



PREVIOUS DISHES

Valais cheese plate 10,90€

5 kinds of cheese e.g. truffle cheese, Gruyere, alp cheese etc. with three kinds of bread, grapes, nuts, butter, cream cheese and Valais apricot mustard

Valais starter plate 1P./2 P. 9,90€/17,90€

Selection of sausages, dried meats & cheeses with bread options, Grapes, nuts, cream cheese, cornichons and Valais apricot mustard.

Carpaccio of Bündnerfleisch 14,50 €

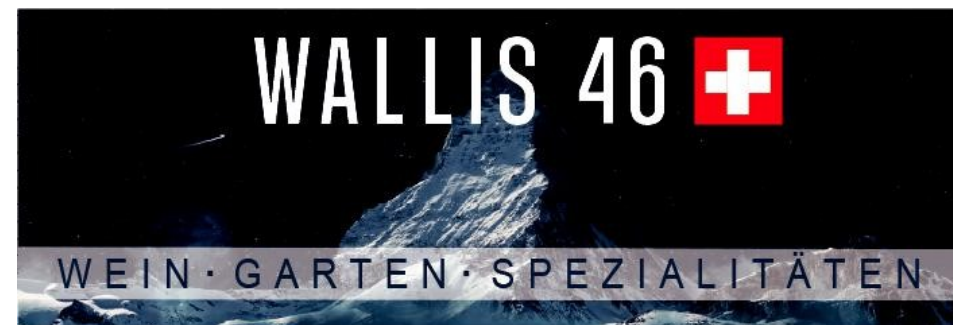
with Rucola leaves, shaved parmesan and truffle, served with baguette

Valais cheese toast 7,90€

Hearty & specially gratinated, served with a salad bouquet (also vegan).

Variation of three dips 7,90€

Such as date curry, aioli, Mediterranean, cream cheese, etc. served with bread variations.



SOUPS

Swiss cheese soup "Chässuppe" 6,90€

with delicious mountain cheese from the Swiss Alps (also vegan)

Valais bread soup 6,50€

refined with gruyere and white wine (also vegan)

Valais wine soup 6,50€

with leeks, onions and white wine

FLAMMKUCHEN

Alsatian style (also vegan) 9,50€

With bacon, onions and mountain cheese

Valais style 9,50€

with mountain cheese, figs and Rucola leaves (also vegan)

Vegetarian 9,90€

with cocktail tomatoes, mushrooms, Rucola & pine nuts

Salmon 10,50€

With smoked salmon and spring onions

Mexican 10,50€

With minced meat, corn, jalapenos and onions

Swiss Style 12€

With Swiss ham, mountain cheese, Rosemarin and tomatos





VALAIS RACLETTE

"Raclette cheese served on a Swiss raclette grill".

Classic 16,90€ optional 19€

served with dill potatoes, cornichons, pickled onions, grilled zucchini, hot peppers, for an extra charge salami & ham

Salmon 19,90€

served with dill potatoes and smoked salmon, cornichons, pickled onions + grilled zucchini and hot peppers

Mexican 19,90€

Raclette with a difference, tortilla chips, corn, kidney beans, tomatoes, jalapeños, avocado and ground beef, served in a cast iron skillet with homemade salsa sauce

Variation for 2 people 34,90€

Combination of Classic/optional, Salmon & Mexican - enjoy together!

PASTA PARMIGIANA 14,50€

Spaghetti tossed with Parmesan and flambéed with grappa if desired, cocktail tomatoes, arugula leaves

– as variant truffle 17€ or salmon 17,90€

Ravioli mountain cheese, served with a Whitewine-Truffel-Sauce 19,90€

Ravioli mozzarella, served with a Gorgonzola-Walnut-Sauce 18,90€



VALAIS CHEESE FONDUE

22€ / person

"Cheese fondue is a very old variant of cheese preparation, which has a long tradition in Switzerland. In addition to the special enjoyment of uniquely full-flavored Swiss cheeses, which are refined by additions of wine, must or even kirsch, it is precisely the shared enjoyment at the table that makes cheese fondue a sociable pleasure."

Our cheese fondue is made from three different cheeses (selection of Appenzeller+Greyerzer+Emmentalerund Tilsiter) freshly made and served in a "Caquelon".

Refined with the finest spice mixtures from the Valais Alps (partly handpicked at an altitude of more than 1500m) these dishes are an absolute must for every cheese lover.

Choose between the variants:

- Glacier cheese fondue

(served with bread cubes, wafer-thin sliced salsiz (salami) and raw ham).

- Beer Fondue

(served with pieces of pretzel bread and white sausage)

Sunday is "Fondue Day"

Gourmet cheese fondue for two people

*With a bottle of Swiss wine (Johannisbää, Ghornutää or Chasselat)
Incl. dessert "Bündner-Nusstorte" (Grisons nut cake) And a Williamine
from Morand*

Total 77€



WALLIS 46

WEIN · GARTEN · SPEZIALITÄTEN

SALAD

Mediterranean 13,50€

Mediterranean salad mix with shaved parmesan and grilled vegetables

Salad Salmon 16€

Mediterranean salad mix with grilled vegetables and salmon

Salad fillet of beef (fillet strips) 18€

Mediterranean salad mix with fillet of beef

(all salads optionally with walnut, hazelnut or raspberry dressing)

MEAT DISHES

Zurich style Geschnetzeltes 14,50€

With cheese dumplings (subject to availability) and side salad

OUT OF THE BOX

Curry sausage "Sansibar" (ca. 180g) with baguette 9€ (also vegan) On request with fried potatoes or sweet potato fries for an additional charge. A classic with a difference!

BURGER À LA SUISSE

Raclette-Burger 12,90€

With a barbeque plum sauce, braised onions and salad bouquet

Gruyere-Burger 12,90€

With a blue mold sauce, braised onions and salad bouquet

Teufels-Burger 12,50€ (on home match day 7,50€ without salad)

Burger bun in red (with writing on game days), barbeque plum sauce, braised onions and salad bouquet.

All burgers on request and for an additional charge with sweet potato fries!

WALLIS 46

WEIN · GARTEN · SPEZIALITÄTEN

SWEET TEMPTATIONS

Warm meets cold 8,90€ (also vegan)

Warm chocolate cake with liquid center
meets cold raspberry sorbet or with Ice Cream

Fondue times sweet 9,90€

Chocolate fondue made from fine Swiss milk chocolates with various fresh fruits

Strawberry -Raffaello-Müntschli 7,50€

Fine crème with fresh strawberries (subject to availability)
and rafflellos in a jar

Bündner nut cake according to original Swiss recipe
3,50€ each (subject to availability)

"K&K" in duo (coffee&cake) **5€** (only on weekends)

*We wish all our guests a good appetite and a nice,
relaxing stay In Wallis 46, Switzerland in the heart
of the Palatinate.*

DISCLAIMER:

For any injuries/burns on raclette or fondue, we assume no liability. Parents are also liable for their children.

For questions about exact usage, please contact the staff before attempting anything on your own.

We ask for your understanding.

Your Team Wallis 46

(Information about additives and allergens are in the restaurant and can be read on request. Please contact our service staff).

