





Lunch menu



Dear guests

WELCOME TO OUR HOTEL ALPENHOF***! WHETHER IN OUR COZY 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 11.50

Main courses



Jugged chamois 39.50

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

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

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

Small green salad	8.00
House salad	10.50
Curry soup	9.50
Spring rolls Mini spring rolls with «Sweet & Soun» sauce	11.50



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 beef & pork sausage	21.50
«Schnitzel» Breaded pork escalope	27.50
Entrecôte Swiss beef 200 g	42.50
Cevapcici  vegan	26.50



Choose your house sauce:

sour cream | herb butter | barbecue 



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

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

Pork escalopes 180 g

29.50

with cream sauce, pappardelle and country vegetables

Beef entrecôte from the Swiss cattle 200 g

42.50

with herb butter, french fries and country vegetables



Pasta



Pappardelle «Alpenhof»

26.50

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

Vegetarian dishes



Salad plate

19.50

Enjoy a colourful salad plate with different salads

Dressing: french dressing | honey-mustard dressing

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



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.



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: Unterbäch CH | pork/beef/chicken: Switzerland | salmon: Norway | deer/chamois : Switzerland

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