

Welcome

*Restaurant
zur
Schäferstube*



Fam. S. Manser
Obere Gasse 32
CH - 3906 Saas Fee
+41 (0)27 957 25 37
info@zur-schaeferstube.ch
www.zur-schaeferstube.ch

Soups

<i>cream of cheese soup</i>	8.50
<i>potato soup with country sausage</i>	8.50
<i>tomato cream soup</i>	8.50
<i>cream of garlic soup</i>	8.50

Starters

<i>green salad</i>	7.50
<i>mixed seasonal salad</i>	11.50
<i>green salad with strips of fried lamb and a house vinaigrette</i>	17.50
<i>beef carpaccio with Gommer cheese shavings, caramelised walnuts and rocket leaves</i>	19.00
<i>beef tartar with truffles mousse</i>	19.00
<i>variation of salmon</i>	19.00
<i>warm soft full-cream goat cheese coated in alpine herb crumbs on colourful salads with fresh berries</i>	18.00
<i>garlic bread</i>	9.50
<i>escargots 6pcs.</i>	12.00

Dishes in a pot

lamb stew "Shepherd-style" with Rösti and seasonal vegetables 39.00

*veal stew Zürich style,
cooked in a mushroom cream sauce with Rösti 47.00*

red chicken curry with rice 28.00

beef stroganoff with rice and seasonal vegetables 43.00

Only when available

Calf's liver traditional style with rösti and vegetables 39.00

Light dishes

*fitness plate
fried pork schnitzel with mixed salad 22.50*

*sport plate
fried chicken breast with mixed salad 24.50*

*Lady filet
150gr. beef filet steak with mixed salad 35.00*

Main Dishes

<i>fillet of lamb with garlic noodles and thyme butter</i>	<i>46.00</i>
<i>lamb steak in an olive crust on honey-thyme gravy and potato gratin</i>	<i>47.00</i>
<i>beef fillet steak with béarnaise sauce and French fries</i>	<i>49.00</i>
<i>beef steak with onions and mustard crust on balsamic sauce and fried potatoes, bacon and onions</i>	<i>47.00</i>
<i>beef steak, tossed in crushed peppercorns with gravy and noodles</i>	<i>47.00</i>
<i>medallion of veal with a herb crust on port wine gravy and noodles</i>	<i>49.00</i>
<i>breaded pork schnitzel with French fries</i>	<i>35.00</i>
<i>breast of chicken with dates and bacon on port wine-mustard sauce with rice</i>	<i>33.00</i>

all our main dishes will be served with seasonal vegetables

From the barbecue according to size

<i>Beef steak</i>	<i>150gr</i>	<i>33.00</i>	<i>Beef fillet steak</i>	<i>150gr</i>	<i>36.00</i>
<i>Beef steak</i>	<i>180gr</i>	<i>38.00</i>	<i>Beef fillet steak</i>	<i>180gr</i>	<i>42.00</i>
<i>Beef steak</i>	<i>220gr</i>	<i>48.00</i>	<i>Beef fillet steak</i>	<i>220gr</i>	<i>51.00</i>

Side dishes

<i>french fries</i>	<i>5.00</i>	<i>rösti</i>	<i>6.50</i>
<i>potato gratin</i>	<i>6.00</i>	<i>rice</i>	<i>5.00</i>
<i>fried potatoes</i>	<i>6.00</i>	<i>noodles</i>	<i>5.50</i>
<i>pommes williams</i>	<i>5.50</i>		

Cheese Fondues

<i>cheese fondue</i>	<i>27.00</i>
<i>“Wallis” cheese fondue with tomatoes and potatoes</i>	<i>31.00</i>

Meat Fondues (from 2 people and on pre-order)

<i>Meat fondue with beef, pork and chicken</i>	<i>p.p. 48.00</i>
<i>Freggi’s meat fondue with lamb and beef in a wine broth</i>	<i>p.p. 51.00</i>

*Our meat fondues are served with homemade sauces,
fresh fruits, rice and French fries.*

Specialities of the house

Fondue Berger

(from 2 people and on pre-order)

*sliced veal
in aromatic white wine,
homemade sauces,
French fries and rice*

56.00

The chef recommends

*slow cooked lamb in a pot,
with onions, garlic,
carrots, beans
and roast potatoes*

39.00

small dishes

<i>Raclette</i>	7.50
<i>Saaser dish, cured bacon with rye-bread and a glass of Heida wine</i>	13.00
<i>Shepherds dish, goats cheese with rye-bread and a glass of Heida wine</i>	15.00
<i>Big plate of local dried and cured meat specialities and cheese shavings</i>	28.00
<i>Small plate</i>	18.00
<i>Gommer cheese shavings</i>	24.00
<i>Pasta "Alfredo" with ham, garlic and cream</i>	19.00
<i>Pasta all'arrabbiata</i>	19.00
<i>Pasta local style with dried meat and cheese shavings</i>	23.00
<i>Vegetable Rösti</i>	19.00
<i>Rösti with ham au gratin and fried egg</i>	21.50
<i>Rösti with bacon au gratin cheese and fried egg</i>	21.50
<i>Cheese toastie</i>	17.00
<i>Cheese toastie with ham and fried egg</i>	21.00
<i>Cheese toastie with bacon and fried egg</i>	21.00
<i>Cheese toastie with spinach, tomato and egg</i>	21.00
<i>Fried veal sausage with onion gravy and Rösti</i>	20.50

beef = USA/Agr

pork = CH

chicken = CH/F

lamb = CH/NZ

All prices in CHF

Also recommended



Waldhüs
Bodmen

*Fam. Sepp Manser & Team
Panoramastrasse 42
3906 Saas-Fee*

*+41 27 957 25 37
www.waldhues-bodmen.ch
info@waldhues-bodmen.ch*

*This child-friendly restaurant is located on the
romantic wood-path between
Saas-Fee and Saas-Almagell.*

*A glass panel in the restaurant offers a direct view
into the lively barn with small farm animals.*