

Organic cheese fondue

homemade mixture of organic cheese, without any alcohol

€ 41,00

Raclette

tasty raclette cheese

traditionally served with mixed pickles, South Tyrolean salami, regional dried beef and potatoes

€ 41,00

Fondue Chinoise

strong beef broth

served with the following selection of meat: beef, veal, pork and chicken, as well as scampis, champignons and different homemade sauces and dips

€ 57,00

Asia Fondue

homemade chicken broth with Asian influences

the following types of meat are marinated in Asian style: beef, veal and chicken

additionally we serve scampis, fresh vegetables, baked potatoes

and different homemade sauces and dips

€ 59,00

Fondue Bourguignonne

the fondue classic: filet of US- beef roasted in oil with baked potatoes and homemade sauces and dips

€ 59,00

Fondue Arlberg

another oil fondue

choose 5 different types of marinated meat:

beef, veal, chicken, lamb and pork

with baked potatoes and homemade sauces and dips

€ 59,00

Fondue Wrapped

filet of US-beef with sage and lardo fried in oil

comes with a mixed leaf salad, baked potatoes and a chive-sour cream sauce

€ 59,00

Fondue Wiener Art

small "Wiener Schnitzel" will be turned into a delicacy in our organic cheese fondue

served with French fries and a mixed leaf salad

€ 60,00

Fondue Royal

our most exclusive Fondue with local Wagyu beef, served in "Shabu Shabu" style with a clear tomato broth,

additionally you get Italian vegetables, Hollandaise Sauce and rice

€ 144,00

Dessertfondues:

Fruit Fondue – classical chocolate fondue

Larissa Fondue – Austrian classics in vanilla sauce

each € 22,00

Please pre-book your fondue until 10 a.m. on the same day as the reservation.

If you have not chosen your fondue by 10am, we are unfortunately forced to cancel your reservation.

Cancellations of your order after 10am will be charged at € 50,00 per head.