

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 my Alpenhof family

Starters	
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Pumpkin soup with pumpkin seed oil and pumpkin seeds	10.50
Autumn salad garnishede with lamb's lettuce, bacon, egg and croutons	14.50
Main courses	
Jugged chamois «hunter style» from local hunt with homemade butter spaetzli, steamed red cabbage with glazed chestnuts, brussels sprouts and apple with cranberries	37.50
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	49.50
Autumn plate (vegetarian) Homemade butter spaetzli with game cream sauce, steamed red cabbage with glazed chestnuts, brussels sprouts and pear with cranberries	28.50
Desserts	

Meat declaration: chamois: Valais Saddle of roe: Hungary I Roe escalope: Poland



Starters

Salad from our buffet small medium	9.50 11.50
Create your own salad plate on our fresh salad buffet	
Bouillon	7.00
with vegetable slices or a dash of Sherry	
Curry soup	9.50
Spring rolls	10.50
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:

Chicken breast 120 g, 1 piece 2 pieces	26.50 33.50
Pork steak 200 g	31.50
Entrecôte Swiss beef 200 g	39.50
Entrecôte «Black Angus» beef 200 g	41.50
Filet «Black Angus» beef 150 g 200 g	42.50 49.50
Halloumi grilled cheese 120 g	26.50



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



Meat specialities

Chicken breast 120 g, 1 piece 2 pieces with house sauce, wild rice and country vegetables	26.50 33.50
Pork escalopes 180 g on cream sauce with french fries and coutry vegetable	29.50
Pork steak 200 g with pepper sauce, pappardelle and country vegetables	31.50
Beef entrecôte 200 g Swiss beef «Black Angus» beef with house sauce, french fries and country vegetables	39.50 41.50
Beef filet «Black Angus» 150 g 200 g with house sauce, french fries and country vegetables	42.50 49.50





Swiss classics



Grilled sausage

19.50

Veal and pork sausage with barbecue sauce and french fries

«Schnitzel» 26.50

Homemade breaded pork escalope with french fries and country vegetables



CB

Trout filet 41.50

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!



«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.



Pasta -C3

Pappardelle «Alpenhof» Pasta on creamy sauce with poached salmon and «olio al limone» Spaghetti Bolognese 19.50



Salad plate from our buffet Create your own large salad plate on our fresh salad buffet	19.50
Halloumi 120 g Grilled cheese with tomato sauce, wild rice and country vegetables	26.50
Gnocchi with cream cheese sauce, vegetables and sage	22.50
Saffron risotto with grated parmesan cheese	22.50
Vegetable plate with vegetables of the day, boiled potatoes and herb sauce	23.50





Sweet and delicious

03

Brownie our house dessert classic

12.50 | 14.50

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

Emmental meringue

9.50

Large meringue with 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

Ice cream



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

Meat declaration

All prices in CHF including 8.1% 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.