



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 10.50

Autumn salad 14.50
garnished with lamb's lettuce, bacon, egg and croutons

Main courses



Jugged chamois 37.50
with homemade butter spaetzli, steamed red cabbage with glazed chestnuts, brussels sprouts and apple with cranberries

Deer entrecôte with game cream sauce, homemade butter spaetzli, steamed red cabbage with glazed chestnuts, brussels sprouts and pear with cranberries 46.50

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) 28.50
Homemade butter spaetzli with game cream sauce, steamed red cabbage with glazed chestnuts, brussels sprouts and pear with cranberries

Desserts



Vermicelles 11.50

Vermicelles ½ portion 9.50

Coupe Nesselrode 13.50

Coupe Nesselrode ½ portion 11.50

Apple strudel with warm vanilla sauce 12.50



Starters



Salad from our buffet small | medium

9.50 | 13.50

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

11.50

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
Grill sausage Veal & pork sausage	19.50
«Schnitzel» Breaded pork escalope	26.50
Entrecôte Swiss 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

26.50 | 33.50

with house sauce, wild rice and country vegetables

Pork escalopes 180 g

29.50

on cream sauce with tagliatelle and country vegetables

«Valais steak»

31.50

Pork steak with tomato, gratinated with raclette cheeses from the Augstbord cheese dairy, with french fries and country vegetables

Beef entrecôte from the Swiss cattle 200 g

41.50

with pepper sauce, «rösti» croquettes 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 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

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

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



Brownie our house dessert classic

12.50 | 14.50

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

Kemmeriboden meringue

9.50

Original meringue from the Emmental with 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

Seasonal autumn desserts & ice cream

A warm apple strudel, a seasonal vermicelles 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: Unterbach CH | pork/beef/chicken/veal: Switzerland | "Black Angus" beef: Argentina (Patagonia)* | salmon: Norway | chamois & deer: Switzerland | roe: Slovenia | "Black Tiger" shrimps: Vietnam*

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