



Lunch menu



Dear guests

WELCOME TO OUR HOTEL ALPENHOF***! WHETHER IN THE
LOVELY RESTAURANT 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

Main courses



Please ask our service staff for the daily recommendation

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

House salad Small starter salad	8.50
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Curry soup	9.50
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Spring rolls	11.50
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Mini spring rolls with «Sweet & Soun» sauce



Fitness plate



Enjoy a colourful salad plate with a piece of meat of your choice:

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
Halloumi grilled cheese 120 g	26.50



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



Choose your salad dressing:
french dressing | honey-mustard dressing



Meat specialities



Chicken breast 120 g, 1 piece | 2 pieces

26.50 | 33.50

with sour cream sauce, wild rice and country vegetables

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

Pork escalopes 180 g

29.50

on cream sauce with tagliatelle and country vegetables

«Valais steak» (min. 25 minutes)

31.50

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

Beef entrecôte from the Swiss cattle 200 g

41.50

with herb butter, french fries and country vegetables



Pasta



Orecchiette al Salmone

25.50

Pasta on dill cream sauce with smoked salmon and artichokes

Spaghetti Bolognese

19.50

Vegetarian dishes



Salad plate

19.50

Enjoy a colourful salad plate with different salads

Dressing: french dressing | honey-mustard dressing

Halloumi 120 g

26.50

Grilled cheese with tomato sauce, wild rice and country vegetables

Safranrisotto

23.50

with Parmesan slices



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: pork/beef/chicken/veal: Switzerland | salmon: Norway