

Meeting place for gourmets

YOUR MENU

Your Alpenresort team welcomes you warmly to the Eienwäldli restaurant!

We can hardly wait to treat you to local and selected seasonal specialties to your heart's content.

Be our guest and have an enjoyable time here!

START WITH PLEASURE

Green leaf salad ⑦	9.50
Mixed salad French, Italian, house dressing	12.50
Onion rings baked in beer batter (10 pcs.) With garlic sauce	15.—
Winter salad «Elsässer style» With Lyon sausage, Emmental cheese, pickles, red onions, chives, and a vinaigrette sauce	16.50
Caprese salad 🕜 Tomatoes, Buffalo Mozzarella	17. —
«Chèvre Chaud» warm Dallenwil goat's cheese with honey and Thyme ③ On slices of toasted bread with lettuce	19. —
Six vineyard snails Served in a platter with garlic butter and baguette (Duration: 15 minutes)	23. —
Marinated beef tartare «Maison» 70g / 140g With toast and butter	26.—/32. —

SOUP

Creamy lobster soup	15.—
Sour cabbage cream soup (gluten-free) With bell pepper, caraway seeds and croutons	12.—

HOUSE SPECIALITIES

«Coq au vin» from the pan with spätzli Roasted chicken thighs in red wine sauce, silver onions, vegetables, mushrooms and bacon	29.—
Alpenresort «Pot au Feu» With beef boiled beef, dried sausage, ribs and bacon With strong bouillon, leek vegetables, potatoes and mustard	34.—
Creamy pork escalope Alpenresort 170g Cream sauce flavored with «Kloster Likör» liqueur Vegetables and spätzli	34.—
Pork chop «Dry Aged» matured on the bone Pepper cream sauce, vegetable garnish and rösti croquettes	37.—

ALPENRESORT "TÊTE À TÊTE" served from 2 persons minimum

«Chateaubriand»

With Bearnaise sauce, richly garnished with vegetables, seasonal mushrooms Side dishes: rosemary potatoes, rösti croquettes or potato gratin

POPULAR DISHES

Pork Cordon-Bleu 350g filet with Gerschnialp cheese and farmer's ham vegetables and French fries	38.—
Petit Cordon-Bleu 200g	31. —
Angus beef entrecôte from the grill 200g Homemade herb butter, vegetable garnish and French fries	42.—
Beef fillet medallions with porcini mushrooms With red wine sauce, vegetable garnish and polenta with parmesan	48. —
«Fish and Chips» Crispy Pike served in a Basket with tartare sauce	29.—
Grilled salmon filet with horseradish and cranberry butter, vegetable garnish and pan-fried potatoes	38.—
Pumpkin Risotto With porcini mushrooms, rocket and «Sbrinz» cheese	31.—

RÖSTI SPECIALITIES

Jäger Rösti With venison sausage (150g) made with game meat from the region and red wine sauce	24.—
Älpler Rösti 🕜 with alpine cheese from the Gerschnialp with onion confit and apple sauce	24.—
Engelberger Rösti 🕜 Gratinated with alpine cheese from the Gerschnialp, tomatoes and bacon	26.—
without Bacon	22.—
Salm Rösti Smoked salmon strips and horseradish foam	35.—
Rösti Burger Grilled beef burger (200g) between two small hash browns with smoky habanero sauce (slightly spicy) Alpine cheese, tomatoes and gherkins served with a small salad	36.—
Vegi Rösti Burger purely herbal 🕜	31.—
Grosi Rösti Veal liver strips fried in butter with onions, garlic and herbs	39. —
Züri Rösti Sliced veal with mushroom cream sauce	44.—

DECLARATION

We strive to use the best possible quality for every specific product.

Whenever possible, we use products from the region.

Unless further declared, the following origin applies:

Pork	CH
Chicken	CH
Veal	CH EU
Beef	CH IRL
Vineyard Snails	CH FR
Salmon / Zander	NOR EU
Wild game Sausage	CH
Cold cuts, sausage, salami, ham and raw ham	CH EU
Bread	CH
Gluten-free bread	CH DE

If you have any questions about allergies and intolerances, please contact our service staff. We are happy to offer gluten-free dishes on request.

Explanation of symbols:

vegetarian 🕜

Side dish change for rösti or spätzli - surcharge	3.—
Additional portion of French fries or vegetables	5.—
Additional place Setting.	5.—

We want to reduce Food waste.

You are welcome to take your leftover food home with you.

We charge a small fee for packaging. 2.—