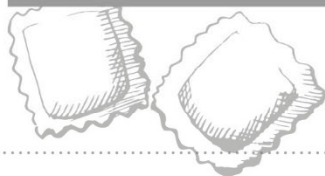




À LA CARTE



TO START

From the soup pot	6.50
Ask about our daily soup	
Fresh garden salad	13.50
with Dallenwiler goat's cream cheese, walnuts mushrooms, fresh herbs & raspberry dressing	
Cured salmon (SCO)	16.50
with sweet-sour cucumber salad & honey mustard dressing	
Caesar's salad	12.50 18.50
Lettuce salad, bacon, Parmesan shavings	
+ Alpstein chicken breast or prawns (VN)	+ 7.50

«GREEN EGG»-GRILL

The charcoal-fired "Green Egg" is famous for even cooking and sexy, smoky BBQ flavor.

Chicken breast	
"Alpstein"	
150g	22.50
Veal flank steak	
200g	36.00
Beef entrecôte	
250g	42.50
+ mixed salad	+10.50

CATCH OF THE DAY

Freshly fished & freshly prepared:
Ask for our current fish dish.



VEGETARIAN

Green Burger	26.00
Vegan soy patty in a sesame bun, BBQ sauce, tomato, cucumber, onions, sweet potato fries and vegan cole slaw	
Grilled mixed mushrooms	24.00
with white wine risotto, herb salad and "Belper Knolle" (special Swiss cheese)	

FAVORITES

Organic Swiss Cheeseburger	29.50
Organic beef burger with BBQ sauce, raclette cheese, spicy cucumber relish, onions and French fries	
Beef tatare	19.50 29.50
with toast and butter or French fries	
Wiener Schnitzel (veal)	32.50
with lingonberry sauce	
Veal Cordon Bleu	34.50
with Urner Mountain cheese, smoked ham	
Beef entrecôte served in a small pan 250 g	44.00
with homemade Café de Paris sauce	

SIDES

each 5.00

French fries
Market vegetables
Mixed salad

SAUCES

each 1.50

BBQ-Sauce
Green pepper sauce
Café de Paris
Herb salsa

BEVERAGES

SOFT DRINKS


Valser with / without gas	50 cl	4.50
Homemade ice tea	30 cl	4.20
Coca-Cola / Coca-Cola Zero	33 cl	4.20
Rivella Red / Blue	33 cl	4.20
Fanta / Sprite	33 cl	4.20
Apple Spritzer	33 cl	4.20
Gazosa Dolce Aranciata	35 cl	4.20
Gazosa Lampone	35 cl	4.20
Gazosa Limone	35 cl	4.20
Schweppes Bitter Lemon	20 cl	4.20
Schweppes Tonic	20 cl	4.20
Tomato juice	20 cl	6.50
Orangen juice (freshly pressed)	20 cl	4.90
Suure Most (non-alcoholic)	33 cl	5.50

APERITIF

Hugo with/without alcohol	9.50 / 8.50
Prosecco (Rimus secco), elderberry syrup, mint, lime, soda	
Milano with/without alcohol	9.50/8.50
Campari (San Bitter), Cranberry juice, Prosecco (Rimus secco), Mint	
Lillet Vive	9.50 / 8.50
Lillet blanc, Tonic, Cucumber, Mint	
Aperol Spritz	9.50
White wine spritz (sweet / sour)	7.50
Campari, 25 Vol. %	4 cl 4.50
Aperol, 15 Vol. %	4 cl 6.50
Lillet blanc, 17 Vol. %	4 cl 6.50
Cynar, 16.5 Vol. %	4 cl 6.50
San Bitter (non-alcoholic)	4 cl 6.50
Ramazotti, 30 Vol. %	4 cl 6.50

COFFEE / TEA

Espresso	4.00
Espresso doppio	4.50
Coffee with cream / milk	4.00
Cappuccino	4.50
Latte Macchiato	4.50
Hot chocolate / Ovo	4.50
Tea (various sorts)	4.00



BEER

Baarer Bier Hergöttli	20 cl	3.80
Baarer Bier Stange	30 cl	4.40
Baarer Bier Kübel	50 cl	6.00
Feldschlösschen Hopfenperle	33 cl	4.50
Feldschlösschen alkoholfrei	33 cl	4.50
Baarer Goldmandli Bier	33 cl	4.50
Baarer Erdmandli Amber	33 cl	4.50
Baarer Höllbier	33 cl	4.50
Erdinger Weissbier (DE)	50 cl	6.50

DIGESTIF

Original Etter	2 cl	8.00
Zuger Kirsch 41% Vol.		
Original Etter	2 cl	9.00
Vieille Poire Williams 40% Vol.		
Grappa Monprà 40% Vol.	2 cl	8.00



DEAR GUESTS ...

DINNER MENU

In the evenings, we complement our à la carte offer with a
noble 3, 4 or 5-course menu
with a matching wine accompaniment.

Let us seduce and indulge you.
Also without advance reservation!



BANQUETS

We organize your events and celebrations from 10 persons, e.g. birthdays, weddings, club meetings.

From aperitif riche to a themed buffet to an exquisite 5-course menu, we plan your perfect occasion and execute it with great attention to detail.

Please contact us!

ORIGIN OF OUR PRODUCTS

Beef, veal, pork: 100% from Swiss production with animal welfare.

Chicken and eggs: 100% from Swiss production with free-range management

Other meat and poultry: from Swiss production, unless otherwise stated.

Fish and seafood: from sustainable fishing / farming.

Vegetables & fruits: from regional producers; no flown-in goods.


We refrain from the use of palm oil.


OPENING HOURS


Monday – Friday
8 a.m. – 11 p.m.

Kitchen
11.30 a.m. - 2.15 p.m.
6 p.m. – 8.45 p.m.

Weekend
For banquets on request.

 +41 (0)41 709 39 39

 info@restaurant-fontana.ch

 restaurant-fontana.ch