



## From the Pfynges Nature Park

### **Oberems cheese mousse with Valais rye bread chips**

**CHF 10.50**

With: Johannisberg by Gilles & Joel Cina from Salgesch

100 ml CHF 4.40 500 ml CHF 22.00

Home-made apple syrup 300 ml CHF 3.50

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### **Beef paillard from the Landgut Pfynges farm with herb butter made from Oberems wild herbs**

### **Pommes allumettes made from Pfynges potatoes and Oberems garden vegetables**

**CHF 34.50**

With: Cornalin de Salquenen by FJ Mathier (certified wine of the park)

100 ml CHF 7.50 750 ml CHF 50.00

Mineral water from Valais 500 ml CHF 5.30

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### **Home-made blackberry foam**

**CHF 8.50**

With: Muscat from Cinaweine

100 ml CHF 5.50 750 ml CHF 28.00

Home-made Oberems elderflower syrup 300 ml CHF 3.50

**Menu total: CHF 51.50**

Of the ingredients used in these dishes, min. 80% come from Valais of which min. 30% are from the nature park. Our staff would be happy to advise.

