



*my* **Alpenhof** *.ch*  
**music sports fun**



# Menu



*Dear guests*

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 myAlpenhof family*



# Game specialities

## Starters



**Pumpkin soup** with pumpkin seed oil and pumpkin seeds 9.50

**Lamb's lettuce** with croutons, bacon and egg 14.50

## Main courses



**Jugged chamois «hunter style» from local hunt**  34.50

with homemade butter spaetzli, steamed red cabbage with glazed chestnuts, brussels sprouts and apple with cranberries

**Chamois escalope from local hunt**  39.50

with game cream sauce, homemade butter spaetzli, steamed red cabbage with glazed chestnuts, brussels sprouts and apple with cranberries

**Roe escalope** with game cream sauce, homemade butter spaetzli, steamed red cabbage with glazed chestnuts, brussels sprouts and pear with cranberries 39.50

**Saddle of roe** with game cream sauce, homemade butter spaetzli, steamed red cabbage with glazed chestnuts, brussels sprouts and pear with cranberries 46.00

**Colourful autumn plate (vegetarian)** 27.50  
Homemade butter spaetzli with game cream sauce, steamed red cabbage with glazed chestnuts, brussels sprouts and pear with cranberries

## Desserts



**Vermicelles** 10.50

**Vermicelles** ½ portion 8.50

**Coupe Nesselrode** 12.50

**Coupe Nesselrode** ½ portion 10.50

**Apple strudel** with warm vanilla sauce 11.50

Meat declaration: chamois: Valais  
Saddle of roe: Slovenia | Roe escalope: Hungary



# 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

## **Curry soup**

**8.50**

## **Spring rolls**

**9.50**

Mini spring rolls with «Sweet & Sour» sauce

## **Mediterranean shrimps**

**14.50**

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:

<b>Chicken breast 120 g, 1 piece   2 pieces</b>	<b>26.50   33.50</b>
<b>Pork steak 200 g</b>	<b>29.50</b>
<b>Entrecôte Swiss beef 200 g</b>	<b>39.50</b>
<b>Entrecôte «Black Angus» beef 200 g</b>	<b>41.50</b>
<b>Filet «Black Angus» beef 150 g   200 g</b>	<b>42.50   49.50</b>
<b>Halloumi grilled cheese 120 g</b> 	<b>26.50</b>



Choose your house sauce:  
sour cream | barbecue | herb butter



# Meat specialities



## Chicken breast 120 g, 1 piece | 2 pieces

26.50 | 33.50

with house sauce, wild rice and country vegetables

## Pork steak 200 g

29.50

with pepper sauce, pappardelle and country vegetables

## Beef entrecôte 200 g

Of your choice: Swiss or «Black Angus» beef

39.50 | 41.50

with house sauce, french fries and country vegetables

## Beef filet «Black Angus» 150 g | 200 g

42.50 | 49.50

with house sauce, french fries and country vegetables



Choose your house sauce:

sour cream | barbecue | herb butter



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

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



### 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

## Unterbäch fish



### 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

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### **Pappardelle «Alpenhof»**

**24.50**

Pasta in creamy sauce with poached salmon

### **Spaghetti Bolognaise**

**19.50**

## Vegetarian dishes

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### **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

10.50

Sorbet Abricot: Apricot sorbet with Abricot

Sorbet Pruneau: Plum sorbet with Vieille Prune

Sorbet Colonel: Lemon sorbet with Wodka

## Seasonal desserts & ice cream

A vermicelles, an apple strudel or a scoop of ice cream of your choice – in our separate dessert menu you will find our entire current 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 | "Black Tiger" shrimps: Vietnam\*

\*May have been produced with antibiotics and/or other antimicrobial performance enhancers.