

Raclette fun (Mazat)

Portion of approximately 250g for scraping P.P 29.50

Raclette potatoes, tomato slices

Pickles, corn vegetable

Silver Onions

Fondue Chinoise for 2 persons, P.P 45.50

Beef, turkey or pork accompanied with basmati rice

Served with 5 different sauces (garlic, curry, tartar, cocktail and Diavolo)

Comes with various side items:

Pickles, corn vegetable, tomatoes, lychees, figs, mango, red onions,

Banana, pineapple, chestnuts in syrup)

Fondue's (200g p.P)

La Gruyère Fondue Classic P.P 19.90

Fondue Postbar house blend with bacon + parsley pp 23:50

Cheese fondue / Friburger Vacherin - Le Gruyere pP 28.50

Gourmand Fondue p.P 32.00

(Vacherin, Appenzeller ripe, ripe Gruyere, Prosecco, Zuger Kirsch)

Addition to potatoes, bananas, kiwi and cherry tomatoes pp 4:50

Served with bread from our local bakery!

Cheese slices

Vaud style (with ham, cheese, fried egg) 17.50

Wallisser Art (ham, tomato, cheese) 17.50

Hawaiian (ham, pineapple, cheese) 17.50

(Please note! Who loses his bread in the fondue, pays a round of brandy)

Grisons large plate (dried beef, ham, bacon, dried cheese, garnish) 23.50

Grisons small plates 11:50

Grisons Salsiz 7:50

Salad variation of the season 9:50

Suitable for dried meat is fresh, crusty bread and a glass of red wine.

Soups!

Grisons barley soup (probably the most renowned soup Graubünden) 10.50

Goulash soup 9:50

Appetizers

Grisons large plate (dried beef, ham, bacon, dried cheese, garnish) 23.50

Grisons small plates 11:50

Grisons Salsiz 7:50

Salad variation of the season 9:50

Soups

Grisons barley soup (probably the most famous soup Graubünden) 11.50

Goulash soup 9:50

Fondue Chinoise 2 persons, P.P 45.50

Beef, turkey or pork accompanied with basmati rice
Served with 5 different sauces (garlic, curry, tartar, cocktail and Diavolo)
Served with a variety of a compliments:
Pickles, corn vegetables, tomatoes, lychees, figs, mango, red onions,
Banana, pineapple, chestnuts in syrup)

Fondue's (200g P.P)

The melted Gruyere Classic p.P 19.90

Fondue Post bar house blend with bacon + Peter Silie pp 23:50

Cheese fondue / Freiburger Vacherin - Le Gruyere pP 28.50

Gourmand Fondue p.P 32.00

(Freiburger Vacherin, Appenzeller ripe, ripe Gruyères, Prosecco, Zuger Kirsch)

Addition to potatoes, bananas, kiwi and cherry tomatoes pp 4:50

Served with bread from the village bakery.

(Please note! Who loses his bread in the fondue, pays a round of brandy)

Cheese slices

Vaud Art (ham, pickles, cheese, fried egg) 17.50 .-

Wallisser Art (ham, tomato, cheese) 17.50 .-

Hawaiian (ham, pineapple, cheese) 17.50

Raclette fun

Portion of approximately 250g for scraping P.P 29.50 .-

Raclette potatoes, tomato slices

Pickles, corn vegetables, onions

Dessert

Lemon & Lime Sorbet, ice-cold vodka / Prosecco 11:50

Grapefruit & orange sorbet, chilled Campari and Orange-juice 12:50

Passion Fruit & Mango Sorbet, Lime and Bacardi Orange-jus 12:50

Fresh fruit salad with whipped cream 7:50