



## A warm welcome

Enjoy our renovated mountain restaurant in the Hannig summer and winter hiking area at 2030 meters above sea level on the edge of a gnarled larch-pine forest and halfway between Hannig and Saas-Fee.

You will like the beautiful sun terrace with a wonderful view of the mountain landscape and the rustic interior of our Zuckmayer Stube. We will spoil you with Swiss cuisine and fine homemade cakes.

Best regards, Adi



## **Apéros**

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Prosecco		8.50
Aperol Spritz Ingwerer Spritz		11.50 12.50
White Wine Spritzer		7.00
Campari Campari (with orange jus)	4 cl 4 cl	7.00 9.50
Pastis	4 cl	7.00
Sherry (Tio Pepe)	4 cl	7.50
Mount Rigi with tonic	4 cl	9.50
<b>Apéros non-alcoholic</b> Sanbitter Martini Vibrante (with grapefruit peel)		6.00 9.50

Alpenblitz Shot

Kahlúa with espresso and cream 5.00



## **Drinks**

Soft drinks in bottles Sinalco, Coke Zero, Rivella blue Alpinesse Tonic Water Apple Cider (alcoholic or non-alcoholic)			33 cl 20 cl 50 cl	4.80 4.80 6.50
Soft drinks on tap Mineral water (sparkling) Still water Pepsi Cola, Rivella red, Citro Apple drink, Homemade Ice tea	2 dl 3.00 2.00 3.50 3.50	3 dl 4.00 3.00 4.50 4.50	5 dl 5.60 4.00 6.00 6.00	11.00 6.00 11.00 11.00
Non-alcoholic hot drinks Coffee, Espresso Double Shot Espresso Flat white Cappuccino, Latte Macchiato Coffee with whipped cream Ovomaltine, Hot or cold Chocolate Tea (Sirocco, see tea menu) Carl Zuckmayer Tea (Rosehip tea with oran Hot syrup apple-ginger and winter pur		er de Bern	e)	4.60 6.20 5.20 5.50 6.00 5.20 5.00 6.00 4.80
Alcoholic hot drinks  Coffee «Hexenhäuschen» (with whipped cream Coffee «Schneestern» (with whipped cream Coffee «Alpenblick» (with herbal honey lique Coffee Amaretto, Coffee Baileys (with word Coffee «Fertig»/«Luz» (with stone fruit, prowschümli Pflümli» (Coffee with plum liqueum Homemade White Mulled Wine	m and Etter ueur) vhipped cre une or herb	· Christmas am) al liqueur)	s Pflümli)	up) 8.50 8.50 8.50 8.50 6.50 8.50 7.00



## Menu

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Green Salad	9.00
Garden Salad	11.50
Soup of the Day	9.00
Traditional Barley Soup / with Jerky	10.50 / 14.50
Ginger Soup (vegan)	12.00

#### Something small

Walliser Platter (with local cold meat, cheese & pickles) small 18.00 / full size 29.00 Cheese Platter small 14.00 / full size 25.00

#### Main meals

Wurst-Käse Salat (Traditional cold sausage and cheese salad)	17.50
Wurst-Käse Salat (Traditional cold sausage and cheese salad	
with a variety of salads on the side or with a traditional hash brown)	24.00

#### Chäs-Spätzli with salad on the side

(Traditional pasta on a cheese sauce, served with a variety of salads) 22.50

#### Walliser Eringerbratwurst mit Rösti

(Local sausage with hash brown, served with onion sauce or apricot chutney) 24.00

Adi's Käseschnitte (A traditional Swiss cheese dish: a cheese mix 24.00 with onions, garlic, tomatoes & ham melted on bread. Served with a fried egg)

Hot Dog «Allalin» (A slightly different Hot Dog, let us surprise you!) 14.00

Fitness plate with chicken breast and alpine herb butter 25.00 Fitness plate with rack of lamb and alpine herb butter 29.00

Please talk to our staff if you have any dietary requests or food allergies. Meat declaration see informations.



## Menu

### For our little (and big) guests

Hot chips	small 7.50 / full size 10.50
Chicken nuggets with chips	13.00
Wiener sausage with chips	11.00
Toast Deluxe (with ham, cheese and egg)	9.50
Schnitzelbrot (with chicken and coleslaw salad)	14.00
Garlic bread	8.00

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## Wines

Wines by the glass/jug Johannisberg (Weingut Seewer, white) Fendant (Weingut Seewer, white) Apéro Assemblage (Cave du Paradis, white)	1 dl 5.00 4.50 4.00	2 dl 10.00 9.00 8.00	3 dl 15.00 13.50 12.00	5 dl 25.00 22.50 20.00
Rosé (Weingut Seewer)	4.50	9.00	13.50	22.50
Dôle (Weingut Seewer, red)	4.50	9.00	13.50	22.50
White wines by the bottle Heida (St. Jodern Kellerei, Savagnin blanc)			50 cl	32.00
Finesse (Weingut Seewer, Chasselas) Petite Arvine (Weingut Seewer, Petite Arvine) Varenheit (Varonier, Assemblage) Pinos Gris (Cave St. Philippe) Humagne Blanche (Domaine des Muses, Humagne Blanche)	1 dl	6.50	75 cl 75 cl 75 cl 75 cl 75 cl	45.00 48.00 48.00 48.00 56.00
<b>Red/Rosé wines by the bottle</b> Mischabel (St. Jodern Kellerei, Pinot Noir, Gam Cornalin (Gregor Kuonen)	aret)		50 cl 50 cl	32.00 36.00
Dôle Blanche Rosé (Gregor Kuonen)			50 cl	24.00
Positivo (Weingut Seewer, Assemblage) Humagne Rouge (Cave St. Philippe) Magdalena (Fontannaz, Cabernet Franc, Caberne	1 dl et Sauvigr		75 cl 75 cl t) 75 cl	48.00 48.00 56.00

Alpenblick Aperitif

Mount Rigi with Tonic 9.50



# Beers and spirits

<b>Beers</b> Valaisanne (On tap)		2 dl 3.50	3 dl 5.00	5 dl 6.50
Appenzeller Quöllfrisch ( Appenzeller Dunkel (Dark Appenzeller Zitronen Par	beer speciality)	avour)	33 cl 33 cl 33 cl	5.50 5.50 5.50
Appenzeller Weizen (Whe	at beer, cloudy)		50 cl	7.00
Appenzeller Leermond (N Appenzeller Weizen (Whe		)	33 cl 50 cl	5.50 7.00
Spirits Heuschnaps Williamine, Apricotine, K Zwetschgen, Kräuter, Pfl Vieille Prune (Urs Hecht) Vieille Williams (Urs Hecht) Vieille Apricotine (Urs Hecht)	rsch ümli, Kernobst (Gunzwiler) Serving from the 1,5   bottle)		4 cl 2 cl 2 cl 2 cl 2 cl 2 cl	6.50 6.50 5.50 8.50 8.50 10.50
Grappa (Sito Moresco) Genepi Liquer (Morand) Honigkräuter (Schuler)			2 cl 4 cl 4 cl	11.50 6.50 6.50
Appenzeller, Ramazzotti Baileys Amaretto			4 cl 4 cl 4 cl	7.00 6.50 6.50

Alpenblick Aperitif

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## Desert menu

Desert me	nu
Homemade	e croissant with nut filling

4.00

Adi's homemade cake of the day

6.00 Piece

Add whipped cream + 1.50

Mountaineer's dream

11.00

Ice cream with Genepi (a traditional herbal liqueur) and meringues

Homemade Ice-coffee

9.50

Coupe Mischabel

9.50

Vanilla and hazelnut ice cream with caramelized nuts and whipped cream

Meringues Ice Cream

10.50

Vanilla and strawberry ice cream with meringues and plenty of whipped cream

Ice cream

4.00 Per Scoop

Vanilla, Strawberry, Hazelnut, Caramel, Mocca,

Add whipped cream + 1.50

Chocolate, Pear sorbet (vegan)

Goat's milk ice cream

Per Cup

5.00

Apricots, wild berries, pistachios, mango

Frappe

8.00

Ice cream smoothie, pick any of the flavours

For our little guests

1 scoop of ice cream of your choice (with Smarties or Haribo)

5.00

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## **SIROCCO Teas**

Ceylon Sunrise English Breakfast, strong & invigorating	5.00
Gentle Blue Earl Grey, sparkling & flowery	5.00
Jade Oolong Oolong tea, revitalising & soothing	5.00
Winter Moments Rooibos with spices and orange, mild & fruity	5.00
Verbena Verbena tea, lemony & refreshing	5.00
Camomile Orange Blossoms Camomile tea with orange, mild & soothing	5.00
Moroccan Mint  Moroccan mint tea, refreshing & revitalising	5.00
Piz Palü Swiss herbal tea, soothing & harmonious	5.00
Ginger Lemon Dream Ginger and lemongrass, exotic & spicy	5.00
Red Kiss Fruit tea, tangy & fruity	5.00
Wellness Tea Pure Power (Morning) Green tea with mate and citrus, tangy & revitalising	5.00
Wellness Tea Balance (Noon)  Herbal tea with fennel and aniseed, smooth & aromatic, without caffeine	5.00
First-class organic quality: SIROCCO teas come exclusively from controlled organic cultivation.	

The fine tea bags are handmade and biodegradable.



## **Informations**

#### **Suppliers**

We obtain the food for all our dishes from grocery stores in Saas-Fee:

- Bread Bäckerei-Konditorei Domino
- Cheese Cabane du Fromage
- Goat cheese Hannigalp
- Goat's milk ice cream Blüemlisberg (Canton Schwyz)
- Eggs Hannigalp (if possible)
- Meat Metzgerei Mischabel
- Vegetables Zurbriggen Gastro AG
- Frozen products Tiefkühlprodukte Kurt Lehner
- Drinks Getränke Supersaxo

#### Allergy sufferers

All our sauces and soups are gluten-free. We use for our soups only vegetable bouillon and with all of our dishes only boiled butter.

#### **Declaration** meat

- Chicken breast Switzerland
- Chicken nuggets Brazil
- Pork- Switzerland, Germany
- Beef Switzerland
- Lamb Australia\*, New Zealand
- \* May be produced with antibiotics or performance enhancers.

#### Alcohol

The law prohibits the sale of wine, beer and cider to under 16-year-olds, and spirits, aperitifs and alcopops to under 18-year-olds. Employees may ask for identification.