdot

Deep dark and complex with black cherries, cassis, chocolate and fine roasted notes. Powerful, structured and velvety.

Pairs perfectly with: US Prime Filet, US Prime Rib Eye, potato gratin

Clio 2022 — 13.00

Jumilla, Spain · Monastrell, Cabernet Sauvignon

Opulent and deep dark with aromas of black cherry, blackberry and fine chocolate spice. Powerful, silky with a long finish.

Pairs perfectly with: US Prime Beef Filet, Pizza Fatschélla, Meat Platter à la Arthur

Tignanello 2021 — 24.00

Tuscany, Italy · Sangiovese, Cabernet Sauvignon, Cabernet Franc

Iconic Super Tuscan with ripe cherries, dark berries and fine spice notes. Silky, powerful and perfectly balanced.

Pairs perfectly with: US Prime Rib Eye, Tagliatelle Bolognese, US Prime Entrecôte

All prices in CHF incl. 8.1 % VAT.