# 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

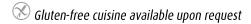
Venison & wine

#### We look forward to your reservation!

For more information, visit stumps-alpenrose.ch

Have you discovered our gift vouchers?
Whether it's for an overnight stay, culinary events, or wellness
- Stump's Alpenrose brings joy!









### 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

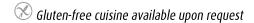
Comfort by the spoonful – finely seasoned and seasonally inspired

### Spread of the Week

Our kitchen team complements regional bread with a fine spread

	CHF small/large
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







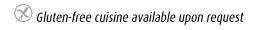


# SALADS AND STARTERS

### Delicacies to start your meal

		CHF small/large
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









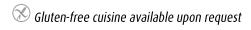
# RUSTIC & REFINED

### Hearty Classics with a Touch of Elegance

		CHF small/large
Classic Beef Tartar House bread – confit onions	70g / 140g <b>⊯</b>	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





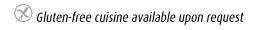


# GREEN & ENJOYABLE

### 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
Rösti Potatoes from Sevelen, SG		
Nature Vegan on request 🎾		17
Rösti with organic fried egg	M (%)	19









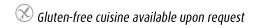
# FROM FOREST & WATER

### 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	<b>M</b> ®	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 potatos from Sevelen – red cabbage – chestnuts – brussels sprouts - Apple with cranberries		45
Homemade Chamois Ravioli Belper knolle – red cabbage – butter	<b>M</b>	35
Beef Stroganoff Peppers – pickles – mushrooms – rice		49*
Zurich-style Veal Mushroom cream sauce homemade rösti from potatos from Sevelen		45

<sup>\*</sup>MENU SURCHARGE FOR PACKAGE OFFERS









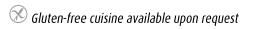
# COUNTRY & CHICKEN

### Light Enjoyment with Character

	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









## PEOPLE & VALUES

#### Fresh – Local – Lovingly Prepared



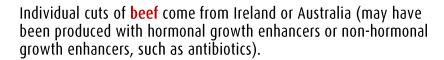
The Alpenrose is a Culinarium member. With the seal of approval Culinarium, we offer ProCert-certified local specialties and products from the region.



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.





**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.



