

CULINARY & FULL OF EXPERIENCE

Stump's Alpenrose – simple, delightful and personal

November 2025 - March 2026

Stump's Igloo

Fondue with mountain views:

Enjoy a variety of cheese fondues at Stump's Alpenrose.

Whether classic, with truffles, whisky or gindü from Macardo, treat yourself in our cosy fondue igloo.

Available for up to 20 people:

Tuesday – Thursday for dinner

Friday and Saturday for lunch and dinner

For larger groups on request.

Thursday, December 4th

Opening of the Lantern Trail

The Lantern Trail now begins at Stump's Alpenrose, leading to the Klanghaus, around the Schwendisee, and on to the Resonance Center – a peaceful walk filled with light and winter magic.

Along the way, warm up with roasted chestnuts, punch, mulled wine, or a hot Glühgin, and soak in the special atmosphere of the snowy landscape.

A magical experience for all the senses – we look forward to welcoming you!

Sunday, December 7th

Chlaus Brunch

Enjoy fresh, homemade delights – and of course, a special visit from Samichlaus! That's what awaits you at our festive Chlaus Brunch.

Indulge in a rich brunch buffet featuring a wide selection of regional breads, dairy products, egg specialties, and fruit juices.

Price per adult: CHF 49.00

Children up to 15 years: CHF 2.00 per year of age

We look forward to your reservation!

For more information, visit stumps-alpenrose.ch

Have you discovered our gift vouchers?

Whether it's for an overnight stay, culinary events, or wellness:

Stump's Alpenrose brings joy!



Local Food Culture



Gluten-free cuisine available upon request



Vegan

PEOPLE & VALUES

Fresh – Regional – Prepared with love

Quality is our top priority in our kitchen. We place great emphasis on **fresh, seasonal, local ingredients** and **prepare each dish with care and attention to detail**.

Our dishes are **freshly prepared to order** – without any processed or pre-cooked ingredients. This means authentic flavor, **honest cooking** and a **culinary experience you can taste**.

We ask for your patience:

Because we focus on freshness and quality, waiting times may be **slightly longer** depending on orders and workload.

We thank you for your understanding – and promise: **The wait is worth it!**

CLEAR AND CREAMY

Comfort by the spoonful – finely seasoned and seasonally inspired

Spread of the Week

Our kitchen team complements regional bread with a fine spread

	CHF <i>small/large</i>
Soup of the day Ask your server for our daily soup	8 / 12
Pumpkin Cream Soup with roasted seeds and pumpkin oil	9 / 13
Mushroom cream soup with croûtons	8 / 12



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SALADS AND STARTERS



Delicacies to start your meal

		CHF
		<i>small/large</i>
Lamb's Lettuce Bacon – organic egg – croutons		12
Autumn Salad Grapes – nuts – wild sausage Dressing of choice		10
Autumn Leaf Salad Root vegetable dressing (French- or Italian dressing on request)	  	7 / 10
Autumn Mixed Salad Root vegetable dressing (French- or Italian dressing on request)	 	9 / 13
Swiss Beef Carpaccio Pickled pumpkin – sbrinz– arugula	60g / 120g	18 / 26
Beetroot Carpaccio „Bloderkäse“ – pear – arugula		11 / 17



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RUSTIC & REFINED

Hearty Classics with a Touch of Elegance

		CHF <i>small/large</i>
"Wiener schnitzel" with cranberries homemade potato salad		43
Alpenrose Platter Assorted cured meats & cheese		26
Cheese Dumpling with roasted onions and applesauce		22
Pork Cordon Bleu filled with ham and swiss cheese Eastern Swiss French Fries – seasonal vegetables		38
Wild Meatloaf Pepper cream sauce potatoes – seasonal vegetables		38
Crispy perch strips Tatar sauce Eastern Swiss French Fries – coleslaw		39*

*MENU SURCHARGE FOR PACKAGE OFFERS



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GREEN & ENJOYABLE

Crafted from Nature's Goodness – Delicately Balanced for Pure Pleasure

	CHF
Autumn Vegetable Plate with pumpkin-chestnut patties dip Sauce	29
Tagliatelle with porcini mushroom sauce and cherry tomatoes	29
Spinach dumplings with mediterranean vegetables tomato sauce	 31
Rösti <i>Potatoes from Sevelen, SG</i>	
Nature <i>Vegan on request</i> 	  17
Rösti with organic fried egg	  19



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FROM FOREST & WATER

Regional game specialties – powerful & refined

		CHF
Wild Platter (for 2) with orange sauce Venison – roe – ibex – wild boar sausage – dumpling – red cabbage – chestnuts – brussels sprouts - Apple with cranberries	per person 	55*
Caper pepper pickled at home dumpling – red cabbage – chestnuts – brussels sprouts apple with cranberries	 	38
Trio of venison, chamois and deer cutlets with orange sauce dumpling – red cabbage – chestnuts – brussels sprouts Apple with cranberries		49*
Venison Strips with forest mushroom cream sauce Homemade rösti from potatoes from Sevelen – red cabbage – chestnuts – brussels sprouts - Apple with cranberries		45
Venison-gnocchi pan with spinach and dried tomatoes		29
Buffalo rib eye steak with thyme jus French fries and vegetables		53
Beef fillet steak flambéed with whiskey served with chanterelle jus fried potatoes and green beans with bacon		
Lady's cut (150g)		55*
Gender cut (180g)		60*
Men's cut (200g)		65*
Zurich-style Veal Mushroom cream sauce homemade rösti from potatoes from Sevelen		45

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COUNTRY & CHICKEN

Light Enjoyment **with Character**

	CHF
Sautéed Salmon Steak Café de Paris Eastern Swiss French Fries – peperonata	42
Pan-fried char fillet with white wine sauce Mashed sweet potato purée and almond broccoli	38
Guinea Fowl Thyme jus Pesto potatoes – seasonal vegetables	45*

*MENU SURCHARGE FOR PACKAGE OFFER



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PEOPLE & VALUES

Fresh – Local – Lovingly Prepared



The Alpenrose is a Culinarium member. With the seal of approval Culinarium, we offer ProCert-certified local specialties and products from the region.



The Guild of Established Swiss Restaurateurs is a professional association of proven restaurateurs who are also the owners of a gastronomic business. The primary goal of the association is satisfied guests. That's why quality is a top priority at the Gilde: market-fresh products, creative cuisine, attentive service and a great ambience - that's what the Gilde establishments stand for.

We use **pork, veal, game and poultry** exclusively from Switzerland. Individual cuts of venison come from Austria.

Guinea fowl comes from France.

Individual cuts of **beef** come from Ireland or Australia (may have been produced with hormonal growth enhancers or non-hormonal growth enhancers, such as antibiotics).



Buffalo meat comes from Italy.

Fish:

Salmon: Norway, aquaculture

Zander: Denmark, farmed

Trout rye: Denmark, farmed

All our **bread and baked goods** come from Switzerland, with the exception of those explicitly labeled otherwise.

For information about allergens in individual dishes, please consult our staff.



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