



Starter

Local Bündnerfleisch in thin slices with breadsticks.
Lokales Bündnerfleisch in dünnen Scheiben mit Grissini.
CHF 19 *per person*

Traditional fondue

Fondue served with bread according to a family recipe. Mit Brot
serviertes Fondue nach Familienrezept.
CHF 35 *per person*

Truffle champagne fondue

Swiss cheese, champagne and black truffles. Schweizerkäse,
Champagner und schwarze Trüffel.
CHF 65 *per person*

Pot au Feu

Soup stew with beef and colourful vegetables warms the
stomach and soul. Suppeneintopf mit Rindfleisch und buntem
Gemüse wärmt Magen und Seele.
CHF 29 *per person*

Dessert

Mango sorbet with champagne or vodka.
CHF 18 | sorbet only CHF 7

Striptease

Flambé Mocca with Whisky.
CHF 20 | Mocca only CHF 8

CHAMPAGNE

Laurent Perrier

1 dl CHF 19 | 75 cl CHF 130

Dom Pérignon Brut

75 cl CHF 280

Dom Pérignon Vintage rosé

75 cl CHF 1200

Prosecco

20 cl CHF 12

Burg Signature Drink

Gin, Champagne and Ginger
CHF 22

Espresso Martini

CHF 22

Cola 33 cl CHF 6 | Sanbitter 10 cl CHF 5 | Sparkling water 40 cl 7

Espresso CHF 4 | Coffee Crème CHF 5 | Tea CHF 5

Shots 2/4 cl CHF 6/12 | Long Drink/Gin Tonic CHF 20

Beer 33 cl CHF 6.50 | Whisky 4 cl CHF 22 | Grappa and Cognac 4 cl CHF 20
Tequila Azul 4 cl 38

WHITE WINE

Heida

1 dl CHF 11 | 75 cl CHF 74

Petite Arvine

1 dl CHF 12 | 75 cl CHF 82

ROSE WINE

AIX or Whisperin Angel

South of France
1 dl CHF 11 | 75 cl CHF 74

RED WINE

Agra Collina d'Oro

Ticino – Merlot
1 dl CHF 12 | 75 cl CHF 82

AALTO

Spain – Tempranillo
75 cl CHF 125

Dear guests, please inform our staff of any food allergies or intolerances before placing your order. Our baked goods (fondue bread) are made in Switzerland using high-quality ingredients and traditional craftsmanship. Our meat products come from certified Swiss suppliers and comply with Swiss quality and animal welfare standards.