

TASTEFUL AND HOLIDAYS

Stump's Alpenrose – simple – enjoyable – personal

Thursday, December 24
Start: 6 p.m.

Fondue Chinoise à discretion
in the brightly lit magic forest

Welcome aperitif to take away around the Laternliweg or on the terrace. Followed by a 3-course menu with fondue chinoise

Per adult including aperitif: CHF 85.00

Alternatively, we offer a reduced à la carte menu.

Wednesday, December 25
Start: 6 p.m.

American buffet

Traditional American Christmas –with turkey – spare ribs and tomahawk steak.

Per adult: CHF 77.00

Saturday, December 28
Start: 6.30 p.m.

Toggenburg buffet with “Churfirστε Guess”

Enjoy our 4-course Toggenburg buffet.

Per adult: CHF 73.00

Thursday, December 31st
Start: 6.30 p.m.

New Year's Eve gala dinner

You can end the year comfortably with us under the motto “MOUNTAIN WORLDS”.

At 6.30 p.m. you will enjoy an aperitif, then we will spoil you with 7-course culinary delights and at midnight we will toast the New Year together on the terrace.

The dress code is in the color ICE BLUE upon request.

For the children we offer a supervised children's New Year's Eve party. We play, do crafts, eat and celebrate together with the children in a separate room. They then celebrate the New Year together with their parents.

Per adult: CHF 145.00 (incl. aperitif, menu, musical entertainment, 1 glass of champagne at midnight)

We are looking forward for your reservation!

Further information can be found on the website stumps-alpenrose.ch



SURPRISE OF THE WEEK

It's all **the trimmings:**
up to date - creative - delicious

sparkling wine / white wine / red wine

Area	wine / producer		year	liter	CHF
Sparkling wine Italian Valdobbiadene	Prosecco' Le Contesse Spumante			0.1	8.60
	Prosecco Le Contesse Spumante BIO Le Contesse, Valdobbiadene Glera			0.75	54.00
White wine Austria Wachau	Liebedich Grüner Veltliner		22	0.1	8.60
	Veyder-Malberg, Spitz Grüner Veltliner / steel tank			0.75	54.00
Red wine Italian Umbrien	Ciliegiolo			0.1	8.50
	Fontesecca, Citta della Pieve Ciliegiolo / Barrique			0.75	54.00



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 only use pork and poultry from Switzerland.
Individual pieces of beef come from Ireland

The saltwater fish come from international waters,
freshwater fish from Swiss lakes and rivers.

All of our bread and baked sweets come from Switzerland, with the exception of those that are explicitly marked otherwise.

For information on allergens in individual dishes, contact our staff.



APERITIF AND SNACKS

Aperitif snacks	CHF
Alpenrose-Plate (dried meat and cheese)  <i>«Mostbröckli», «Schwingermöckli», country smoked ham, «Fleischkäse», ham, smoked bacon, mountain cheese from Toggenburg</i>	26
Taster plate of 3 different venison dried sausages 	
60 grams	13
90 grams	19
Smoked wild boar shoulder with a salad bouquet	14 / 19
Small appetite	
Soup of the day 8 / 12 Ask your server for our daily soup	
Sausage salad simple / garnished   14 / 19	
Sausage salad with cheese simple / garnished   15 / 20	
Portion of eastern Swiss French fries   7	



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on request gluten-free



vegan

STARTERS

Before the main course or the small appetite

Bread Spread of the week:

Our kitchen team complements the bread from the region with a delicious spread

Clear and Creamy

CHF

Soup of the day

8 / 12

Ask your server for our daily soup

Chestnut cream soup with caramelized pears



8 / 12

Salads and Starters

Seasonal garden leafed salad
on vegetable - dressing



7 / 10

(Italian- or french-dressing)

Mixed vegetable and green salads
on vegetable - dressing



9 / 13

(Italian- or french-dressing)

Chicory and kale salad with pomegranate dressing
with grapefruit, roasted seeds

8 / 13



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HOT DISHES



Rösti - potatoes

Nature and plain   17
on request vegan 

with fried egg   19

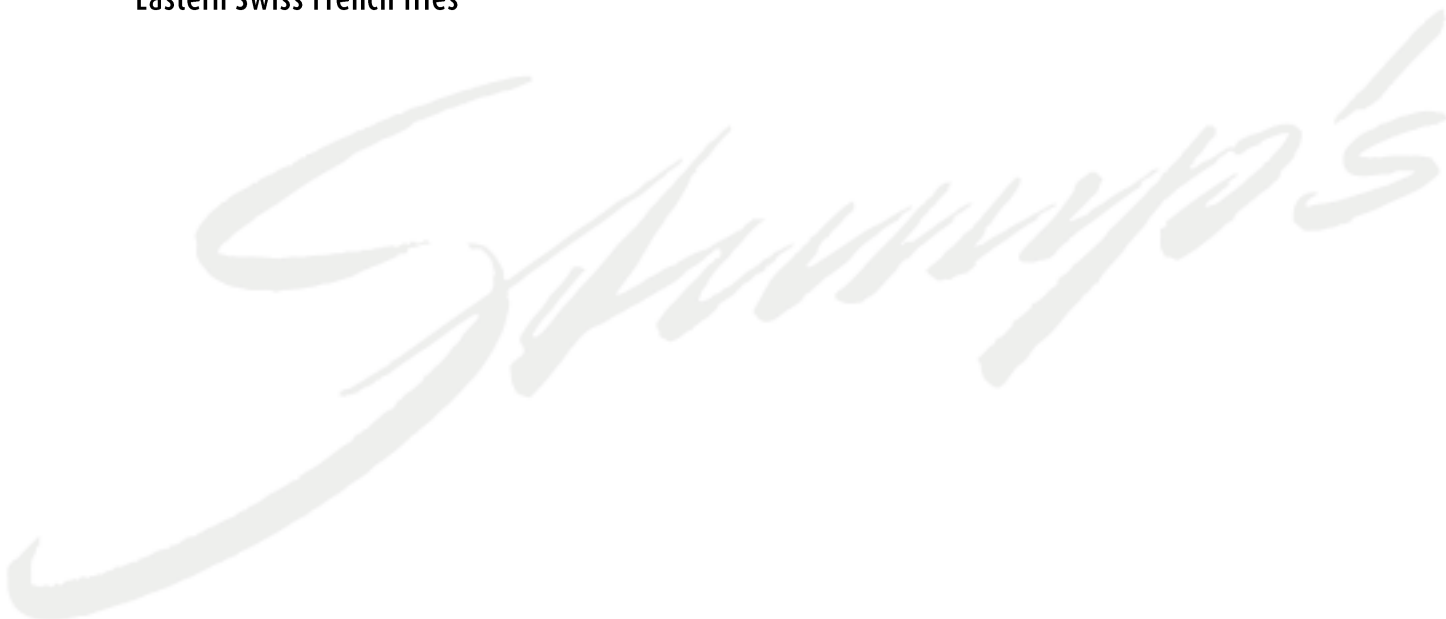
gratinated with raclette-chili cheese   21

Gratinated dumplings with cheese and roasted onions  21
 served with apple sauce

Spicy tofu-potato-vegetable goulash in a basmati rice ring   33

Pork schnitzel breaded or natural 25
 with Eastern Swiss French fries

Venison sausage with coleslaw salad   25
 Meat from us, processed in the Rust Neu St. Johann butcher shop
 Eastern Swiss French fries



VEGETARIAN TO VEGAN

from 11.30 a.m. till 2 p.m. and from 6 p.m. till 9 p.m.

		CHF
Beetroot nut balls with Hokkaido pumpkin dip served with fresh vegetables		31
Winter gersotto with porcini mushrooms, chestnuts and dates		31
Colorful potpourri from Ayurvedic cuisine Pumpkin soup with Hokkaido pumpkin dip Khichari basmati rice with mung beans and autumn vegetables rasa potatoes with diced tomatoes Plum chutney Mango pickle Carrot halwa		38



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on request gluten-free



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WILD & FISH

from 11.30 a.m. till 2 p.m. and from 6 p.m. till 9.00 p.m.

		CHF
Sliced venison with wild mushroom cream sauce Side dish of your choice		48
Trio of venison (deer elk and alpine ibex) sides and sauce of your choice	 	47
Deer medaillons Sauce and sides of your choice		49
Alpine ibex stew marinated served with bacon and croutons Side dish of your choice	 	38
We serve the dishes with: red cabbage, brussels sprouts, caramelized chestnuts, apple with cranberries		
Sauce and sides of your choice: porcini mushroom cream sauce -   marsala jus - mushroom cream sauce   onion sauce -  café de Paris butter		
pasta   rösti-potatoes  French fries  rice  homemade dumplings		
Sauteed trout served with onions and herbs sides of your choice		36
Poached trout with vegetables from the sud side of your choice	 	36
Sauteed sea bass fillet shellfish sauce		37



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OUR SPECIALTY MEAT DISHES

from 11.30 am till 2 pm and from 6 pm till 9.00 pm

	CHF
Young beef tartare 80g / 150g per person hand cut and prepared at the table with toast and butter	30 / 47
Thinly sliced pieces of young beef with mushroom cream sauce served with vegetables sides of your choice	44
Pork steak with a pepper crust served with vegetables sides and sauce of your choice	37
Pork-Cordon bleu Eastern Swiss turkey breast ham and cheese "Red Witch" served with vegetables sides of your choice	35
Chicken breast from eastern Switzerland served with vegetables sides and sauce of your choice	  36
Medaillon of beef filet 175 Gramm served with vegetables sides and sauce of your choice	 50

Sauce and sides of your choice:

porcini mushroom cream sauce -   marsala jus - mushroom cream sauce
  onion sauce -  café de Paris butter

pasta   rösti-potatoes  French fries
 rice  homemade dumplings



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STUMP'S BURGERS

from 11.30 am till 2 pm and from 6 pm till 9.00 pm

Classic, wild or vegetarian CHF
with cheese, onions in soy sauce, cucumber, lettuce, tomatoes and
cocktail sauce

Alpenrose-Burger (Beef with ca. 1/4 pork) 31

Buffalo Burger (Buffalo from Italy with 1/3 pork) 32

Venison Burger (Venison meat with 1/3 pork) 31 

Vegi-Burger with beet-root and green peas 31 
with vegan cheese

Bread from the region

"Toggenburg bread" with wheat from Toggenburg
(Ziehler bakery)

White bread buns from (Ziehler bakery)

Optional

with barbecue-sauce and bacon +3

with fried egg +2

Sides: it's your choice:

pasta   rösti-potatoes  French fries
 rice  homemade dumplings



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STUMP'S ALPENROSE

cooking with pleasure – eating with passion

Our suppliers

Meat/fish/chicken	<u>Metzgerei Rust</u> Neu St. Johann	Pork, beef, veal and lamb sausage products, dried meat venison products with meat processed by us
	<u>Frifrag</u> in Märwil	chicken
	<u>Bianchi</u> Zufikon	Fish and tofu
	<u>Othmar Rüthemann</u> Mosnang	Trout
	<u>Metzgerei Goms</u> Wallis	Valais raw ham and dried meat
Cheese /milk-products/egg	<u>Käserei Knaus</u> Unterwasser	Bloderkäse, mountain and alp cheese
	<u>Käserei Stoffel</u> Unterwasser	Natural yoghurt, sour cream, various types of cheese
	<u>Käserei Toni Gübeli</u> Dreien	cooking butter Various types of cheese
	<u>Bodensee Käse</u> Rossrüti	Various types of cheese
	<u>Käserei Stadelmann</u> Nesslau	fresh cream, Sbrinz
	<u>Abderhalden</u> Alt St. Johann	organic eggs
Fruits/vegetables/saladae/potatoes	<u>Kesseli AG</u> Gams	Country Fries Vegetables, fruits and salads
	<u>Litscher Stefan</u> Sevelen	potatoes
	<u>Andi Gantenbein</u> Grabs	Cherries, plums, apples, pears for marmelade
	<u>Ecco Jäger</u> Bad Ragaz	Vegetables, fruits and salads
Bread /various pastries	<u>Thurbeck</u> Wattwil	Schlorzifladen, cream slices small buns
	<u>Bäckerei Ziehler</u> Stein	Almond and nut croissants Bread for breakfast, toast Burger bun
	<u>Toggenburger Brothandwerk</u> Neu St. Johann	Bread and various pastries
coffee / tea	<u>Graf Kaffee</u> Baden-Dättwil	Our entire range of coffee in the restaurant area
	<u>Morga</u> Ebnat-Kappel	tea
	<u>Ronnefeldt</u> Frankfurt am Main	Open and portions of tea