

Alle Speisen servieren wir euch von 11.00 bis 20.00 Uhr

Alle Preise in CHF inkl. MWST

Wir beraten euch gerne bei Nahrungsmittelallergien

Legende: **L** = Laktosefrei, **V** = Vegetarisch, **G** = Glutenfrei

Herkunftsdeklaration Fleisch

Schwein, Poulet, Rind, Kalb: Schweiz

Meal Service Hours 11.00 AM to 8.00 PM

Currency: All prices are in Swiss Francs (CHF) and include taxes

Legend: **L** = Lactose Free, **V** = Vegetarian, **G** = Gluten Free

Origin of Meat: Declaration of origin for pork, chicken, beef, and veal is Switzerland.

Hausgemachte Suppen & Salate

Homemade Soups & Salads

Tagessuppe Soup of the Day	V	9.00
Gerstensuppe Barley Soup		10.00
Grüner Blattsalat Seasonal Mixed Green Salad	L V G	7.50
Bunt gemischter Salat mit Kernen Vibrant Mixed Garden Salad with Seeds	L V G	11.00
Wurst-Käsesalat einfach Swiss Sausage and Cheese Salad		14.00
garniert mit gemischten Salaten includes vibrant mixed garden salad		21.00
Salatschüssel (ab 2 Personen) Bunt gemischter Salat mit Kernen und Ei Large Salad Bowl (minimum 2 people) Vibrant mixed garden salad with seeds and hardboiled egg	L V G	p.P. 9.50

Alle Salate mit Haussauce oder italienischer Salatsauce

All salads served with your choice of in-house dressing or Italian dressing

Kalte Speisen

Cold Plates

Wildsalamettli nach Hausrezept 9.50
House-Specialty Wild Game Pepperettes

Flühmatt Teller 27.50
Bündnerfleisch, Salami, Speck, Wildsalamettli & Käse
Fluehmatt-Style Plate
Air-dried beef from Canton Grison, salami, smoked bacon,
wild game pepperettes, cheese

Apéro Brett 15.00
«4erlei zum dri längä»
Appetizer Plate
Engelberg dried sausage, alpine cheese, olives,
walnuts, dried apricots

Hauptspeisen

Main Course

Älplermagronen mit Apfelmus V 23.00

Alpine Macaroni with Appelsause

Macaroni, diced potatoes, two varieties of local alpine cheese, caramalized onions

Käseschnitte mit zwei Spiegeleiern V 19.50

Swiss Cheese Toast with two Fried

Rösti mit zwei Spiegeleiern V G 18.50

Roesti with two Fried Eggs

Grated potatoes fried until golden brown

Portion Pommes frites L V 9.00

French Fries

Käse-Fondue (ab 2 Personen)

mit Brot & Essiggemüse V p.P. 26.00

Cheese Fondue (Minimum 2 People)

served with bread chunks and pickled vegetables

Wildbratwurst nach Hausrezept mit Zwiebelsauce House-Specialty Wild Game Sausage Fried and served with Caramelized Onion Sauce	14.50
Bauernbratwurst mit Zwiebelsauce Farmers Sausage Fried and served with Caramelized Onion Sauce	13.00
Schweinskotelett paniert Breaded Pork Chop	17.50
Schweinsschnitzel paniert Breaded Pork Schnitzel	14.00
Poulet-Knusperli mit Tartarsauce Chicken Fingers in Beer Batter served with Tartar Sauce	17.00
Flühmatt Cordon Bleu vom Schwein Fluehmatt-Style Pork Cordon Bleu	20.00

Beilagen

Sides

Äplermagronen mit Apfelmus Alpine Macaroni with Appelsauce Macaroni, diced potatoes, 2 varieties of local alpine cheese, caramalized onions	V	15.00
Rösti Roesti Grated potatoes fried until golden brown	V G	10.00
Pommes frites French Fries	L V	7.00
Bunt gemischter Salat Vibrant Mixed Garden Salad	L V G	12.00

Für die kleinen Gäste

For the little Guests

Gämschi Ein Paar Wienerli mit Pommes frites Gammon Two Hot Dogs served with French Fries	9.50
Hirsch Schweinsschnitzel paniert mit Pommes frites Deer Breaded Pork Schnitzel served with French Fries	12.00
Eichhörnli Poulet-Knusperli mit Pommes frites Squirrel Chicken Fingers served with French Fries	13.00
Steibock V Magronen mit Tomatensauce & Reibkäse Ibex Macaroni with Tomatoe Sauce and Grated Cheese	9.50
Muigg L V Portion Pommes frites Marmot French Fries	6.00
Schlauä Fuchs Das Beste aus dem Teller der Eltern Clever Fox The best selections from the parents' meal	0.00

Auf Vorbestellung (48 h ab 2 Personen)
Pre-Order (48 hours minimum 2 People)

Fondue Chinoise p.P. 48.00

Fondue Chinoise

Thinly sliced meats and vegetables cooked in a flavourful broth at your table, served with a selection of dipping sauces and your choice of French fries or rice.

Fondue Bourguignonne p.P. 48.00

Fondue Bourguignonne

Cubes of meats and vegetables cooked in hot oil at your table, served with a selection of dipping sauces and your choice of French fries or rice.

Tischgrill p.P. 50.00

Table-Grill

Grill your own selection of meats and melt cheese at your table on a hot grill, complemented by a variety of sauces and french fries.

Raclette **V** p.P. 26.00

mit Gschwellti und Essiggemüse

Raclette

Melt your own cheese at your table using a Swiss Raclette Grill, served with hot potatoes and pickled vegetables.

Mineral	2 dl	3 dl	5 dl	1 L
Soft Drinks				
Rhätzünser Mineralwasser, Rhaezuenser Sparkling Mineral Water,	3.00	3.80	5.20	9.50
Beckenrieder Orangenmost, Beckenrieder Sparkling Orange Soda				
Coca Cola, Sinalco, Citro, Coca Cola, Sinalco, Lemon Soda				
Apfelshorley, Sparkling Apple Cider				
Pepita Grapefruit, Rivella rotPepita, Grapefruit Soda, Rivella red				
Hausgemachter Eistee (nach Verfügbarkeit) Homemade Ice Tea (subject to availability)	3.50	4.30	5.70	10.00
Orangensaft Orange Juice	3.50	4.30	5.70	10.00
Flühmatt Quellwasser Fluehmatt Alpine Water	1.00	2.50	3.00	4.50
Coca Cola Zero, Rivella blau (3.3 dl) Coca Cola Zero, Rivella blue		4.80		
Tonic Water Fever-Tree Tonic Water Fever-Tree	5.50			

Bier & Most	2 dl	3 dl	5 dl
Beer and Cider			
Feldschlösschen Lager im Offenausschank Feldschloesschen Lager on tap	3.80	4.70	5.70
auch als Panaché oder Light erhältlich Also available mixed with Lemon Soda (Shandy) or Light Variation			
Feldschlösschen Lager Bottle Feldschloesschen Lager		5 dl	5.70
Hopfenperle Bottle Hopfenperle		3.3 dl	4.80
Feldschlösschen Lager alkoholfrei Bottle Feldschloesschen Lager alcohol free	3.3 dl	4.80	5 dl 5.70
Schneider Weisse Original Weissbier Bottle Schneider Original Wheat Beer		5 dl	7.00
Weizenfrisch alkoholfrei Bottle Weizenfrisch alcohol free wheat beer		3.3 dl	4.80
Apfelwein Möhl (trüb/klar) Moehl Apple Cider (unfiltered/filtered)		5 dl	5.80
Apfelwein Möhl (alkoholfrei trüb/klar) Moehl Apple Cider (alcohol free unfiltered/filtered)		5 dl	5.80

Aperitif & Drinks

Cocktails

Martini, Cynar, Campari	4 cl	6.50
Martini, Cynar, Campari		
mit Orangensaft		+ 2.00
with Orange Juice		
Aperol Spritz, Hugo		9.00
Aperol Spritz / Hugo		
Gespritzter Weisswein (süss oder sauer)		8.50
White Wine Spritzer (sweet or dry)		
Cüpli Prosecco	1 dl	7.00
Glass of Prosecco		
Sanbitter (alkoholfrei)		5.00
Sanbitter (alcohol free)		
mit Orangensaft		+ 2.00
with Orange Juice		
Pepit-O (alkoholfrei)		7.50
Pepit-O (alcohol free)		
Peperol (wenig Alkohol)		8.50
Peperol (low alcohol)		
Monkey 47, Dry Gin	4 cl	10.00
Monkey 47 Gin, Dry Gin		
Hendrick's Gin	4 cl	9.00
Hendrick's Gin		
Xellent Swiss Edelweiss Gin	4 cl	9.00
Xellent Swiss Edeldweiss Gin		
mit Tonic Water Fever-Tree		+ 5.00
mixed with Tonic Water Fever-Tree		

Kaffee & Milchgetränke

Coffee & Milk Drinks

Kaffee crème, Espresso, Ristretto 4.40
Coffee with cream, Espresso, Ristretto

Schale (Milchkaffee) 4.60
Milk Coffee

Doppelter Espresso 5.50
Double Espresso

Latte Macchiato 5.70
Latte Macchiato

Cappuccino 4.90
Capuccino

Espresso Macchiato 4.60
Espresso Macchiato

Schoggi mélange, Kaffee mélange 5.70
Blended Hot Chocolate, Blended Coffee

Ovo, Schoggi heiss 2 dl 4.50
Hot Ovo, Hot Chocolate

Ovo, Schoggi kalt (gemixt) 2 dl 4.50 3 dl 5.30 5 dl 6.00
Ovo Cold (Blend),
Chocolate Cold (Blend)

Tee & Punsch

Tea & Punch

Eilles Tee (separate Karte) 3 dl 4.50 5 dl 5.50

Eilles Tea (separate menu)

«Abigrot-Tee» (Früchtetee mit Orangensaft) 3 dl 5.00 5 dl 6.00

«Alpine Glow Tea» (Fruit tea with
Orange Juice)

Apfel-, Orangen- oder Rumpunsch 4.50

Apfel, Orange or Rum Punch

Heiss mit Schuss

Hot with a Shot

Kaffee Träsch, Zwetschgen, Kräuter 5.00

Coffee with a shot of Fruit, Italian Plum or
Herb Schnapps

Holdrio 5.00

Rosehip tea with a shot of Italian Plum
Schnapps

Grünes Fröschli 5.00

Peppermint tea with a shot of Vodka

Kaffee Pflümli, Kirsch, Williams 5.50

Coffee with a shot of Fruit, Italian Plum or
Herb Schnapps

Kaffee Berghütteler 6.50

Kaffee Berghueteler

In-House Boozey Specialty Coffee

Kaffee Coretto 6.00

Coffee Coretto

Flämmli 8.50

Flaming Coffee

(Coffee, Sugar, Shot of Pear Schnapps, lit on fire)

...mit Neydlä obä dröif

...with Whipping Cream on top

Kaffee Käppeler 7.70

Coffee Kaeppler

Kaffee Baileys 7.70

Coffee Baileys

Kaffee Amaretto 7.70

Coffee Amaretto

«Scheymlipfleyml» 7.70

«Scheymlipfleyml»

Coffee, Sugar, Shot of Plum Schnapps, Whipping Cream

Schoggi Rum, Schoggi Baileys 7.70

Hot Chocolate with Rum,

Hot Chocolate with Baileys

Destillate & Spirituosen		2 cl	4 cl
Spirits & Schnapps			
von Urs Hecht, Gunzwil			
Supplied by Urs Hecht, Gunzwil			
Kirsch Teresa im Barrique Cherry Schnapps barrel aged	40 % vol.	8.00	12.00
Vieille Williams im Barrique Pear Schnapps barrel aged	40 % vol.	8.00	12.00
Vieille Prune im Barrique Plum Schnapps barrel aged	40 % vol.	8.00	12.00
Grappa di Chianti Classico Grappa di Chianti Classico	45 % vol.	6.50	9.80
Musella Grappa di Amarone im Barrique Musella Grappa di Amore barrel aged	45 % vol.	8.50	12.70
Pruno Grappa di Sangiovese im Barrique Pruno Grappa di Sangiovese barrel aged	45 % vol.	6.50	9.80
Enzian Enzian Schnapps	37 % vol.	5.00	7.00
Kirsch, Pflümli, Williams Cherry, Plum, Pear Schnapps	40 % vol.	5.00	7.00
Kräuter Herb Schnapps	43 % vol.	5.00	7.00
Zwetschgen Italian Plum Schnapps	45 % vol.	5.00	7.00
Träsch Fruit Schnapps	50 % vol.	5.00	7.00
Appenzeller Appenzeller	29 % vol.	5.00	7.00

Jägermeister Jaegermeister	35 % vol.	5.00	
Braulio Braulio	21 % vol.	5.00	7.00
Ramazotti Ramazotti	30 % vol.		6.50
Baileys Baileys	17 % vol.		7.00

Wey i dä Fläschä

Wine in the Bottle

Weisswein **5 dl**

White Wine

Epesses, Lavaux VD	23.00
Féchy VD	20.00
Fendant, Chamoson VS	20.00
Mont sur Rolle VD	17.00
Chardonnay, Australien	16.50

Weisswein Schweiz **7.5 dl**

White Wines from Switzerland

Epesses, Dorin La République VD	43.00
Yvorne AOC Blanche, Château Maison Blanche VD	45.00
Johannisberg Weidmannstrunk AOC VS	45.00
Kloster Engelberg, Chasselas, Twann BE	45.00

Weisswein Italien **7.5 dl**

White Wines from Italy

Pinot Grigio DOC, Kurtatsch, Südtirol	43.00
Roero Arneis, Gattoria San Giuliano, Piemont	45.00
Moma bianco Rubicone IGT, Emilia-Romagna	33.00
Liano bianco Rubicone IGT, Emilia-Romagna	45.00

Rosé Wein Italien **7.5 dl**

Rose from Italy

Lagrein Kretzer, Südtirol	39.00
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Rotwein	5 dl
Red Wines	
Dôle du Valais	20.00
Gamay romand, Cave de la Côte VD	21.00
Wilchinger, Pinot noir, AOC Schaffhausen	22.00
Veltliner, Perlavilla	16.50
Rotwein Schweiz	7.5 dl
Red Wines from Switzerland	
Pinot noir, Clos des Corbassières, Cornulus VS 2020	47.00
Yvorne Rouge, Château Maison Blanche VD 2022	45.00
St-Saphorin Rouge AOC, les silènes VD 2022	46.00
Rotwein Italien	7.5 dl
Red Wines from Italy	
Dolcetto Langhe «Colombé» Ratti, Piemont 2017	48.00
Barbera d'Alba «Battaglione» DOC, Piemont 2020	62.00
Langhe Rosso «Ballarin» DOC, Piemont 2019	64.00
Moma Rosso, Umberto Cesari, Emilia-Romagna 2021	33.00
Liano, Umberto Cesari, Emilia-Romagna 2019	55.00
Ripasso Valpolicella, Classico Superiore, Begali 2020	39.00
Amarone Valpolicella Classico PEGRANDI DOC, Veneto 2015	72.00
Rosso di Montalcino Verbena, Toscana 2019	51.00
Chianti Classico DOCG Poggio Amorelli, Toscana 2018	52.00
Brunello di Montalcino DOCG, Toscana 2018	77.00
Primitivo itinera, Apulien 2021	36.00
«Giffarrò» Rosso di Sicilia IGT, Sizilien 2014	56.00

Wey im Offäuisschank

Wines by the Glass

Weisswein

1 dl

White Wines

Epesses, Lavaux VD

5.00

Féchy VD

4.50

Fendant, Chamoson VS

4.50

Weisswein 7.5 dl Qualität

White Wines 7.5 dl Bottle

Moma bianco Rubicone IGT, Emilia-Romagna

5.50

Johannisberg Weidmannstrunk AOC VS

6.80

Rosé Wein 7.5 dl Qualität

Rose Wines 7.5 dl Bottle

Lagrein Kretzer, Südtirol, Italien

6.00

Rotwein

Red Wines

Dôle du Valais

4.50

Wilchinger, Pinot noir, AOC Schaffhausen

4.80

Rotwein 7.5 dl Qualität

Red Wines 7.5dl Bottle

Moma rosso

5.50

Umberto Cesari, Emilia-Romagna

Primitivo itinera, Apulien

5.80

Langhe Dolcetto «Colombé» Ratti, Piemont

7.50