

Food Menu

Parsennbahn Fondue-Express

SET MENU

Lamb's lettuce salad

Egg, bacon and pumpkin seeds, whey dressing

*

Classic fondue « Stadtchäsi »

with mountain herbs, all you can eat · served with fondue bread, boiled potatoes (Gschwellti) and mixed pickles from the Stadtkäserei

*

Iced cinnamon star

with lukewarm mulled-wine plums

CHF 79

PER PERSON

À la carte

STARTER

Lamb's lettuce salad 14

Egg, bacon and pumpkin seeds, whey dressing

Fendant foam soup 12

with cream topping and fried onions

Gleis Brättli p.p. 21

Selection of dried meats and homemade pickles

MAIN COURSE

Fondue Classic «Stadtchäsi» 36

250 g per person

Fondue Vegan «Cashew & white wine» 33

250 g per person

Äplermagronen 28

Alpine macaroni with apple slices, fried onions & bacon

ADD AS YOU LIKE

Sun-dried tomato +4

Mountain herbs +4

Chilli +4

Boiled potatoes (Gschwellti) +7

* All add-ons are priced per person.

WITH EVERY FONDUE WE SERVE

Fondue bread · Mixed pickles from the Stadtkäserei

DESSERT

Mandarin sorbet 5

| with a shot of vodka 2 cl +9

Iced cinnamon star 14

with lukewarm mulled-wine plums

TYPICALLY SWISS

Glass of kirsch for «dipping» 2 cl 8.50

Traditionally, the bread is dipped briefly in kirsch before it goes into the fondue cheese.

Egg «to finish off» 5

When only a little cheese is left in the caquelon, a raw egg is cracked in and stirred through the cheese – probably the best scrambled egg you will ever have.

