

Soups	CHF	Valais specialties	CHF
Cream of wild garlic soup with smoked salmon	13	Exclusively with us: Raclette from original Valais mountain cheese (Aletsch AOC)	
Cream of curry soup with pineapple	13	Portion of Raclette	11
Vegetable bouillon with omelette	13	Raclette as much as you like with dried meat, grapes and a fruit plate with sorbet	45
Starters		Cheese slice from the Valais with ham and egg	25
Air-dried leg of lamb cottage cheese, dried apricots and mountain thyme	24	Lamb tongue with port wine sauce vegetables and noodles	31
Lamb carpaccio with mint and walnut pesto and red-wine pear	26	Fillet of lamb on rocket salad with herbs, avocado and mango	18
Lamb tongue with vegetables, herbs and garlic vinaigrette	21	Valais platter	29
Indian dumplings filled with lamb on Pak Choi with sour-cream chilli dip	19	Dried meat platter	30
Salads		Fondues	per person
Mixed salad	12	Fondue «Schäferstübli» with lamb	45
Colourful leaf salad with wild garlic and sour-cream dressing	15	Fondue chinoise (broth)	45
		Fondue bourguignonne (oil)	45
		Cheese fondue «maison»	29

Lamb and Grill Specialities

	CHF
Grilled rack of lamb with potato gratin and vegetable variation	56
Trilogy of lamb, entrecote, fillet and Indian lamb dumplings with vegetables and sautéed potatoes	48
Lamb cutlet with red-wine sauce on leaf spinach thyme noodles	49
Lamb fillet "India" with ginger, coriander, garlic, chili, cardamom, cinnamon, cashew nuts and yoghurt with curry and vegetable rice	45
Grilled homemade lamb sausage served with rösti and vegetables	30
Grilled homemade lamb and cheese sausage with rösti and vegetables	30
½ Portion	20
Sliced lamb liver with dried tomatoes, basil and olive oil with chick pea and lentil balls with spinach	35
"Châteaubriand" with green thyme noodles, vegetable variation and Béarnaise sauce (min. 2 people, price per person)	63
Irish beef entrecote with Whisky butter sweet-corn chili gnocchi and vegetables	54
Grilled corn-fed chicken breast with Masaman-curry-potato-vegetable ragout	39
Braised lamb knuckle in aromatic red-wine sauce with potato gratin and vegetables	39
Swordfish steak on green asparagus with mango and red-onions, served with rice	45
½ Portion	30
Masaman thai curry with vegetables, potatoes and king prawns	42
Fillet of sea bass with dried tomatoes, basil and olive oil thyme noodles and vegetables	45

Prices include 7,7 % taxes and services in Swiss Francs.
Please let us know if you have any allergies or indigestibility.
We would be pleased to suggest alternatives.

Meat & Fish declaration

Lamb: home grown (depending on availability) then NZ / AUS
Beef: CH, AUS, USA | Chicken: CH, France, Hungary | Veal: CH
Venison: New Zealand, Argentina Fish & sea food: CH, Atlantic, Asia
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Tradition Julen is ISO certified – we guarantee a high level in all our standard procedures.

