

VERGIS ES ZYTLI LOUF UND HASCHT,
CHER IN MACH RASCHT, BLIEB IISE
GASCHT.

Before dinner

GLETSCHER HUGO • 9.00 CHF

Choose from our flavours:

Flavours: lemon rosemary / lime mint / orange basil

RIGI HUGO • 11.00 CHF

Mount Rigi / Prosecco / Mineral

RIGI ROSÉ • 10.00 CHF

Mount Rigi / Rosé / Mineral

RIGI BIER • 9.00 CHF

Mount Rigi / Bier

HASEL SOUR • 11.00 CHF

Haselnusslikör / Zitronensaft / Zuckersirup

JSOTTA SPRITZ • 9.00 CHF

Jsotta Rosso / Prosecco / Mineral

JSOTTA ORANGE • 7.50 CHF

Jsotta Bitter / Orangensaft

ABBACELLA SPRITZ • 9.00 CHF

Abbacella / Prosecco / Mineral

ABBACELLA Orange • 7.50 CHF

Abbacella / Orangensaft / Mineral

GLETSCHERBLICK NEGRONI • 12.00 CHF

Bisbino Gin / Jsotta Bitter / Jsotta Rosso

Gin Tonic • 12.00 CHF

Non-alcoholics

SANBITTER • 5.00 CHF

HUGO 0,0 • 7.50 CHF

Elderflower syrup or homemade lemonades / Rimuss / Mineral

Starters

GREEN SALAD • CHF 8.50

with Muggestutz dressing

MIXED SALAD • CHF 10.00

with leafy salad greens, vegetables, fruit, and seeds

VITELLO TONNATO • CHF 16.50

thinly sliced cold veal served with a delicate tuna sauce and capers

CAPRESE • CHF 16.50

with burrata on cherry tomatoes and raspberries, served with a raspberry dressing.

All prices are listed in Swiss francs and include 8.1% VAT. Meat is sourced from Switzerland. Bread from Switzerland (Bakery Frutal Meiringen), Burger Buns from Germany. Our staff will be happy to provide information about ingredients in our dishes that may cause allergies or intolerances upon request.

Tarte Flambée

TARTE FLAMBÉE MAX • CHF 18.00

with crème fraîche, bacon, and onions

TARTE FLAMBÉE MORITZ • CHF 21.50

with crème fraîche, goat cheese, figs, sesame seeds, honey, and thyme.

Burger

BEEF BURGER • CHF 30.50

Brioche bun with a beef patty, burger sauce, lettuce, pickled onions, and Raclette cheese, served with French fries

CHICKEN BURGER • CHF 27.50

Chicken breast coated in a crispy cornflake crust, served in a brioche bun with sweet chili mayonnaise, lettuce, and pickled onions, accompanied by French fries

VEGAN BURGER • CHF 27.50

Chili corn bun with a homemade patty, mango chutney, burger sauce, and salad, served with French fries.

Our highlights

WIENER SCHNITZEL • CHF 42.50

Veal schnitzel served with lemon, cranberries, French fries, and cucumber salad

SALAD BOWL • CHF 22.50 (VEGAN)

with leafy greens, cherry tomatoes, carrots, avocado, radishes, radicchio, berries, and vinaigrette

+Homemade vegan patty • CHF 6.00

+Chicken in a crispy cornflake coating • CHF 6.00

RICE BOWL • CHF 22.50 (VEGAN)

with basmati rice, cherry tomatoes, carrots, avocado, radishes, radicchio, soy sauce, tahini sauce, and sesame seeds

+Homemade vegan patty • CHF 6.00

+Chicken in a crispy cornflake coating • CHF 6.00

UDON SESAME BOWL • CHF 23.50

with udon noodles, Chinese cabbage, pak choi, mushrooms, soy sauce, spring onions, and sesame seeds

SZECHUAN MINCED BEEF BOWL • CHF 25.50

with udon noodles, Chinese cabbage, pak choi, mushrooms, soy sauce, spring onions, sesame seeds, and Szechuan-style minced beef.

Kids menu

NUGGETS WITH SALAD • 14.50 CHF
with Chickennuggets & Muggestutz Dressing

NUGGETS & FRIES • 14.50 CHF
Chickennuggets with fries, cucumber & carrots

KINDERFLAMMKUCHEN ROREE • 9.50 CHF
Crème fraîche, ham & cheese

KINDERFLAMMKUCHEN RIRAA • 9.50 CHF
Crème fraîche, corn, cartots & cheese

FRIES • 9.50 CHF
with Ketchup & Mayonnaise

MINI-SALAT • 4.50 CHF
with Muggestutz Dressing

Dessert

HOMEMADE CAKE • 5.50 CHF

whipped cream +1.50 CHF

HOMEMADE ICE • SCOOP • 4.50 CHF

whipped cream +1.50 CHF

- Vanilla
- Chocolate
- Poppeseeds-Amaretto
- Fresh Lemon
- Raspberry Basil
- Mango & Coconut (vegan)

MEIRINGER MERINGUES • 8.50 CHF

whipped cream

Vanille ice + 3.00 CHF

AFFOGATO • 7.50 CHF

Vanille ice with an Espresso

Gletscherlemos

HOMEMADE AND JUST GREAT!

Lemon rosemary • 3dl • 4.90 CHF

Lime mint • 3dl • 4.90 CHF

Orange basil • 3dl • 4.90 CHF

Beer

Valaisanne • 3.70/2dl • 4.50/3dl • 5.50/5dl

Jungfrau Bräu (5dl) • 6.50 CHF

Appenzeller Weizenbier (5dl) • 7.00 CHF

Quöllfrisch alkoholfrei (3.3dl) • 5.00 CHF

Suure Moscht mit (5dl) • 6.00 CHF

Suure Moscht ohne (5dl) • 5.50 CHF

Soft drinks

Rivella/Schorle/Sinalco-Cola/Citron/Mineral
3.50/2dl • 4.50/3dl • 5.50/5dl • 9/L

Homemade Ice Tea • 4.50/3dl

White Wine

7.5 DL

PETITE ARVINE DU VALAIS AOC • 47.00 CHF

Adrian Mathier Nouveau Salquenenen, Salgesch (Valais)

CHASSELAS V. DE SION AOC • 43.00 CHF

Adrian Mathier Nouveau Salquenenen, Salgesch (Valais)

Red wine

7.5 DL

HUMAGNE ROUGE AOC PYRAMIDES • 47.00 CHF

Adrian Mathier Nouveau Salquenenen, Salgesch (Valais)

LENZ HANDWERKER BIO LANDWEIN • 44.00 CHF

Roland & Karin Lenz, Uesslingen (Thurgau)

PINOT NOIR/MALBEC FRAUENKOPF • 43.00 CHF

Nick Bösinger, Seeland (Berne)

Open wines

WHITE

JOHANNISBERG DU VALAIS • 4.80/dl

Adrian Mathier Nouveau Salquenen, Salgesch (Valais)

FENDANT GOLDREGEN • 4.80/dl

Oskar Mathier-Oggier, Salgesch (Valais)

GESPRITZTER WEIN • 5.50

süss oder sauer

ROSE

OEIL-DE-PERDRIX DU VALAIS AOC • 4.80/dl

Adrian Mathier Nouveau Salquenen, Salgesch (Valais)

RED

PINOT NOIR DU VALAIS AOC • 5.00/dl

Oskar Mathier-Oggier, Salgesch (Valais)

MERLOT DI TICINO • 4.80/dl

Fratelli Matasci SA, Tenero (Ticino)

Raselli Bio Tee

EVENING TEA

lemon balm, verbena, organic chamomile herb

MORNING TEA

mallow, lemon balm, nettle, thyme

FAMILY TEA

peppermint, lemon balm, goldenrod, organic nettle, yarrow, thyme, sage

SILHOUETTEN TEA

nettle, goldenrod, orange mint, lemon balm

ROSEHIP TEA

rosehip, hibiscus

VERBENA TEA

SAGE TEA

BLACK TEA

GREEN TEA

MINT TEA

JE • 4.50 CHF

Kaffee

Kaffee Creme • 4.50 CHF

Espresso • 4.50 CHF

Coffee with milk • 4.80 CHF

Cappuccino • 4.80 CHF

Coffee schnapps • 5.50 CHF

Es CH-Schnäpsli

Heuschnaps • 25% • 2cl • 6.50

Haselnusslikör Studer • 28% • 4cl • 7.50

Apricotine • 43% • 2cl • 6.50

Vieille Prune Studer • 42% • 2cl • 6.50

Grappa Ticinese • 40% • 2cl • 6.00

Zwetschgen • 37.5% • 2cl • 5.50

Pflümli • 37.5% • 2cl • 5.50

Williams • 37.5% • 2cl • 5.50

Chrüter • 37.5% • 2cl • 5.50

Ingwerer Peppe • 24% • 4cl • 7.00

Appenzeller • 29% • 4cl • 6.00

Absinthe • 69% • 2cl • 8.00

Bisbino Gin • 28% • 4cl • 9.00