



# A meeting place for connoisseurs

## Your Menu

Your Alpenresort team  
warmly welcomes you  
to the Eienwäldli restaurant.

We can't wait to spoil you with local and selected  
seasonal specialities.

Be our guest and enjoy  
your stay with us.



**alpenresort**

**Restaurant** · Wasserfallstrasse 107 · CH-6390 Engelberg · +41 41 637 38 80 · [alpenresort.ch](http://alpenresort.ch)

## A DELICIOUS START

Grean leaf salad 	9.50
Mixed salad 	12.50
French-   , Italien-Dressing   , House dressing 	
Baked tomatoes with artichokes, arugula, and buffalo mozzarella Lemon and caper dressing	17.—
Colorful autumn «Alpenresort» Walnuts, pears, Cranberry and farmhouse bacon Pomegranate vinaigrette	18.50
Autumn pinsa with pumpkin, mushrooms, and Dallenwiler goat cheese gratinate Lamb's lettuce	20.50
Six vineyard snails Baked in a pan with garlic butter and served with baguette (Duration: 15 Minuten)	23.—
Venison Tatar «Maison» 70g / 140g Toast and Butter	28.—/35.—

## SOUPS

Nutmeg pumpkin cream soup with roasted seeds  	12.—
Clear beef soup with herb pancakes	13.—
Clear beef soup with liver dumplings	15.—

All prices are in CHF and include statutory VAT.

## HOUSE SPECIALITIES

<b>Äpler Rösti</b> 	24.—
with raclette cheese, roasted onions, and applesauce	
<b>Engelberger Rösti</b>  	26.—
Topped with alpine cheese from Gerschnialp, tomatoes, and bacon Without bacon	
<b>Without bacon</b>	22.—
<b>Salm Rösti</b> 	36.—
Smoked salmon strips and horseradish foam	
<b>Alpenresort-Rösti-Burger</b>	37.—
Grilled Angus beef burger (200g) between a rösti patty and a burger bun, with smoky barbecue sauce Alpine cheese, tomatoes, and pickled gherkins served with a small house salad	
<b>Vegi Rösti Burger</b> purely plant-based 	32.—
<b>Grossi Rösti</b>	39. —
Veal liver strips fried in butter with garlic, onions, and herbs	
<b>Züri Rösti</b>	44.—
Veal strips in mushroom cream sauce	

All prices are in CHF and include statutory VAT.

## POPULAR DISHES

<b>«Coq au Vin» with spaetzle</b> Boneless chicken thighs in red wine sauce with shallots, carrots, bacon, and mushrooms	32. —
<b>Zander crisps</b> Baked zander fillet strips in a basket with French fries and homemade tartar sauce	32.—
<b>Pork cordon bleu 350g</b> filled with Gerschnialp cheese and farmhouse ham Vegetables and French fries	38.—
<b>Petit Cordon-Bleu 200g</b>	33. —
<b>Fresh trout fillets «Salmon red»</b> With dill mustard butter, white wine risotto, leeks, and cherry tomatoes	39.—
<b>Grilled Angus beef entrecôte 220g</b> Béarnaise sauce, seasonal vegetables, and rösti-fries	45. —

All prices are in CHF and include statutory VAT.

## DECLARATION

We strive to use the best possible quality ingredients in every single product.  
Whenever possible, we use regional products.

**Unless otherwise stated, the following origin applies:**

Pork	CH
chicken	CH
veal	CH   EU
beef	CH   IRL
vineyard snails	CH   FR
Trout	CH   EU
Deer / Stag / Wild boar	CH   EU
wild game sausage	CH
Poultry	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 or intolerances, please contact our service staff.  
We are happy to offer gluten-free dishes on request.

### Legend:

Vegetarian 

Gluten-free 

Lactose-free 

Side dishes Change to rösti or spätzli– extra charge	3.—
Extra 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 the packaging. 2.—

All prices are in CHF and include statutory VAT.