



Welcome to Bockalp

Located in the heart of Schaffhausen's old town, the Bockalp invites you to spend a few cosy hours in an alpine atmosphere. Treat yourself to our cheese specialities and enjoy spending time with family and friends.

The Bockalp is a meeting place for young and old alike. Lovingly designed and furnished with great care, it is a place where you can feel at home. We attach great importance to regional products and high-quality ingredients, so that every visit is a special treat.

We look forward to welcoming you and wish you unforgettable moments surrounded by cheese.

Your Bockalp team



Follow us: @bockalp

Starters

Alpenjäger-Plättli

with fresh bacon, cured ham, Pantli
grapes and walnuts

18.00

Alpenkräuter-Plättli

 homemade vegetable dip with fresh bread

12.00

Nüssli salad

French sauce with bacon, egg and croutons

12.50

Seasonal salad

 with house dressing with beetroot, sprouts and pumpkin seeds

11.00

Salad bowl to share

 with house dressing, for 4 or more people

7.00/Person

Garlic bread

 fresh from the oven

9.00

Herb bread

 fresh from the oven

9.00

Homemade pumpkin cream soup

 with fresh bread

11.00

Homemade Bündner Gerstensuppe

with fresh bread, bacon and raw ham

12.50



vegetarian



vegan

Fondue (for 2 or more people)

pro Person

Munot

29.00

delicately spiced and harmonious house blend of 3 cheeses

Chilli

31.00

with a pleasantly spicy chilli heat

Truffle

35.00

refined, with a balanced truffle note and real truffle

Nachtwächter

32.00

strong and spicy with a full cheese character and a creamy consistency

Prosecco

32.00

sparkling, elegant and aromatic

Smoked Mozzarella

33.00

hearty and full-bodied, refined with a smoky note

Bread

Side dishes

Garlic

free

Potatoes

5.00

Pickled vegetables

5.00

Kirsch 4cl

5.00



Additional portion of fondue per person available; charged at half price.

Raclette

For you to cook yourself at your table oven

27.00

served with potatoes, pickled vegetables and spices

5 slices of your choice (approx. 200g)

Nature (mild)

Pepper

Herbs

Chilli

Smoked

each additional slice

4.50



Alpine classics

Äplermagronen

22.00

with potatoes, bacon, cheese, onions and apple mousse



with potatoes, cheese, onions and apple mousse

Ghackets and Hörnli

22.00



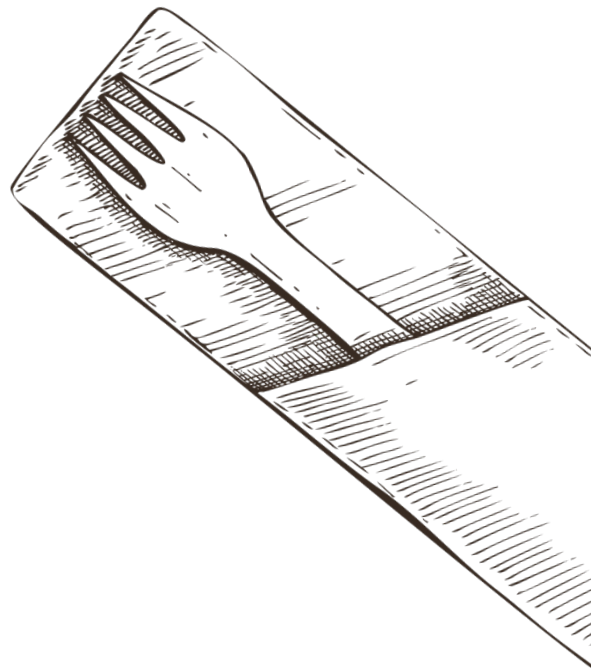
with apple mousse

Cheese spätzli

22.00



with apple mousse



vegetarian



vegan

children's portions: children up to 12 years receive a 50% discount on all main courses for a half portion

Dessert

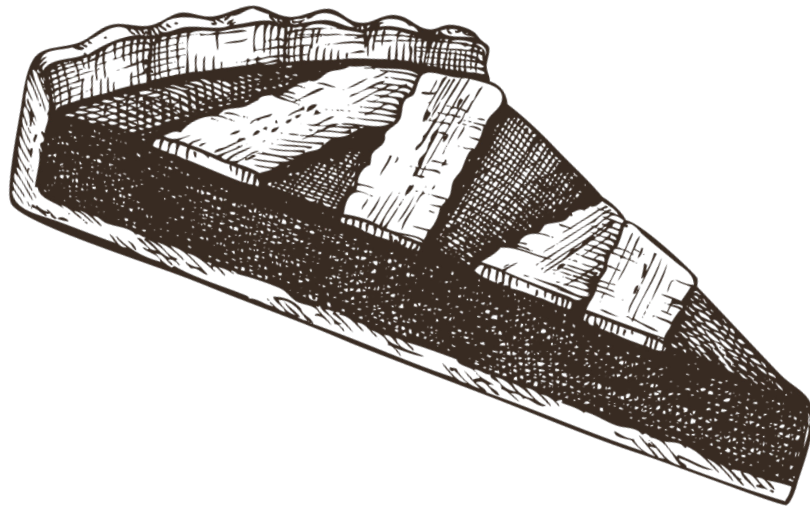
Homemade apple crumble cake 8.50

Homemade dark chocolate mousse 8.50

Original Emmental meringue with whipped cream 8.50

Plum sorbet 4.50
with Vieille Prune + 5.00

 **Lemon sorbet** 4.50
with vodka + 5.00



vegetarian



vegan

For information on allergies in individual dishes,
please ask our staff.

Declaration: We only use meat and cheese from Switzerland.

Fondue- rules

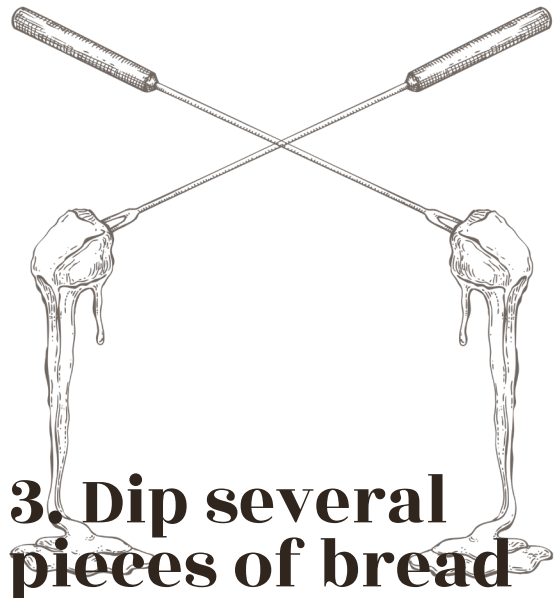
1. Don't drop the bread

Whoever loses their bread in the cheese loses. In any case, fondue is a good opportunity to make bets that you will soon regret if you lose your bread, because you will have to serve a penalty. For example, buying a round of drinks, running around in the hut or singing a song.

2. Stirring incorrectly

It's simple: if the fondue stands still, it will form a crust. To prevent this, you must ensure that the entire fondue mixture is constantly in motion. However, stirring in a circle is not enough, because this means that the centre, which is already prone to crusting due to direct contact with the flame, is neglected. That's why you should stir in a figure of eight.

The figure eight (∞) is a symbol of infinity. Those who diligently stir in a figure eight will be rewarded with infinite fondue enjoyment.



3. Dip several pieces of bread at once

In a civilised fondue gathering, there is no need to be greedy. One bread roll at a time is sufficient and is part of the fondue experience. If you do not adhere to this, rule no. 1 applies.

4. Do not stir

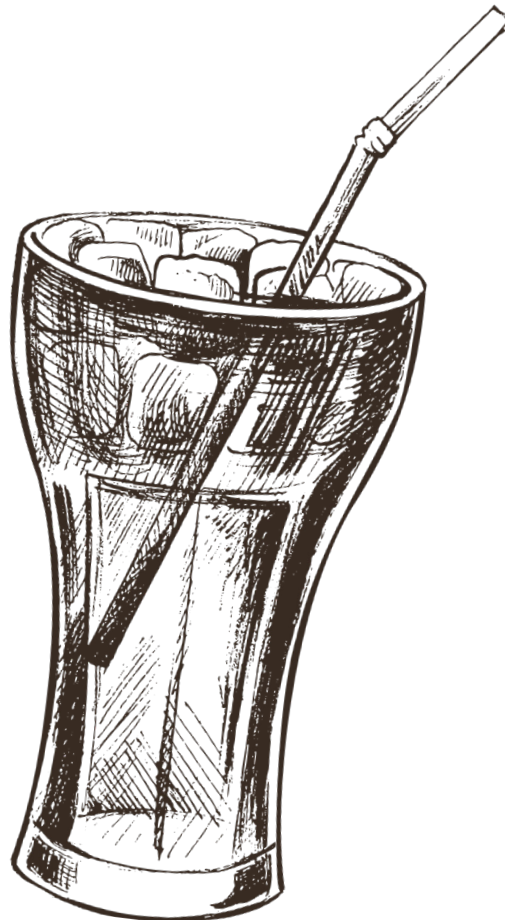
Eating fondue is not only a feast, it is also a social occasion: everyone involved eats from the same „pot“ – and everyone involved is responsible for maintaining the quality of the fondue by stirring it correctly. Stirring together is part of the fondue experience –this way, it remains an enjoyable experience for everyone.

5. Scraping the grandmother too early

The grandmother is the tasty crust that forms at the bottom of the caquelon. For many, it is the highlight and almost like a dessert. That's why it's considered fondue faux pas to snack on the grandmother too early.

Soft drinks

Valser mineral water sparkling/flat	3 dl/1l	4.50/9.50
Coca Cola	3dl/5dl	4.50/6.50
Coca Cola Zero	3dl/5dl	4.50/6.50
Fanta	3dl/5dl	4.50/6.50
Sprite	3dl/5dl	4.50/6.50
Shorley	3dl/5dl	4.50/6.50
Rivella Red	3dl/5dl	4.50/6.50
Homemade iced tea	3dl/5dl	4.50/6.50
Falken Ma-Tee	3.3dl	7.00



Coffee, tea & punch

Coffee Crème	4.50
Espresso	4.50
Doppio	5.50
Schale	5.50
Hot chocolate/Ovi	5.50
Punch (orange or rum)	5.00
Tea Solaris (green tea, Earl Grey, peppermint, chamomile)	5.00

Hot drinks (with alcohol)

mulled wine, white/red	6.00
with a dash of rum or amaretto	+ 2.00
Jägertee	6.50
Mulled gin	10.00
Kaffi Luz	7.00



Beer

Falken Festbier	3.33dl	6.50
Falken Stammhaus	3.33dl	7.00
Edelfalke	3.33dl	6.50
Falken Amber	3.33dl	7.00
Hülse Lemon	3.33dl	7.00
Hülse Fusion	3.33dl	9.00
MüllerBräu Pale Ale	3.33dl	7.00
Stammhaus (non-alcoholic)	3.33dl	7.00
Most Möhl with alcohol	5dl	7.00
Most Möhl without alcohol	5dl	7.00



Prosecco

Goccia d'Oro Prosecco

1dl / 7.5dl

8.00 / 54.00

Aperitif

Spritz

9.00

Aperol Spritz

11.50

Lillet Wildberry

11.50

Hugo

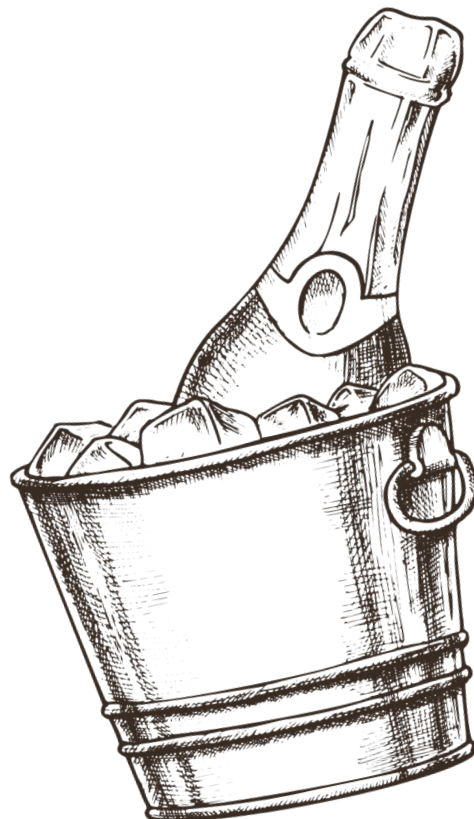
11.50

Campari Spritz

11.50

Bockalp Spritz (non-alcoholic)

10.50



1dl

7.5dl

Swiss white wines

Hedinger Riesling Silvaner	7.00	47.00
Hedinger Pinot Gris	7.50	50.00
Hedinger Chardonnay	8.00	54.00

White wines

Pinot Grigio Luna, C. Beretta	7.50	45.00
Liano Bianco Chardonnay/Sauvignon	9.50	59.00

Swiss red wines

Hedinger Innovation (Pinot Noir)	9.00	54.00
Hedinger Tradition (Pinot Noir)	9.00	61.00
Hedinger Ambition (Regent, Pinot Noir, Garanoir)	9.00	61.00

Red wines

Ripasso Superiore, C. Beretta	8.50	53.00
Primitivo Sfizio	9.00	56.00

Rosé

Hedinger Rosé Oeil de Perdrix	7.00	47.00
GVS Rosé Pinot Noir	8.00	49.00

Spirits

Monkey Gin	4cl	13.00
Beefeater Gin	4cl	12.00
Ballantines Whiskey	4cl	12.00
Absolut Vodka	4cl	12.00
Havana Club Rum	4cl	12.00
Zusatz Mischgetränk		+ 3.00

Liqueur

Amaretto	2cl	7.00
Baileys	2cl	7.00
Frangelico	2cl	7.00



Digestif

Kirsch	2cl / 37.5%	6.00
Pflümli	2cl / 37.5%	6.00
Plum	2cl / 37.5%	6.00
Williams	2cl / 37.5%	6.00
Vieille Prune	2cl / 41%	7.00
Grappa Amarone	2cl / 41%	8.00
Grappa Paesanella	2cl / 41%	8.00

Shots

Tannenschnaps	2cl	5.00
Braulio	2cl	5.00
Jägermeister	2cl	5.00
Appenzeller	2cl	5.00
Berliner Luft	2cl	5.00



The law prohibits the sale of wine, beer and cider to persons under the age of 16, and spirits, aperitifs and alcopops to persons under the age of 18. Staff are permitted to request proof of age.



Thank you for visiting



Hedinger Weingut & Kellerei AG



all prices in CHF incl. VAT. / subject to change