

ORGANIC CHEESE FONDUE

homemade mixture of organic cheese, without any alcohol with bread, sweet and sour pineapple and young potatoes € 54,00

RACLETTE

tasty raclette cheese traditionally served with mixed pickles, sweet and sour pineapple South Tyrolean salami, regional dried beef and potatoes € 54,00

FONDUE CHINOISE

beef broth served with beef, veal, pork and chicken as well as prawns, champignons, pak choi, baked potato and homemade sauces & dips € 70,00

ASIA FONDUE

homemade chicken broth with Asian influences served with in Asian style marinated meat: beef, veal and chicken prawns, fresh vegetables, rice and different homemade sauces & dips € 74,00

FONDUE BOURGUIGNONNE

filet of Black Angus- beef fried in oil with baked potato and homemade sauces & dips € 73,00

STUBEN SALAD € 14,50

lamb lettuce, bacon, croutons, egg, pumpkin seeds

FONDUE ARLBERG

another oil fondue choose 3 out of 5 different types of marinated meat: beef, veal, chicken, lamb and pork with baked potato and homemade sauces & dips € 73,00

FONDUE WRAPPED

filet of Black Angus-beef with sage and lardo fried in oil with a mixed leaf salad, baked potato and a chive-sour cream sauce € 73,00

FONDUE WIENER ART

combination of mini "Wiener Schnitzel" and organic cheese fondue served with French fries and a mixed leaf salad € 74,00

FONDUE ROYAL

Wagyu beef in "Shabu Shabu" style with a clear tomato broth, with Italian vegetables, Hollandaise Sauce and rice € 180,00

DESSERT FONDUES

Fruit Fondue – classic chocolate fondue Vanilla Fondue – fine pastry in vanilla sauce for at least 2 persons € 42,00

Please pre-book your fondue until 8 p.m. on the day before your 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 \leqslant 90,00 per person.

Prices are per person and include 250gr of meat per person. Minimum order of 2 portions per fondue.