

Welcome



**„Joy begins with the thought
to give pleasure“**

With best recommendation!
Family Schmidhalter/Clausen
Panorama Hotel & Restaurant
3992 Bettmeralp

www.panorama-bettmeralp.ch
info@panoramabettmeralp.ch
Tel +41 27 927 13 75

Flambéed skewers

Unique at Bettmeralp

200g

Beef skewer

49

Tender pieces of beef fillet, onions, pepperoni

Pork skewer

38

Fine pork hoof pieces, bacon, mushrooms

Chicken skewer

35

Juicy chicken breast pieces, apple slices, pineapple

Fish skewer

39

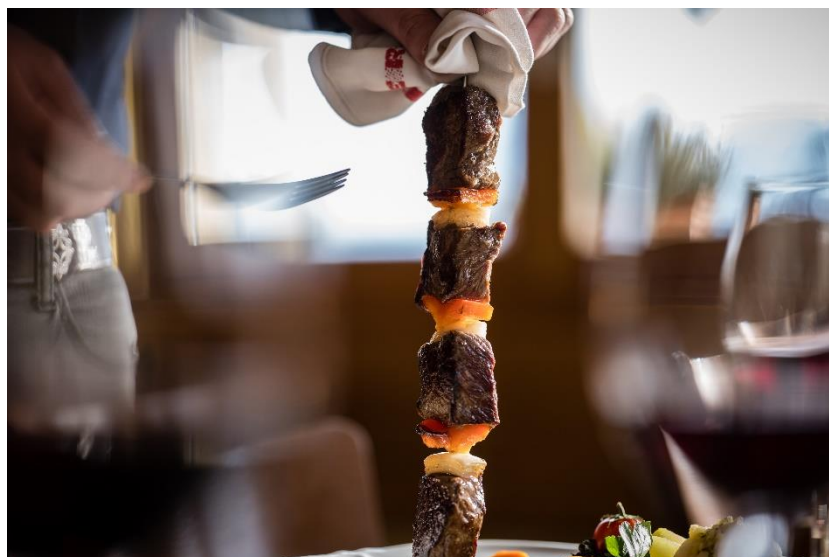
Fine salmon pieces and Black Tiger prawns
with pineapple and lemon

Enjoy seasonal vegetables on a skewer and sauces of your choice:

Herb butter, mushroom sauce, rosemary jus, curry dip

1 supplement of your choice:

French fries, roesti croquettes, noodles



Starters

Soup of the day	9.50
Garlic bread	9.00
Smoked salmon	24
With horseradish foam, butter, toast, lemon	
Small cheese platter	18
Alpine cheese	
Small valaisian platter	21
With bacon, alpine cheese, dried meat and raw ham	
Small dried meat platter	21
Air-dried beef	

Salads

Small green leaf-lettuce	10
Small dinner salad	12
Small Chef salad	13.50
Mixed greens with fresh bacon bits and croutons	
Large dinner salad	22
Fitness platter:	
Grilled chicken	27
With herb butter and dinner salad	
Shrimps	30
With herb butter and dinner salad	
Sirloin steak	37
With herb butter and dinner salad	

Pasta and vegetarian delights

Spaetzle skillet	25
With bacon and onions, baked in a cream sauce and topped with melted cheese	
Spaghetti pesto-walnut	23
With olive oil, parsley, walnuts, garlic	
“Äppler Makkaroni”	24
Pasta with bacon, onion and potatoes, baked in a cream sauce and topped with melted cheese	
- with apple sauce	3
Vegetable platter	26
Seasonal vegetables	
Vegetable “Spaetzle”	27
Homemade “Spaetzle” with seasonal vegetables and cream sauce	

Roesti

Panorama Roesti	24
Baked over with ham and valaisian cheese, fried egg	
Valaisian Roesti	24
Baked over with tomatoes, asparagus and valaisian cheese	
Clochard Roesti	24
With fried sausage and egg	
Aelpler Roesti	24
With bacon, onion and fried egg	
Bratwurst Roesti	27
Homemade pork sausage in an onion sauce	
Salmon Roesti	31
With smoked salmon, horseradish mousse, onions, capers	

Valaisian Specialties

Valaisian platter	30
Bacon, alpine cheese, dried meat and raw ham	
Cheese crust nature	20
Cheese crust with tomatoes	24
Cheese crust with ham and fried egg	25
Cheese crust «Panorama»	27
Raw ham, onions, pickled pears, fried egg	
Portion Raclette	10
With boiled potatoes	
All-you-can-eat raclette	34
With boiled potatoes (from 2 people)	
Cheese fondue	29
	Per person
Herb Fondue	31
Cheese and herb	Per person
- with boiled potatoes	6
Fondue Chinoise	53
From 2 people (200g per person)	Per person
Mixed salad as starter	
Beef, veal and chicken breast	
With fruits, sauces, french fries	
(on advance order)	



Meat dishes

„Zürcher Geschnietzeltes“	42
Sliced veal in a delicious mushroom sauce served with roesti	
Liver of veal	39
Shallot red wine sauce, served with roesti	
Cordon bleu	43
Filled with ham and cheese served with French fries and vegetables	
„Wienerschnitzel“	34
Breaded pork Schnitzel served with French fries and vegetables	

Panorama Hit

Pork Cordon bleu	37
More than half a pound hard, filled with ham and cheese, served on a bed of vegetables and French fries	
Saddle of lamb	42
Served on a bed of vegetables and potato gratin	
Beef entrecôte «Café de Paris»	45
French fries, vegetables	

In case of food incompatibility / allergies please contact us.

Declaration of origin

Beef:	Switzerland / Paraguay / Uruguay
Veal:	Switzerland
Pork:	Switzerland
Lamb:	New Zealand
Chicken:	Switzerland / Hungary
Fish:	Vietnam (sustainable farming)