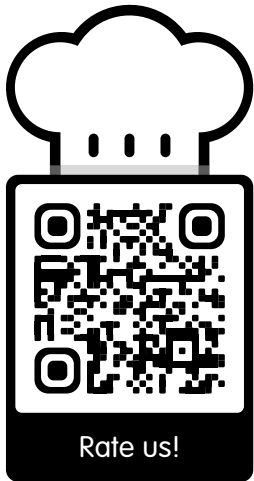


Welcome to

Bistro Vista Sol

Kitchen open:

October to April 11.15 am - 5.30 pm,
May to September 11.15 am - 8.30 pm
(Hours may vary depending on weather conditions)



Network: **Parkresort-Gast**
Password: **prr_4310**

For smaller appetites

Bircher Muesli, with fruit	8.50
Homemade fruit tart	5.20
Portion of whipped cream	1.50
Open sandwiches (on toast)	
with asparagus, chopped egg, meatfoaf, salami or asparagus and egg	5.50
with tuna or celery	6.50
with smokey salmon	7.00

You'll find a selection of snacks in our display case, or just ask our service staff (depending on availability, we have Silserli, tartelets or savoury tarts).

Soups

Grisons barley soup with bacon	8.50
Tomato cream soup	9.50
Soup of the day, depending on the season and availability	8.50

Salads

Served with our delicious house dressing and a selection of fresh, seasonal ingredients.

Green salad	7.50
Mixed salad	10.50
Sausage salad	simple 16.50 garnished 21.50
Sausage-cheese salad (Emmentaler cheese)	simple 16.50 garnished 21.50

Fresh from the oven

Monday to Thursday until 4.00 pm, Friday to Sunday until 6.00 pm.


Pizza Margherita	14.50
Pizza Diavola with spicy salami	16.50
Pizza Speziale with ham, salami and mushrooms	16.50
Tarte Flambée with bacon and onions	16.50
Tarte Flambée with vegetables	16.50

Fitness salad

A selection of salads with our house dressing and a side dish of your choice:

Grilled chicken breast with homemade herb butter	23.50
Chicken nuggets (8 pieces)	21.50
Crispy pikeperch and homemade tartar sauce	23.50
Falafel	21.50

Hot dishes

Burger with chicken patty and homemade tartar sauce	16.50
Burger with a Swiss Angus beef patty and homemade burger sauce	18.50
Vegetarian burger with baked camembert cheese and plum chutney	16.50
Spaghetti Morano  with garlic, olive oil, chilli, cherry tomatoes, pesto & breaded pork escalope, cut into strips	25.50

Optional side dishes

Green salad	4.50
Mixed salad	7.00
Portion of french fries	7.50
Ketchup, mayonnaise	0.50
Homemade sauces (curry, tartar)	1.50

Children's menus (up to 12 years old, incl. a glass of syrup)

Spaghetti Napoli	9.00
4 chicken nuggets with french fries	11.00

Drinks on tap

	20 cl	30 cl	50 cl	100 cl
Arkina (still)	2.90	3.80	5.50	9.00
Rhazünser (sparkling)	2.90	3.80	5.50	9.00
Ice-Tea	3.30	4.20	6.00	
Ramseier sparkling Apple cider	3.30	4.20	6.00	
Citro	3.30	4.20	6.00	
Tap water	2.00	2.50	3.50	

Please understand that we charge for the service provided when serving a glass of tap water.

Soft drinks bottles

Pepsi Cola Pepsi Zero			33 cl	4.80
Rivella blau Rivella rot			33 cl	4.80
Sinalco			30 cl	4.80
Alpinesse Tonic Water Bitter Lemon			20 cl	4.80
Focuswater (various flavours)			50 cl	6.50

Juices

Ramseier apple juice			33 cl	4.80
Ramseier Suure Moscht (no alcohol)			49 cl	5.50
Ramseier Suure Moscht (with alcohol)			49 cl	5.50
Various fruit and vegetable smoothies (see separate menu)			30 cl	8.50

Coffee and more

Coffee variations are also available decaffeinated and/or with plant-based milk

Espresso Coffee				4.50
Double Espresso				7.00
Milk coffee or Cappuccino				5.00
Frozen Latte Latte Macchiato				6.00
Milk cold			20 cl	2.90
Chocolate (Caotina or Ovomaltine) kalt			30 cl	5.00
Chocolate (Caotina or Ovomaltine) hot			20 cl	4.50
Tea (diverse types)			20 cl	4.50




Draft beers

	20 cl	30 cl	50 cl
Feldschlösschen Helvetic Panaché (with Citro)	3.80	4.90	6.50
Feldschlösschen Seasonal beer	3.80	4.90	6.50

Beer bottles

Schneider Weisse	50 cl	7.00
Feldschlösschen Non-alcoholic	33 cl	4.90
Feldschlösschen Weizenfrisch (non-alcoholic)	33 cl	4.90

Wine by glass

	10 cl	50 cl
White		
Féchy - Chasselas 	5.20	24.00
Rosé		
Oeil de Perdrix - Pinot Noir 	5.20	24.00
Red		
Primitivo Salento - Primitivo 	5.20	24.00

Aperitifs and spirits

Prosecco	10 cl	8.00	
Arione Spritz with or without alcohol	20 cl	10.50	
Dolce Vita Passion fruit syrup, Prosecco, sparkling water	20 cl	10.50	
White wine spritzer sour or sweet	20 cl	5.90	
Campari	23 %	4 cl	7.50
Cynar	16 %	4 cl	7.50
Martini bianco or rosso	15 %	4 cl	7.50
Kirsch	40 %	2 cl	6.50
Williamine Morand	43 %	2 cl	6.50
Grappa	38 %	2 cl	6.50
Baileys	17 %	4 cl	7.50
Gin, Rum or Vodka	40 %	4 cl	8.00

Origin declaration

Beef	Switzerland
Veal	Switzerland
Pork	Switzerland
Chicken breast	Switzerland
Chicken nuggets	Switzerland
Lamb	Australia New Zealand
Duck	France
Venison	EU New Zealand
Pheasant	EU New Zealand
Zander	Ukraine Germany
Salmon	Norway Scotland
Tuna	Philippines
Giant prawns	Vietnam Thailand*

*May have been produced using hormones and/or antibiotics or other antimicrobial growth promoters.

On the daily menus these details are listed separately.



Our bread and meat offerings on the buffet, in the display cases and at mealtimes consist mainly of Swiss products and Swiss production.

Brown bread, toast, cheese tartlets, large loaves and various rolls	Switzerland	Ackle Bakery, Rheinfelden
Butter, pretzel & rustico croissants, sweet pastries, sandwiches, pretzel rolls	Switzerland	Romer's Hausbäckerei, Benken
Muffins, Donuts, Cakes	Switzerland Germany	Deliciel, Birmensdorf Kern & Sammet, Wädenswil Margo, Germany

Our meat comes from Tschannen Butchers (Magden, AG) and Mérat Butchers (Bern, BE).



For further details, please ask our service staff!