



# Menu



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*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*



# 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

## «Soup of the month»

10.50

## Spring rolls

10.50

Mini spring rolls with «Sweet & Sour» sauce

## Mediterranean shrimps

14.50

in garlic butter on a bed of lettuce



# Meat specialities



**Chicken breast 120 g, 1 piece | 2 pieces** **26.50 | 33.50**

with house sauce, wild rice and country vegetables

**Pork escalopes 180 g** **29.50**

on cream sauce with pappardelle and country vegetable

**Lamb chops 200 g** **44.00**

with thyme jus, saffron risotto and country vegetables

**Horse entrecôte 200 g** **42.50**

with house sauce, french fries and country vegetables

**Sliced beef «Black Angus»** **37.50**

on whisky sauce with croquettes and country vegetables

**Beef entrecôte from the Swiss cattle 200 g** **41.50**

with pepper sauce, croquettes and country vegetables

**Beef entrecôte «Black Angus» 200 g** **42.50**

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**



## Swiss classic



### «Schnitzel»

26.50

Homemade breaded pork escalope with french fries and country vegetables

## Unterbäch fish



### 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



## **Gnocchi**

**26.50**

on cream cheese sauce with smoked regional ham, vegetables and sage

## **Pappardelle «Alpenhof»**

**26.50**

Pasta on creamy sauce with poached salmon and «olio al limone»

## **Spaghetti Bolognese**

**19.50**



## Vegetarian dishes



### **Salad plate from our buffet**

**19.50**

Create your own large salad plate on our fresh salad buffet

### **Halloumi**

**26.50**

Grilled cheese with tomato sauce, wild rice and country vegetables

### **Gnocchi «vegetarian»**

**23.50**

on cream cheese sauce with vegetables and sage

### **Saffron risotto**

**23.50**

with grated parmesan cheese

### **Vegetable plate**

**25.50**

with vegetables of the day, boiled potatoes and herb sauce



# Sweet and delicious



## Apple strudel

12.50

mit warm vanilla sauce

## 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

## Crème brûlée as long as stock

11.50

## 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 | horse: France | lamb: Australia\* | "Black Tiger" shrimps: Vietnam\*

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