







### Menu

03

### Dear guest

WELCOME TO OUR HOTEL ALPENHOF\*\*\*!
WHETHER IN THE LOVELY DINING ROOM OR ON
OUR SUNNY TERRACE - OUR FAMILY
ATMOSPHERE AND THE BEAUTIFUL LANDSCAPE
HERE ON THE SOUTHERN PLATEAU OF THE
RHONE VALLEY INVITE YOU TO ENJOY... WE
WISH YOU A PLEASANT STAY AND "EN GÜETÄ"!

Your my. Alpenhof family



# Starters

Salad from our buffet small   medium	8.50   10.50
Create your own salad plate on our fresh salad buffet	
Bouillon	7.00
with vegetable slices or a dash of Sherry	
Townstee com	0.50
Tomato soup	8.50
Curry soup	8.50
Cony 300p	0.50
Spring rolls	9.50
Mini spring rolls with «Sweet & Sour» sauce	
Melon with raw ham from Valais	13.50
and aromatic basil pesto	
Mediterranean shrimps	14.50
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in garlic butter on a bed of lettuce	



# Fitness plate

Create your own salad plate on the buffet, we serve you the meat of your choice directly to your table:

Chicken breast 120 g, 1 piece   2 pieces	26.50   33.50
Pork steak 200 g	29.50
Horse entrecôte 200 g	37.00
Entrecôte Swiss beef 200 g	39.50
Entrecôte «Black Angus» beef 200 g	39.50
Filet of «Black Angus» beef 150 g   200 g	41.00   49.00
Halloumi grilled cheese 120 g	26.50





# Meat specialities

Chicken breast 120 g, 1 piece   2 pieces with house sauce, wild rice and country vegetables	26.50   33.50
Pork steak 200 g with pepper sauce, pappardelle and country vegetables	29.50
Lamb chops 200 g with thyme jus, saffron risotto and country vegetables	43.00
<b>Horse entrecôte 200 g</b> with house sauce, french fries and country vegetables	37.00
Beef entrecôte 200 g Of your choice: Swiss or «Black Angus» beef with house sauce, french fries and country vegetables	39.50
Beef filet (Black Angus) 150 g   200 g with house sauce, french fries and country vegetables	41.00   49.00





#### «Black Angus» beef – our tender house specialty

The Argentine (Black Angus) beef is characterized by its high and always consistent quality. The cattle live in freedom of movement in the nutritious grass steppe landscape of Argentina. Due to the mild and constant Argentine climate, the extensive movement and the natural nutrition, meat lovers experience a juicy and very tender meat pleasure.

### Swiss classics

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#### Grilled sausage

19.50

Veal and pork sausage with barbecue sauce and french fries

«Schnitzel» 25.50

Homemade breaded pork escalope with french fries and country vegetables



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Trout filet 39.00

from the local organic fish farm Unterbäch with herb sauce, boiled potatoes and leaf spinach (trout filet as long as stock)



#### Fish farm Unterbäch - regional organic production

In fall 2016, the local fish farm Unterbäch was founded and delivers culinary delights with local organic trout ever since. Enjoy a delicious fish menu from our village!





## Pasta

Pappardelle «Alpenhof»	24.50
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Pasta in creamy sauce with smoked salmon

Spaghetti Bolognaise 19.50



#### Salad plate from our buffet 18.50

Create your own large salad plate on our fresh salad buffet

#### Halloumi 120 g 26.50

Grilled cheese with tomato sauce, wild rice and country vegetables

Gnocchi	21.50

with cream cheese sauce, vegetables and sage

#### Saffron risotto 22.50

with grated parmesan cheese

#### Vegetable plate 21.50

with vegetables of the day, boiled potatoes and herb sauce





## Sweet and delicious

#### Homemade brownie

12.50 | 14.50

with chocolate sauce, vanilla ice cream and cream half brownie | whole brownie

#### Meringue dessert

10.50

Large Emmental meringue with fruit garnish and cream

#### Sorbet with liquor

9.50

Sorbet Abricot: Apricot sorbet with Abricot Sorbet Pruneau: Plum sorbet with Vieille Prune Sorbet Colonel: Lemon sorbet with Wodka

#### Seasonal: Ice cup «Tropic»

10.50

Vanilla ice cream with fresh marinated fruits and cream

#### Ice cream

A delicious ice cream cup or a single scoop of ice cream of your choice – in in our separate dessert menu you will find our entire offer.



#### **Meat declaration**

All prices in CHF including 7.7% value added tax. If you have any questions about allergens or food intolerances, please do not hesitate to contact our service staff. All dishes while stocks last.

Meat declaration: trout: Unterbäch CH | pork/beef/chicken/veal: Switzerland | "Black Angus" beef: Argentina (Patagonia)\* | salmon: Norway | horse: France | lamb: New Zealand\* | "Black Tiger" shrimps: Vietnam\* \*May have been produced with antibiotics and/or other antimicrobial performance enhancers.