



WELCOME  
TO  
**l'inKontro**

- SINCE 2023 -

# l'inKontro

## To Share

**INKONTRO SHARING PLATTER**  
Selection of Valais and Italian cold cuts and cheeses, grape chutney with Johannesburg

29.-/47.-

**FOCACCIA**  
Olive oil, rosemary, and sea salt

14.-

**CHEESE FOCACCIA**

18.-

**BRUSCHETTA**  
Sourdough toast with confit cherry tomatoes, basil, and balsamic reduction

13.-



## Daily menu

See on our chalkboard

Suggestions are served according to the day's arrivals, please ask our dining room staff.



## Antipasti *STARTERS*

**PUMPKIN VELOUTÉ**..... 14.-  
Roasted hazelnuts, Valais dry-cured bacon chips (PGI)

**CHESTNUT VELOUTÉ**..... 13.-

**MAIALE TONNATO** ..... 19.- / 26.-  
Thin slices of cold pork topped with a creamy tuna, and caper sauce

**BURRATINA ROSA** ..... 19.-  
Mixed salad with aragula, beetroot, colourful carrots, and grissini

**VALAIS SALAD**..... 19.-/25.-  
Mixed salad with apples, Valais Raclette cheese (PDO), walnuts, and Valais dry-cured bacon chips (PGI)

**CAESAR SALAD** ..... 25.-  
Crispy chicken, crunchy batavia lettuce, fried onions, croutons, parmesan cheese, capers, and homemade Caesar dressing

**GREEN SALAD**..... 10.-

## I bambini *FOR KIDS\**

**BUTTER TAGLIATELLE**..... 12.-

**TOMATO TAGLIATELLE**..... 15.-

**MINI MARGHERITA PIZZA**..... 13.-

**MINI HAM PIZZA** ..... 15.-

\* up to 10 years old

## Dolci *DESSERTS*

**TIRAMISÙ KLASSICO**..... 12.-

**KAFFÈ GOURMAND**..... 14.-  
Espresso served with a selection of mini desserts

**AFFOGATO**..... 12.-  
Vanilla and hazelnut ice cream with espresso coffee

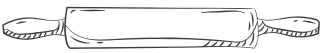
**5 NUTELLA CROTTINS** ..... 16.-

**CHOCOLATE FONDANT WITH PEAR SORBET**..... 11.-

**SCOOP OF ICE CREAM**..... 4.50.-  
Vanilla, hazelnut, apricot, chocolate, or coffee  
**Whipped cream extra** 2.-

If you have allergies or intolerances, our staff will gladly provide detailed information about the ingredients in our dishes upon request.

Price in CHF incl tax



## Secondi *MAINS*

**VALAIS BURGER** ..... 35.-  
Brioche burger with beef patty, tomato, Valais Raclette cheese (PDO), caramelized onions, and ketchup-cognac sauce. Served with fries

**PIKKATA ALLA MILANESE** ..... 33.-  
Breaded chicken fillet served with tagliatelle and tomato sauce

**PIEDMONTESE RIB-EYE STEAK** ..... 45.-  
Baby potatoes and seasonal vegetables

**Choice of sauce :**  
**Morel mushroom sauce** ..... 7.-  
**Four-pepper sauce**..... 5.-  
**Wild garlic butter** ..... 4.-

**OSSO BUCO WITH GREMOLATA**..... 37.-  
Slow-braised pork shank with gremolata and Valdostana-style polenta

## Primi *PASTA & RISOTTO*

**CARAMELLA RICOTTA AND SPINACH**  
Caramella pasta filled with ricotta and spinach, served with a creamy sage butter sauce  
26.-

**TAGLIATELLES ALLA KARBONARA**  
28.-

**MUSHROOM RISOTTO**  
28.-

**GNOCCHIS ALLA NORMA**  
Potato gnocchi with tomato sauce, roasted eggplant, salted ricotta, and fresh basil  
25.-



# PIZZA SELECTION

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- **MARGHERITA - 21.-**

Tomato sauce, mozzarella fior di latte, oregano

- **STRACIATELLA - 24.-**

Tomato sauce, Fior di latte mozzarella, burratina, basil, and oregano

- **MARGHERITA WITH HAM - 25.-**

Tomato sauce, Fior di latte mozzarella, ham, and oregano

- **DIAVOLA - 26.-**

Tomato sauce, Fior di latte mozzarella, spicy salami, black olives, and oregano

- **GOAT CHEESE - 27.-**

Tomato sauce, Fior di latte mozzarella, goat cheese, bacon, honey, walnuts, basil, and oregano

- **4 FROMAGGI - 25.-**

Cream base, Fior di latte mozzarella, gorgonzola, goat cheese, Valais Raclette cheese (PDO), and oregano

- **DOLCE VERDE - 30.-**

Tomato sauce, Fior di latte mozzarella, homemade pesto, burrata, cooked ham, caramelized onions, and a drizzle of truffle oil

- **VIVALDI - 29.-**

Tomato sauce, Fior di latte mozzarella, ham, artichokes, black olives, Paris mushrooms, and oregano

- **VEGETARIAN - 27.-**

Tomato sauce, Fior di latte mozzarella, bell peppers, artichokes, black olives, Paris mushrooms, pesto, cherry tomatoes, and oregano

- **INKONTRO - 29.-**

Tomato sauce, Fior di latte mozzarella, Valais Raclette cheese (PDO), bacon, caramelized red onions, poached egg, and oregano

- **ROYALE - 29.-**

Tomato sauce, Fior di latte mozzarella, Mattonella cured ham, Grana Padano shavings, aragula, balsamic cream, fresh basil, and oregano

- **HAWAI - 24.-**

Tomato sauce, Fior di latte mozzarella, ham, pineapple, and oregano

- **PIKKANTE - 27.-**

Tomato sauce, Fior di latte mozzarella, salami, bell peppers, burratina, and Grana Padano shavings

**Extras:** Mattonella cured ham - 3.- / Rocket - 2.-  
Goat cheese - 3.- / Olive - 2.50.-  
Egg - 2.- / Truffle oil 3.- / Anchovies - 3.-

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## HOT DRINKS

|                               |      |
|-------------------------------|------|
| Espresso, Coffee, Ristretto   | 4.-  |
| Double Espresso               | 6.-  |
| Renversé, Cappuccino          |      |
| Latte Macchiato               | 5.-  |
| Hot Chocolate                 | 5.-  |
| Ovomaltine                    |      |
| Tee Comptoir Français du Thé  | 4.20 |
| Coffee or Chocolat viennois   | 6.-  |
| Swiss Rock Coffee             | 7.-  |
| Chocolate du Grand St Bernard | 8.50 |
| Hot Chocolate with Rhum       | 8.50 |
| Bombardino                    | 8.50 |
| Hot Wine                      | 6.-  |

## APÉRITIFS / DIGESTIFS

|                                  | 2cl | 4cl  |
|----------------------------------|-----|------|
| Ricard                           |     | 7.-  |
| Whisky / Bourbon / Rhum          | 7.- | 13.- |
| Long Drink (Gin / Vodka)         |     | 14.- |
| Amaretto                         | 6.- | 11.- |
| Abricotine® 43°, Williamine® 43° | 7.- | 13.- |
| Limoncello                       | 6.- | 11.- |
| Grappa, Fior di Vite             | 6.- | 11.- |
| Cognac                           | 6.- | 11.- |
| Jägermeister                     | 5.- | 10.- |
| Génépi                           | 7.- | 13.- |

## BEERS ON TAP

|                  | 2.5dl | 5dl |
|------------------|-------|-----|
| Valaisanne Lager | 5.-   | 8.- |
| Valaisanne IPA   | 6.-   | 9.- |
| Schneider Weisse | 6.-   | 9.- |
| Mont Gelé        | 5.-   | 8.- |

## SODAS

|                           | 3dl  | 5dl  |
|---------------------------|------|------|
| Coca-Cola                 | 4.50 | 5.50 |
| Coca-Cola Zéro            | 4.50 | 5.50 |
| Fusetea citron            | 4.50 | 5.50 |
| Sprite                    | 4.50 | 5.50 |
| Fanta                     | 4.50 | 5.50 |
| Apple juice ramseier      |      | 5.50 |
| Rivella                   |      | 5.50 |
| Red Bull / Red Bull light | 6.-  |      |
| 2.5dl                     |      |      |
| Limonade Lurozia 2.75l    | 6.-  |      |

## COCKTAILS

|                                                     |      |
|-----------------------------------------------------|------|
| Apérol or Campari Spritz                            | 12.- |
| Apricot Spritz                                      | 14.- |
| Bellini                                             | 14.- |
| Peach liquor and Prosecco                           |      |
| Mojito Williamine®                                  | 14.- |
| Pear syrup, mint, lime, cane sugar, sparkling water |      |
| Ink Mule                                            | 14.- |
| Raspberry on fruit, Douce de®                       |      |
| Quince 30°, ginger syrup, Ginger Ale                |      |

## BOTTLED BEERS

|                                  | 3.3dl |
|----------------------------------|-------|
| Feldschlösschen Alcohol-Free     | 7.-   |
| Martigny Vice IPA, Whitefrontier | 8.-   |

## MINERAL WATERS

|                        | 0.5l | 1l   |
|------------------------|------|------|
| Valser still water     | 5.-  | 10.- |
| Valser sparkling water | 5.-  | 10.- |

## FRUIT JUICES

|                                                        | 2.5dl |
|--------------------------------------------------------|-------|
| Iris Valais fruit juice, Apricot, Pear, Tomato , Apple | 5.50  |

Price in CHF incl tax

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## WHITE WINE BY THE GLASS

|                                                 | 1dl  | 75cl |
|-------------------------------------------------|------|------|
| Prosecco Sup. DOCG Asolo                        | 5.-  | 34.- |
| Fendant les Fleurs - Domaines Rouvinez          | 5.20 | 38.- |
| Johannisberg Goutte d'or Philippe Varone        | 6.50 | 42.- |
| Humagne Blanc Raffort Domaine Rodeline          | 7.-  | 50.- |
| Petite Arvine Château Lichten Domaines Rouvinez | 8.50 | 62.- |

## RED WINE BY THE GLASS

|                                            | 1dl  | 75cl |
|--------------------------------------------|------|------|
| Pinot noir les Fleurs Domaines Rouvinez    | 6.50 | 46.- |
| Merlot Grand Maître Barrique Gregor Kuonen | 9.-  | 65.- |
| Barbera d'Asti Luna Falo Sup DOCG          | 6.50 | 46.- |

## ROSÉ WINES BY THE GLASS

|                                 | 1dl    | 50cl | 75cl |
|---------------------------------|--------|------|------|
| Apologia Freeze Rosé - Provins  | 5.50.- |      | 40.- |
| Dôle blanche - Domaine Rouvinez | 5.50.- | 27.- |      |
| By Ott, rosé de Provence        | 6.50.- |      | 49.- |

## CHAMPAGNES

|                                      | 37.5cl | 75cl  |
|--------------------------------------|--------|-------|
| Champagne Deutz, Brut Classic        | 67.-   | 135.- |
| Champagne Laurent Perrier, brut      |        | 120   |
| Champagne Laurent Perrier, rosé brut |        | 230.- |

## ITALIAN RED WINES

|                                               | 37.5cl | 75cl  | 1.5l |
|-----------------------------------------------|--------|-------|------|
| Barbera d'Asti - Luna Falo Sup DOCG           | 25.-   | 46.-  |      |
| Sant'ippolito, Toscana IGT - Villa da Vinci   |        | 60.-  |      |
| Amarone Della Valpolicella DOC Luigi Righetti | 65.-   | 128.- |      |

## VALAIS RED WINES

|                                                         | 37.5cl | 75cl  | 1.5l |
|---------------------------------------------------------|--------|-------|------|
| Pinot Noir les Fleurs - Domaines Rouvinez               | 27.-   | 46.-  |      |
| Pinot noir Ti amo - Gregor Kuonen                       |        | 55.-  |      |
| Pinot noir Barrique Stricto Sensu Philippe Varone       |        | 79.-  |      |
| Merlot Clos St Marcel- Domaines Rouvinez                |        | 64.-  |      |
| Merlot Grand Maître Barrique Gregor Kuonen              |        | 65.-  |      |
| Cornalin la Chaille, Domaine la Rodeline                | 75.-   | 148.- |      |
| Syrah les Epalins - Domaine la Rodeline                 | 55.-   | 108.- |      |
| Assemblage rouge Barrique Stricto Sensu Philippe Varone |        | 132.- |      |
| Assemblage rouge Ruistal - Philippe Varone              |        | 58.-  |      |
| Assemblage rouge Le Tourmentin Domaines Rouvinez        | 38.-   | 74.-  |      |
| Cabernet & Merlot - Cave du Tunnel                      |        | 50.-  |      |
| Humagne Rouge - Domaine Rouvinez                        |        | 64.-  |      |

## VALAIS WHITE WINES

|                                                 | 37.5cl | 75cl |
|-------------------------------------------------|--------|------|
| Fendant Les Fleurs - Domaines Rouvinez          |        | 38.- |
| Johannisberg Ravanay - Domaines Rouvinez        |        | 46.- |
| Johannisberg Goutte d'or - Philippe Varone      |        | 42.- |
| Humagne Blanc Raffort - Domaine Rodeline        | 26.-   | 50.- |
| Petite Arvine Château Lichten Domaines Rouvinez | 32.-   | 62.- |
| Viognier - Philippe Varone                      |        | 52.- |
| Chardonnay Grand Maître Barrique Gregor Kuonen  |        | 68.- |