ATELIER FIVE

Atelier Menu – CHF 69.00 p.p.

The menu includes four seasonal, homemade Swiss tapas, a cheese fondue with a selection of bread, homemade pickles and a dessert.
You can customize your fondue – additional ingredients can be added per portion.

SWISS TAPAS

- Seasonal homemade Swiss Tapas, let yourself be surprised

FONDUE

Choose your favorite cheese fondue:

- With mushrooms
- With bacon and onions
- With sauerkraut
- Natural, classic
- With dried tomatoes and herbs
- With truffle (+12)

FONDUE BREAD

Choose your favorite bread:

- House bread
- Rustic bread

FONDUE - EXTRAS

Add to your fondue:

- Raclette potatoes – 8
- Renaissance „Hunter“ Landjäger – 12
- Smoked ham – 21
- Bünder dried meat – 21

DESSERT

- Mulled wine cream filled with pear and apple compote and vanilla sauce

SWISS WINES

		0.1 l | 0.75 l
WHITE	Mythos | Riesling-Sylvaner	12 | 63
	Fendant "Les Terrasses" | Chasselas	10 | 58
RED	Gamay AOC Bio | Gamay	12 | 63
	Tanner | Pinot Noir	10 | 58

BEER

	0.33 l
Appenzeller Quöllfrisch	7.50

DIGESTIVE

	4 cl
Appenzeller Alpenbitter	11
Kirschwasser	11
Bündner Röteli	11

Prices in Swiss francs including 8.1% VAT.
If you have any allergies or questions about additives, please speak to our staff.