



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 11.50

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

Main courses



Jugged chamois 39.50
with homemade butter spaetzli, steamed red cabbage with glazed chestnuts, brussels sprouts and pear with cranberries

Deer entrecôte 47.50
with game cream sauce, homemade butter spaetzli, steamed red cabbage with glazed chestnuts, brussels sprouts and pear with cranberries

Saddle of roe 51.50
with game cream sauce, homemade butter spaetzli, steamed red cabbage with glazed chestnuts, brussels sprouts and pear with cranberries

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 12.50

Vermicelles mini 9.50

Coupe Nesselrode 14.50

Coupe Nesselrode mini 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 beef & pork sausage	21.50
«Schnitzel» Breaded pork escalope	27.50
Entrecôte Swiss beef 200 g	42.50
Filet «Black Angus» beef 150 g 200 g	44.50 51.50
Cevapcici  vegan	26.50



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

Veal escalopes 180 g

42.50

with Calvados sauce, «rösti» croquettes 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

Pappardelle «Alpenhof»

26.50

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

Vegetarian dishes

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

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

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

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.

