



**EDELWEISS
& GURGL**

REMARKABLE MOMENTS
SINCE 1889

OUR ALPINE „FONDUE STUBE“

A special experience for the whole family and friends

Daily from 6.30 p.m.

If you order in advance, we are happy to prepare a fondue or raclette variations for you per table.

Our classic Edelweiss & Gurgl fondue cooked in a hearty soup and in classic sunflower oil or a raclette with all the accomplishments.

A very special experience is our original cheese raclette.

The traditional Edelweiss & Gurgl Fondue

To cook in a hearty soup and pure sunflower oil, we serve fillet of beef, fillet of pork, fillet of deer, home-made sausage, file of salmon and prawns. 8 different sauces, oven baked potatoes, French fries, vegetables and garlic bread will make your Fondue dinner experience a special one.

64.00 €

extra charge with half board 42.00 €

children up to 14 years 32.00 €

extra charge with half board 21.00 €

Meat Raclette

Slices of beef fillet, fillet of pork, fillet of deer, home-made sausage, file of salmon and prawns can be self-cooked on the raclette grill. With fresh vegetables, potatoes and original raclette cheese, you can create your own small pans and gratinate them. Various sauces, French fries and garlic bread complete the experience.

64.00 €

extra charge with half board 42.00 €

children up to 14 years 32.00 €

extra charge with half board 21.00 €

Original Cheese Raclette

The original raclette cheese comes with slices of white and brown bread. As an upgrade we serve potatoes, sour vegetables and bacon.

42.00 €

extra charge with half board 27.00 €

children up to 14 years 21.00 €

extra charge with half board 14.00 €

Please note that we only serve one fondue or raclette per table.