



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



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

«Soup of the month»

10.50

Spring rolls

11.50

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 vegetables

«Valais steak»

31.50

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

Sliced veal

38.50

on Calvados sauce with «rösti» croquettes and country vegetables

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

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 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

Spätzle pan

26.50

Gratinated Spätzle with ham, leek and assorted vegetables

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

Spätzle pan «vegetarian»

24.50

Gratinated Spätzle with leek and assorted vegetables

Saffron risotto

23.50

with parmesan slices

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

Kemmeriboden meringue

9.50

Original meringue from the Emmental with whipped 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.

