

### **Starters**

#### 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./2P. 11,90€/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

#### Swiss bread slice 9,90€

Crispy bread topped with Bündnerfleisch, mushrooms & Appenzeller cheese, served with beetroot feta

#### 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

#### 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

#### **Tessin 11,50€**

With bacon, zucchini, sun-dried tomatoes, fresh basil and rucola

#### Mexican 10,50€

With minced meat, corn, jalapenos and onions

## **PASTA**

#### Pasta Parmigiana 14,50€

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

– as variant truffle 17€ or salmon 18,90€

#### Ravioli mountain cheese 19,90€

With fine truffle white wine sauce









## **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 (Valais style)

#### 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, tomat-oes, 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!

## SALAD

#### Mediterranean 13,50€

Mediterranean salad mix with shaved parmesan and grilled vegetables

#### Salad Salmon 16€

Mediterranean salad mix with grilled vegetables and salmon



## **VALAISCHEESEFONDUE**

#### 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).

#### 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€







## **MEAT DISHES**

Zurich style Geschnetzeltes 14,50€ With cheese dumplings (subject to availability) and side salad

Fillet pan with asparagus or mushrooms 19,90€ Mediterranean salad mix with grilled vegetables and salmon

## **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 Á LA SUISSE**

Raclette-Burger 15,90€
With a barbeque plum sauce, braised onions

Gruyere-Burger 15,90€
With a blue mold sauce, braised onions

Rösti-Burger 16,90€

With hash browns, chili mayo, avocado+salsa dip, fried onion & raclette cheese.

**Teufels-Burger 15,90€** (on home match day 7,50€ without salad) Burger bun in red (with writing on game days), barbecue plum sauce, braised onions and salad bouquet.

All burgers are served with (sweet potato) fries



## **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-Müntschi 7,50€

Fine crème with fresh strawberries (subject to availability) and raffaellos 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).

