



CHEESE FONDUE

homemade mixture of regional cheese with bread,
sweet and sour pineapple and young potatoes
€ 56,00

RACLETTE

tasty raclette cheese
traditionally served with mixed pickles, sweet and sour pineapple
South Tyrolean salami, regional dried beef and potatoes
€ 56,00

FONDUE CHINOISE

beef broth
served with beef, veal, pork and chicken as well as prawns,
champignons, pak choi, baked potato and homemade sauces
€ 73,00

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
€ 77,00

FONDUE BOURGUIGNONNE

filet of Black Angus- beef fried in oil
with baked potato and homemade sauces
€ 76,00

STUBEN SALAD € 15,00

Mixed leaf salad, bacon, croutons, egg, pumpkin seeds

FONDUE ARLBERG

oil fondue
choose 3 out of 5 different types of marinated meat:
beef, veal, chicken, lamb and pork
with baked potato and homemade sauces
€ 76,00

TRUFFLE CHAMPAGNE FONDUE

regional cheese fondue with Perigord truffle
and champagne, brussels sprouts, pear,
Balsamic vinegar onion and young potatoes
€ 110,00
extra truffle per 5g € 18,00

FONDUE WIENER ART

combination of mini "Wiener Schnitzel" and cheese fondue
served with French fries and mixed pickles
€ 77,00

FONDUE ROYAL

Wagyu beef "Shabu Shabu" style with a tomato broth, with
Italian vegetables, Hollandaise Sauce and rice
€ 190,00

DESSERT FONDUES

Fruit Fondue – classic chocolate fondue
Vanilla Fondue – fine pastry in vanilla sauce
for at least 2 persons € 23,00

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 € 90,00 per person.

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