



Wine & Prosecco

By the glass

White.....10cl50cl

Johannisberg Valais,
Oskar Mathier-Oggier 7.0026.00

Chardonnay du Valais,
Domaine Nick Wittwer..... 7.0026.00

Rosé

Blanc de Rouge,
Domaine Nick Wittwer..... 7.0026.00

Red

Dôle du Valais,
Domaine Nick Wittwer..... 7.0026.00

Merlot del Ticino «Runcher»,
Carlo Tamborini 7.0026.00

Bottled wine

White

Petite Arvine «La Trémaz»,
Domaine Nick Wittwer, Sion.....75cl53.00

Heida «Les Pyramides»,
Adrian & Diego Mathier, Salgesch.....75cl59.00

Red

Cuvée Mme Rosmarie, Assemblage von
Cabernet Sauvignon, Syrah und Pinot Noir,
Adrian & Diego Mathier, Salgesch.....75cl 55.00

Humagne Rouge «Les Pyramides»,
Adrian & Diego Mathier, Salgesch.....75cl59.00

Prosecco

Prosecco flute..... 9.00
Prosecco bottle75cl 55.00

Cold Beverages

Fruit squash for children20cl 1.00

Mürren Water30cl 3.00

Mürren Water1l 8.00

Valsérwasser sparkling/still.....50cl 6.00

Valsérwasser sparkling/still..... 75cl 8.00

Bitter Lemon / Tonic Water20cl 5.00

Michel orange juice30cl 5.50

Coca Cola / Coca Cola Zero50cl 6.00

Fanta50cl 6.00

Sprite.....50cl 6.00

Ice tea Lemon.....50cl 6.00

Rivella red/blue.....50cl 6.00

Ramseier Apfelschorle.....50cl 6.00

Red Bull.....25cl 6.00

Ramseier Suure Moscht (non-alcoholic)50cl 6.50

Ramseier Suure Moscht (swing-top bottle).....50cl 6.50

1.5 l PET Soft Drink.....150cl 10.00

Hot Beverages (without alcohol)

Coffee / Espresso4.50

Coffee with milk5.00

Cappuchino.....5.50

Coffee melange (with whipped cream).....6.00

Latte Macchiato.....6.00

Double espresso.....6.00

hot/cold milk20cl4.50

hot/cold chocolate or Ovomaltine20cl 5.00

Chocolate or Ovomaltine with whipped cream6.00

Apple/orange/forest fruit punch.....5.00

Crownings Tea: rosehip and fruit infusions4.50

Swiss Alpine Herbs Bio Tee:

Black tea / Verbena / Green tea5.00

Dew-fresh morning blend / Alpine herbs5.00

Mountain-fresh peppermint5.00

Hot Beverages (with a kick)

Coffee Fertig

Stone fruit brandy..... 40% vol ..7.50

Coffee Lutz

Stone fruit brandy/Zwetschgen/Kräuter 40% vol ..7.50

Coffee Baileys

Baileys and whipped cream.....17% vol 10.50

Coffee Inferno

Apricot blend und whipped cream 40% vol 10.50

Coffee Allmendhubel

House blend and whipped cream17% vol 10.50

Hot Beverages (with a kick)

Schoggi Rum

Hot chocolate with rum and whipped cream 37.5% vol . 9.50

Holdrio

Rosehip tea and Zwetschgen..... 40% vol ..7.50

Münze Zwätschge

Peppermint tea and Zwetschgen 40% vol ..7.50

Fröschli

Peppermint tea with green vodka.....17% vol ..7.50

Jägertee 44% vol . 7.00

Mulled wine.....7.00

Beer

Rugenbräu Spezial 5.2% vol33cl.....6.00

Rugenbräu Panaché 2.9% vol33cl.....6.00

Rugenbräu non-alcoholic.....33cl.....6.00

Rugenbräu Lager 4.8% vol 50cl..... 7.00

Rugenbräu Weizen 5.2% vol 50cl..... 7.00

Aperitif

Appenzeller 29% vol 4cl.....6.50

Martini white 15% vol 4cl.....6.50

Campari 23% vol 4cl.....6.50

Cynar16.5% vol 4cl.....6.50

Aperol Spritz10.00

Hugo

Elderflower cordial, prosecco, mineral water, mint.....10.00

Spirits

Stone fruit brandy/

Zwetschgen/Kräuter/Pflümli.... 40% vol 2cl..... 6.50

Kirsch 37.5% vol 2cl..... 6.50

Grappa 40% vol 2cl..... 9.00

Williams 37.5% vol 2cl..... 8.00

Vieille Poire 36% vol 2cl..... 8.00

Vieille Prune 42% vol 2cl..... 8.00

Vieille Apricot 38% vol 2cl..... 8.00



ALLMENDHUBEL 

Panorama Restaurant



Soup

Soup of the day	9.00
Beef consommé with homemade pancake strips	9.50
Soup of the day with sausage	15.00

Carrot and coconut soup with a hint of curry	11.00
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Salads

Green leaf salad	9.50
Mixed salad	11.00
Sausage and cheese salad with garnish	21.00

Salad platter with breaded soft cheese (Brie), served with homemade rosemary and pear sauce	23.00
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- Selection of homemade salad dressings:
- French
 - Italian
 - Raspberry

Hearty Fare

Rösti with a fried egg	21.00
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Rösti with cheese and a fried egg	25.00
Rösti with bacon and a fried egg	25.00

Käseschnitte (thick bread slice topped with melted cheese)	19.50
Käseschnitte with bacon and tomato	25.00
Käseschnitte with ham and pineapple	25.00
Additional fried egg	1.50

Cheese fondue 2 or more persons served with bread and potatoes	p.p. 27.50
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Main Courses

Gletscherhüetli (pasta) with tomato sauce	19.00
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Gletscherhüetli (pasta) with Bolognese sauce	22.00
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Eblysootto tender wheat dish with vegetable strips and coconut milk	22.00
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Chicken breast with homemade lime and orange butter and Eblysootto (tender wheat dish)	29.50
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Pork steak with thyme jus, served with French fries	35.00
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Bernese Oberland beef entrecôte, 180g with homemade herb butter served with breaded potato croquettes and vegetables	43.00
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Specials

Vegan Wrap with a couscous and vegetable filling served with a green leaf salad	23.00
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Chicken-Curry-Wrap with a fruity pineapple and mango filling served with a green leaf salad	25.00
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Steak Sandwich pork neck steak with herb and garlic sauce and a green leaf salad	25.00
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Club Sandwich luncheon meat and fried egg with herb and garlic sauce and a green leaf salad	25.00
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Dishes for Families

(Serves 2 adults and 2 children)

Allmihubel Pasta tasty Gletscherhüetli pasta with tomato, pesto and Bolognese sauce served with a family-sized bowl of salad	48.00
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Rösti Platter with fried chipolata sausages, bacon and mountain cheese, served with a family-sized bowl of salad	55.00
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Giant Sausage (450g) with French fries (onion sauce on request) served with a family-sized bowl of salad	55.00
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Price for these 3 dishes includes 1 litre soft drink.

Dishes for Kids and Seniors

French fries, small portion	7.50
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French fries, large portion	10.00
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Tasty Gletscherhüetli pasta with tomato sauce	11.00
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Chicken nuggets and French fries	12.50
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Meat origin

Beef	Switzerland
Pork	Switzerland
Bacon	Switzerland
Dry-cured meats	Switzerland / produced in Switzerland
Sausages	Switzerland / produced in Switzerland
Chicken nuggets	Switzerland / produced in Switzerland
Chicken	Switzerland

On request, our staff will be happy to provide you with information about ingredients in our dishes that may trigger allergies or intolerances.

All prices are in CHF and include service and VAT.

- Vegetarian
- Vegan
- Dish shown in image

Afternoon Snacks

Sandwiches with salami or ham or cheese	8.50
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«Z'Aaben» traditional alp hut snack Schiltalp mountain cheese and dry-cured sausage with bread	16.00
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Allmihubel-Brättli (cheese and dry-cured meat)	28.00
..... one person	28.00
..... each additional person	20.00

selection of dry-cured meats and regional cheese specialities, dry-cured sausage, mini salami, herb and garlic bacon, Schiltalp mountain cheese and slivers of planed cheese, served with bread and rosemary and pear sauce

Welcome!

... to the Panorama Restaurant Allmendhubel!
Soak up the magnificent views and choose your favourite from our delicious, freshly prepared dishes.

We look forward to your visit!

Ursula Zwald
Host

