

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

Salad from our buffet small medium Create your own salad plate on our fresh salad buffet	9.50 13.50
Bouillon with vegetable slices or a dash of Sherry	7.00
Curry soup	9.50
Broccoli-coconut-soup	10.50
Spring rolls Mini spring rolls with «Sweet & Soun» sauce	11.50
Mediterranean shrimps in garlic butter on a bed of lettuce	14.50
Burrata cream cheese speciality on cherry tomato potpourri with basil,	18.50

balsamic vinegar and «olio al limone»



Fitness plate

03

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
Grill sausage Veal & pork sausage	19.50
«Schnitzel» Breaded pork escalope	26.50
Entrecôte Swiss beef 200 g	41.50
Entrecôte «Black Angus» beef 200 g	42.50
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 tagliatelle and country vegetables	29.50
«Valais steak» Pork steak with tomato, gratinated with raclette chees from the Augstbord cheese dairy, with french fries and country vegetors.	
Sliced veal on Calvados sauce with «rösti» croquettes and country vege	38.50 tables
Lamb chops 200 g with thyme jus, saffron risotto and country vegetables	44.00
Beef entrecôte from the Swiss cattle 200 g with pepper sauce, «rösti» croquettes and country vegetable	41.50
Beef entrecôte «Black Angus» 200 g with house sauce, french fries and country vegetables	42.50
Beef filet «Black Angus» 150 g 200 g with house sauce, french fries and country vegetables	42.50 49.50





Swiss classics



19.50

Grilled sausage

Veal and pork sausage with barbecue sauce and french fries

«Schnitzel» 26.50

Homemade breaded pork escalope with french fries and country vegetables



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

Orecchiette al Salmone	25.50
Pasta on dill cream sauce with smoked salmon and artichokes	
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 120 g	26.50
Grilled cheese with tomato sauce, wild rice and country vegetables	
Gnocchi	23.50
with cream cheese sauce, vegetables and sage	
Safranrisotto	23.50
with Parmesan slices	
Vegetable plate	25.50

with vegetables of the day, boiled potatoes and herb sauce





Sweet and delicious

03

Brownie our house dessert classic

12.50 | 14.50

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

Emmental meringue

9.50

Large meringue with whipped cream

Coconut-pineapple-dream our summer refreshment

12.50

Coconut mousse with fresh pineapple and grated lime as long as stock

Seasonal: Ice cup «Tropic»

11.50

Vanilla ice cream with fresh marinated fruits and whipped 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 | horse: France | lamb: Australia* | "Black Tiger" shrimps: Vietnam* *May have been produced with antibiotics and/or other antimicrobial performance enhancers.