



# 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



<b>Salad from our buffet small   medium</b>	<b>9.50   13.50</b>
Create your own salad plate on our fresh salad buffet	
<b>Bouillon</b>	<b>7.00</b>
with vegetable slices or a dash of Sherry	
<b>Curry soup</b>	<b>9.50</b>
<b>Broccoli-coconut-soup</b>	<b>10.50</b>
<b>Spring rolls</b>	<b>11.50</b>
Mini spring rolls with «Sweet & Sour» sauce	
<b>Mediterranean shrimps</b>	<b>14.50</b>
in garlic butter on a bed of lettuce	
<b>Melon with Valais raw ham</b>	<b>15.50</b>
and homemade basil pesto	



# Fitness plate



Create your own salad plate on the buffet, we serve you the meat of your choice directly to your table:

<b>Chicken breast 120 g, 1 piece   2 pieces</b>	<b>26.50   33.50</b>
<b>Grill sausage beef &amp; pork sausage</b>	<b>21.50</b>
<b>«Schnitzel» Breaded pork escalope</b>	<b>27.50</b>
<b>Entrecôte Swiss beef 200 g</b>	<b>42.50</b>
<b>Horse entrecôte 200 g</b>	<b>44.50</b>
<b>Filet «Black Angus» beef 150 g   200 g</b>	<b>44.50   51.50</b>
<b>Cevapcici</b>  <b>vegan</b>	<b>26.50</b>



Choose your house sauce:

sour cream | herb butter | barbecue 



# 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**

with cream sauce, 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

**Veal escalopes 180 g** **42.50**

with Calvados sauce, «rösti» croquettes and country vegetables

**Lamb chops 200 g** **46.00**

with thyme jus, saffron risotto and country vegetables

**Horse entrecôte 200 g** **44.50**

with house sauce, french fries and country vegetables

**Beef entrecôte from the Swiss cattle 200 g** **42.50**

with pepper sauce, «rösti» croquettes and country vegetables

**Beef filet «Black Angus» 150 g | 200 g** **44.50 | 51.50**

with house sauce, french fries and country vegetables



Choose your house sauce:

sour cream | herb butter | barbecue 



## Swiss classics



### Grilled sausage

21.50

Beef and pork sausage with barbecue sauce, french fries and country vegetables

### «Schnitzel»

27.50

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



#### **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

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### Pappardelle «Alpenhof»

26.50

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

### Spaghetti Bolognese

21.50

## Vegetarian dishes

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### Salad plate from our buffet

19.50

Create your own large salad plate on our fresh salad buffet

### Cevapcici vegan

26.50

with barbecue sauce, french fries and vegetables of the day  
Vegan vegetables on demand

### Summer curry bowl vegan

26.50

Vegetable curry with basmati rice and roasted cashews  
dish as long as stock

### Saffron risotto

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, half | whole** 12.50 | 15.50

with chocolate sauce, vanilla ice cream and whipped cream

**Kemmeriboden meringue** 9.50

Original meringue from the Emmental with whipped cream

**Panna Cotta with wild berries** 10.50

as long as stock

**Seasonal: Ice cup «Summer time»** 12.50

Vanilla ice cream with fresh marinated fruits and whipped cream

**Sorbet with liquor** 11.50

Sorbet Abricot: Apricot sorbet with Abricot

Sorbet Pruneau: Plum sorbet with Vieille Prune

Sorbet Passõa: Mango passion fruit sorbet with Passõa

## 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.

