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WELCOME TO OUR HOTEL ALPENHOF***!
WHETHER IN THE LOVELY RESTAURANT 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"!







Starters

House salad

Curry soup

8.50

Spring rolls

Mini spring rolls with «Sweet & Soun» sauce

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	



Fitness plate

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Enjoy a colourful mixed salad plate with a meat speciality of your choice:

Chicken breast 120 g, 1 piece 2 pieces	26.50 33.50
Pork steak 200 g	29.50
Entrecôte Swiss beef 200 g	39.50
Entrecôte «Black Angus» beef 200 g	41.50
Halloumi grilled cheese 120 g	26.50



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



Choose your salad dressing: french dressing | honey mustard dressing



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



«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.



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





Pasta -C3

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

Spaghetti Bolognaise 19.50



Large salad plate 18.50

Colorful mixed salad plate with different summer salads Salad dressing: french dressing | honey mustard dressing

Halloumi 120 g 26.50

Grilled chees with tomato sauce, wild rice and country vegetables

Saffron risotto 22.50

with grated parmesan cheese





Sweet and delicious

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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: pork/beef/chicken/veal: Switzerland | "Black Angus" beef: Argentina (Patagonia)* | salmon: Norway *May have been produced with antibiotics and/or other antimicrobial performance enhancers.