

# CULINARY & FULL OF EXPERIENCE

Stump's Alpenrose – simple, delightful and personal

## Employee of the month

André Cardoso



André has been part of our team since March 1st, 2014. Since May, he has taken on the responsibility for cleaning the Klanghaus – a task he carries out with great dedication and care. In his free time, he enjoys spending quality moments with his family in Portugal.

We sincerely thank André for his long-standing loyalty and tireless commitment.

Friday, October 31, 2025

Start from 6:30 p.m

## Spooky Dinner with Florian Rexer

*Immerse yourself in a world full of dark secrets, spooky creatures, and thrilling entertainment!*

*Florian Rexer, known for his captivating productions, will whisk you away to a mysterious atmosphere – accompanied by a delicious multi-course meal.*

*An evening that combines thrills and culinary delights – not for the faint of heart, but perfect for those who appreciate something special!*

**CHF 99.00 per person**

## All around venison:

*Experience a culinary journey through the wild – from tender venison to hearty roast venison, accompanied by matching wines and seasonal flavors.*

October 25th

**Venison meets vegan**

November 8th & 22nd

**Venison buffet**

November 15th – 21st

**“Metzgete” fresh venison dishes**

November 29th

**Venison & wine**

**We look forward to your reservation!**

For more information, visit [stumps-alpenrose.ch](http://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

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Fresh – Regional – Prepared with love

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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

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**Comfort by the spoonful** – finely seasoned and seasonally inspired

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### 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
White Tomato Soup Basil sorbet – balsamic	10 / 14



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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
Burrata Tomatoes – fermented walnut –onion		13
Homemade Chamois Ravioli Belperknolle – red cabbage – butter		19



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# RUSTIC & REFINED

## Hearty Classics with a Touch of Elegance

		CHF <i>small/large</i>
Classic Beef Tartar House bread – confit onions	70g / 140g 	21 / 30
Raw organic egg yolk		+2.50
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
Trio of Carrots Polenta – pumpkin – sardinian bread	29
Forest Mushroom Ravioli Beetroot	29
White Wine Risotto Bloderkäse – Dried tomato – Thyme	34
<b>Rösti</b> <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*
Marinated Chamois Stew dumpling – red cabbage – chestnuts – brussels sprouts Apple with cranberries	 	38
Roe & Venison Schnitzel Duet 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
Homemade Chamois Ravioli Belper knolle – red cabbage – butter		35
Beef Stroganoff Peppers – pickles – mushrooms – rice		49*
Zurich-style Veal Mushroom cream sauce homemade rösti from potatoes from Sevelen		45

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# COUNTRY & CHICKEN

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Light Enjoyment **with Character**

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	CHF
Sautéed Salmon Steak Café de Paris Eastern Swiss French Fries – peperonata	42
Poached Pikeperch Trout roe Autumn potato-vegetable-saffron stew	45
Guinea Fowl Thyme jus Pesto potatoes – seasonal vegetables	45*

\*MENU SURCHARGE FOR PACKAGE OFFER



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# PEOPLE & VALUES

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Fresh – Local – Lovingly Prepared

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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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