

STARTERS

CULINARY TOUR OF SWITZERLAND CHF 16.00
prosciutto from Ticino, air dried meat from Grison, dry
sausage from Valais, farmhouse bacon and chipped
alpine cheese from Wengernalp

MAIN COURSE CHF 24.00

MEDITERRANEAN DELIGHTS CHF 13.50
marinated grilled vegetables in olive oil, dried
tomatoes, olives and smoked trout fillet

MELON FAN CHF 14.50
with Ticino prosciutto or air dried meat from Grison

CLASSY BEEFSTEAK TARTAR CHF 19.50
fresh prepared with cognac, whisky or calvados, toast
and butter MAIN COURSE CHF 26.50

BRESAOLA CARPACCIO CHF 18.00
with Wengernalp cheese chips and tempting truffle oil

SALADS

LEAF SALAD ON FRESH HERBS CHF 7.00
only as a side dish

COLOURFUL MIXED SALAD CHF 8.50
only as a side dish

SUMMER SALAD CHF 19.50
with melon slices and grilled giant prawns

HEIDI'S SALAD CHF 17.00
leaf salads with grilled goat cheese on
honey-thyme-dressing and roasted kernels

CAESAR SALAT SWISS STYLE CHF 18.00
with chipped Wengernalp cheese and crispy grilled
chicken breast stripes

SMALL NUTTY SALAD BOWL CHF 14.00
small comes in big: with sprouts, walnuts and egg
tasty, flavourful - just awesome!!!!

SOUPS

TODAY'S SOUP CHF 7.00
freshly prepared for you

BIG CUP CHF 9.00

GAZPACHO CHF 8.00
WITH PROSCIUTTO-GRISSINO

cold Andalusian vegetable soup
BIG CUP CHF 10.00

SPICY INDIAN CURRY SOUP CHF 7.50
with papadum BIG CUP CHF 9.50

HOT SANDWICHES

GEISSEPETER CHF 15.50
multigrain bread with leaf salad,
warm goat cheese and honey-thyme dressing

HOT CHICKEN CHF 16.50
crusty baguette with chicken, leaf salad, peach and
topped to perfection with melting raclette cheese

All hot sandwiches are served with crisps

PASTA'S

SPAGHETTI PAPAGALLO	CHF 16.00
with olive oil, garlic and mountain cheese	
SMALL PORTION	CHF 12.00
SPAGHETTI SPECIALE	CHF 19.50
on a tomato sauce with fresh herbs	
and meatballs	SMALL PORTION CHF 14.50
PENNE FURIOSE	CHF 18.50
with tomato sauce, garlic, champignons and chilli	
SMALL PORTION	CHF 13.50
PENNE FORESTIERA	CHF 18.50
on a light cream sauce, stripes of ham	
and yummy mushroom mix	SMALL PORTION CHF 13.50
THE GOOD OLD MACCARONI ALPIN STYLE	
just how we like it...	CHF 18.00
with bacon, onions, cream and Swiss cheese	
apple puree included!!	
PASTA FRESCA	CHF 24.00
fresh saffron pasta with a lamb skewer,	
cherry tomatoes and splendid herb sauce	
LASAGNE GIARDINO	CHF 19.00
homemade vegetable lasagne	
RAVIOLI GAIA	CHF 22.00
Feta, olives and herbs Ravioli with fresh cherry	
tomatoes, capsicum, raw ham and pesto	
sensationally...	SMALL PORTION CHF 15.50
PAPPARDELLE ALLA NOBILE	CHF 28.00
Kuruma giant prawns with fresh pasta on a seductive	
herb cream sauce	SMALL PORTION CHF 19.00

GRILL

LOCAL FRESH WATER FISH	CHF 25.00
fera with roasted almonds and olive oil	
SMALL PORTION	CHF 17.00
VARIETY OF FRIED FISH	CHF 22.50
with wasabi - curd cheese mayonnaise	
PORC SCHNITZEL	CHF 19.50
the well beloved, bread-crumbed	
AWARDED TRADITIONAL	CHF 18.50
SWISS VEAL SAUSAGE	
with tomato curry sauce	
CHICKEN BREAST "AJVAR"	CHF 19.50
with a spicy capsicum eggplant mousse	
ENTRECOTE	CHF 37.00
and our homemade herb butter	
VEAL SALTIMBOCCA	CHF 38.00
the Italian classic with prosciutto and sage	
SMALL PORTION	CHF 25.00
LAMB CHOPS	CHF 32.50
with parmesan crust and caramelised garlic	
SMALL PORTION	CHF 23.00
All grill dishes are served with mixed vegetables and roasted potatoes or luscious summer salads	
SURCHARGE FOR OTHER GARNISHES:	
french fries	CHF 2.00
Swiss roesti	CHF 3.00
rice	CHF 2.00

SAY CHEESE

TRADITIONAL VALAIS RACLETTE CHF 17.00
portion raclette cheese with steamed potatoes, onion
salad and sweet & sour vegetables

ALPINE FONDUE PER PERS. CHF 24.50
2 people and more
the traditional cheese fondue after our secret recipe,
served with bread *

*SURCHARGE FOR A PORTION OF STEAMED
POTATOES CHF 4.50

FONDUE CHINOISE

from 2 people, nights only and pre booking

STANDARD PER PERS. CHF 41.00
fine meat slices of beef and chicken | 180g

PLUS PER PERS. CHF 46.00
fine meat slices of beef, veal and giant prawns | 180g

SUPPLEMENT PER 100g CHF 14.00
meat or giant prawns

meat fondues are served with six different sauces,
home made mixed pickles as well as
french fries or rice

DECLARATION

The Hotel Victoria-Lauberhorn has a fixed profile of
suppliers. The partially long-time suppliers, give at
any time exact information of the origin of their meat
and fish products. We mainly obtain our products
from the following countries:

BEEF	CH
VEAL	CH
PORC	CH
LAMB	NEW ZEALAND/SCOTTLAND
CHICKEN	CH / FRANCE
FISH	CH / ESTONIA
SHELLFISH	VIETNAM