

Pizolhütte
BERGRESTAURANT



WELCOME TO THE PIZOLHÜTTE



NICE TO HAVE YOU HERE

Hot food from 11:00 to 15:00
Cold food from 11:00 to 15:30

SOUPS

 Soup of the day	8.50
Grisons barley soup (Traditional soup with barley, vegetables and bacon)	10.50
Goulash soup (with fine vegetables, potatoes and diced beef)	10.50

SALADS

Selection of homemade salad dressings:	
 House dressing (gluten free)	
 French dressing (gluten free)	
 Italian dressing (gluten free)	
 Green salad	9.50
 Small mixed salad with roasted seeds	11.50
Simple sausage and cheese salad	15.50
Garnished sausage and cheese salad	22.50
Portion of potato salad	10.50

FITNESS PLATE

Mixed salad plate with pork escalope nature	27.50
Mixed salad plate with breaded pork escalope	27.50
Mixed salad plate with chicken breast	28.50
 Mixed salad with grilled cheese	24.00

COLD DISHES

 Portion of alp cheese with bread	16.50
Salsiz with bread (traditional Swiss sausage specialty, air-dried and smoked)	14.50
Pizoler hut platter (Bündlerfleisch, raw ham, salsiz, bacon and alp cheese garnished with tomato, egg and pickled vegetables, served with butter and bread)	26.50

Key:  vegetarian  vegan

We charge CHF 2.00 for menu changes and each additional place setting.
Meat declaration: pork, veal, beef, poultry, sausage products from Switzerland
Our staff will be happy to inform you on request about ingredients in our dishes that could trigger allergies or intolerances. All prices in CHF incl. VAT (as of summer 25)

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WARM DISHES

Breaded pork escalope with French fries	27.50
Veal sausage (150g) with homemade onion sauce and French fries	24.50
Farmer's sausage with potato salad and bread	17.50
Chicken nuggets with French fries	21.50
Minced meat with pasta and apple sauce (100% regional beef from Switzerland)	22.50
 Älplermagronen with apple sauce	23.50
 Vegan lentil and vegetable curry with coconut sauce	21.50
 French fries	12.50

KIDS' MEALS

For children under 12 years

Breaded pork escalope with French fries (100% regional meat from Switzerland)	12.50
 Älplermagronen with apple sauce	12.50
Minced meat with pasta and apple sauce	12.50
Chicken nuggets with French fries	12.50
 French fries	7.50

DESSERT

 Nut stick	3.80
 Fruit curd selection according to daily offer with cream	6.80 8.10
 Iced coffee Coffee ice cream with cream	11.50
 Coupe Denmark Vanilla ice cream with chocolate sauce and cream	12.50
 Apple strudel with vanilla ice cream and whipped cream	12.60
 Chocolate soufflé with vanilla ice cream and whipped cream	10.80

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COLD BEVERAGES

Appenzeller mineral water (sparkling or still)	50cl	5.80
Goba Cola, Goba Cola Zero, Goba Citro, Goba Orange	50cl	6.00
Rivella red, Rivella blue	50cl	6.00
Shorley	50cl	6.00
Home iced tea (alpine herbs)	50cl	6.00
Flauder Original (elderflower and lemon balm)	50cl	6.00
Vitamin Focus Water (mirabelle and rabarber)	50cl	6.00
Vitamin Focus Water (pineapple and mango)	50cl	6.00
Schweppes Indian Tonic / Schweppes Bitter Lemon	20cl	4.70
Orange juice	30cl	4.70
Kids' syrup (berry)	20cl	1.80
Berry syrup	30cl	2.70
Elderflower dream (elderflower syrup with mineral water)	30cl	4.70
	50cl	5.80
Red Bull	25cl	6.00
Mate El Tony	33cl	5.50
Pizol water (we charge a service fee)	30cl	1.50
	50cl	2.50
	100cl	4.50

BOTTLED BEER

Schützengarten Lager hell	50cl	6.50
Schützengarten Edelspez	33cl	5.50
Schützengarten Panaché Naturtrüb	33cl	5.50
Weisser Engel Hefeweizen	50cl	8.00
Erdinger Hefeweizen non-alcoholic	50cl	8.00
Schützengarten non-alcoholic	33cl	5.50

JUICE ON TAP

Möhl Saft vom Fass	50cl	6.80
Möhl Saft vom Fass non-alcoholic	50cl	6.80

HOT DRINKS

Coffee cream	4.80
Cappuccino	5.50
Latte Macchiato	6.00
with vanilla syrup or caramel syrup	6.50
Milk coffee	4.90
Double espresso	6.00
Coffee Mélange	6.70
Hot / cold chocolate (Caotina) or Ovomaltine	4.90
Chocolate or Ovomaltine Mélange	6.70

PUNCH

Orange, apple, wild berry, rum	4.70
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TEA SELECTION (CROWNINGS TEA)

Darjeeling, rooibos, peppermint, verbena, rose hips,	4.80
Wild berries, China green, lemon-ginger, fruit peel	

WARM DRINKS WITH ALCOHOL

Kafi Luz / Kafi Fertig (Zwetschgen, Pflümli, Kirsch, Kräuter, Obstler, Williams)	40%Vol.	7.00
Huuskafi	40%Vol.	8.00
Honigluz mit Williams	35%Vol.	7.00
Rum Tee	38%Vol.	8.00
Schümli-Pflümli	40%Vol.	8.00
Kafi Eichhörnli (Nocciola hazelnut liqueur)	28%Vol.	8.00
Kafi Schneehuhn (Appenzeller cream liqueur 9050)	18%Vol.	8.00
Kafi Dolce Vita	17%Vol.	8.00
Kafi Amaretto	28%Vol.	8.00
Lumumba (hot chocolate with rum and whipped cream)	40%Vol.	8.50
Fröschli (Trotzki Hot Frog)	20%Vol.	7.50
Holdrio (Hagenbutten tea with Appenzeller plum liquor)	40%Vol.	7.50

LIQUEURS

Bündner Röteli	22%Vol.		8.50
Amaretto «Casoni»	28%Vol.		8.00
Green Vodka Liqueur Trojka	17%Vol.		8.00
Appenzeller Rahmlikör 9050	18%Vol.		7.50
Dolce Vita Original	17%Vol.		7.50
Nocciola Haselnusslikör «Psenner»	28%Vol.		8.00
Tequila Rosé (Cream liqueur with strawberry flavor)	15%Vol.		7.50

SPIRITUOSES

«Appenzeller» Kirsch, Pflümli, Zwetschgen, Kernobst, Williams	40%Vol.	2cl	6.00
		4cl	9.50
«Appenzeller» Kräuter	29%Vol.	2cl	6.00
		4cl	9.50
Vodka Absolut	40%Vol.	2cl	6.00
		4cl	9.50
Honig Williams	35%Vol.	2cl	6.00
Remy Martin VSOP	40%Vol.	2cl	9.00
Godeau COGNAC	40%Vol.	2cl	10.50
Vieille Prune «Emile E.»	41%Vol.	2cl	10.50

LONG DRINKS

White wine spritz (sweet or sour)			8.50
Bergprise (Lillet with Schweppes Wild Berry)			11.50
Aperol Spritz / Hugo			12.00
Campari Orange			11.50
Gin 27 Tonic			13.50
Vodka Orange			12.50

GRAPPA

Amarone Pansanella «Barique»	41%Vol.	2cl	8.00
Barolo	41%Vol.	2cl	8.00

APERETIV I DIGESTIF

Martini bianco	15%Vol.	4cl	8.50
Campari	15%Vol.	4cl	8.50
Jägermeister	35%Vol.	4cl	8.50
Ramazotti	30%Vol.	4cl	8.50
Ballantine's	40%Vol.	4cl	9.00
Cynar	17%Vol.	4cl	8.50

OPEN WINES

WHITE WINE

Chardonnay IGT Trevenezie	10cl	4.50
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SMALL BOTTLED WINES

WHITE WINE

Féchy	20cl	9.50
	50cl	22.00
Federweiss AOC (Müller, Mels)	25cl	11.00
	50cl	23.00

RED WINE

Pinot Noir (Müller, Mels)	25cl	9.50
	50cl	22.00
Primitivo	50cl	24.00
Rioja DOC Crianza	50cl	25.00

BOTTLED WINES

WHITE WINE

Riesling-Sylvaner (Thomas Marugg, Fläsch)	75cl	55.00
Sauvignon Blanc (Müller, Mels)	75cl	52.00

RED WINE

Blauburgunder Barrique (Müller, Mels)	75cl	45.00
Pinot-Noir Classic (Thomas Marugg, Fläsch)	75cl	55.00
Col Di Sasso Toscana Italien (Banfi, Montacolino)	75cl	48.00
Rioja D.O.Ca. Spanien (Viñedos El Pacto, Bodega)	75cl	49.00

ROSÉ

Henri 1908 Rosé	75cl	55.00
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SPARKLING WINE

Prosecco Andreola Asolo Akelum Extra Dry DOC	75cl	47.00
	10cl	8.50

