



A place for food lovers

YOUR MENU

Your Alpenresort team warmly welcomes you
to Restaurant Eienwäldli!

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

Be our guest and let us spoil you!

alpenresort

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DELIGHTFUL STARTERS

Green Leaf Salad 	9.50
French Dressing, Italian Dressing, Beetroot Vinaigrette   	
Mixed Salad 	13.—
French Dressing, Italian Dressing, Beetroot Vinaigrette   	
Crispy Onion Rings in a Crunchy Coating 10 Pieces	16.—
Garlic sauce	
Colourful Autumn Salad «Alpenresort»	18.—
Bacon strips, seasonal mushrooms, walnuts and croutons Beetroot vinaigrette	
Crispy Bruschetta	19.—
Fermented pumpkin, goat's cheese served on a bed of salad	
Vineyard snails	24.—
Baked in a pan with garlic butter, baguette (Preparation time: 15 minutes)	
Pumpkin Carpaccio	25.—
Burratina, Swiss pastrami, beetroot relish, rocket, pumpkin seeds turmeric-mustard vinaigrette	
Beef Tatar «Maison» 140g	38.—
Marinated porcini mushrooms, Sbrinz shavings, toast and butter	
Small portion 70g	31.—

SOUPS

Pumpkin-Coconut Curry Soup   	12.—
Roasted pumpkin seeds	
Mountain Hay Soup	13.—
Herb croutons	

CLASSICS

Crispy Pike-Perch Bites in a Basket French fries, tartare sauce	32.—
Petit Cordon-Bleu «Maison» 200g Filled with Gerschnialp cheese and farmhouse ham Vegetables and French fries	33.—
Pork Cordon Bleu «Maison» 350g Filled with Gerschnialp cheese and farmhouse ham Vegetables and French fries	38.—
Pork Escalope with Cream Sauce Cream sauce, seasonal vegetables and Spätzli	35.—
Red Trout Fillet Pan-fried with horseradish and cranberry butter Vegetable bouquet, boiled potatoes	38.—
Grilled Angus Beef Entrecote 200g Alpine herb butter, vegetable bouquet French fries	48.—

RÖSTI SPECIALS

Äpler Rösti 	25.—
Topped with melted alpine cheese from Gerschnialp crispy fried onions and apple sauce	
Autumn Rösti 	26.—
Topped with Dallenwil goat's cheese, honey and thyme Garnished with walnuts and pumpkin salad With wild boar ham	
Engelberger Rösti	28.—
Baked with alpine cheese from Gerschnialp, tomatoes,bacon Without bacon 	
Vegi Rösti Burger plant based 	32.—
Between a rösti patty and a burger bun, cocktail sauce Alpine cheese, tomatoes and pickles	
Rösti Salm-Burger	34.—
Grilled Salmon Burger 170g Served between a rösti patty and a burger bun, with sour cream Tomatoes and dill pickles Small house salad	
Alpenresort-Rösti-burger	37.—
Grilled angus-beef-burger 200g Between a Rösti patty and a burger bun, cocktail sauce Alpine cheese, tomatoes and pickles Small house salad	
Grandmother's rösti	39.—
Veal liver strips pan fried in butter with onions, garlic and herbs	
Züri-style rösti	45.—
Veal strips in mushroom cream sauce	

GAME SPECIALITIES

Hunter's Rösti	28.—
Game sausage (150g), made with locally sourced game meat Creamy game sauce	
Autumn Vol-au-Vent 	31.—
Puff pastry vol-au-vent, mushroom ragout in a cream sauce, game garnish* fruit and Spätzli	
Wild Boar Schnitzel in a Panko-Hazelnut Crust	35.—
Game garnish*, cranberries, Spätzli	
House-Marinated Chamois Pepper Stew, Garnished	41.—
Game garnish*, Spätzli	
Venison Entrecôte with Port Wine Sauce and Cranberry Herb Butter	42.—
Game garnish*, pine cone croquettes	
Game garnish* and pine cone croquettes	45.—
Tender strips of roe deer, creamy mushroom sauce, apple, cranberries Chestnuts, Spätzli	

*** Our Game Garnish:**

Braised red cabbage with apple and cranberries, sautéed Brussels sprouts and glazed chestnuts

Tete a Tete served for 2 or more people (25-minute waiting time / two-plate service)

Saddle of Roe Deer	per person
Creamy game sauce, generously garnished with cranberry pears autumn vegetables, glazed chestnuts, seasonal mushrooms Spätzli or potato croquettes	66.—

DECLARATION

We are committed to using products of the highest possible quality.
Whenever possible, we use products sourced from the region.

Unless otherwise stated, the following origins apply:

Pork	CH
Poultry	CH EU
Veal	CH EU
Beef	CH IRL
Escargots	CH FR
Trout / Pike-perch	CH EU
Roe deer / Venison / Wild boar	CH EU
Game sausage	CH
Cold cuts, sausage, salami, ham and cured ham	CH EU
Bread	CH
Gluten-free bread	CH DE
Veggie burger	CH

For questions regarding allergies or intolerances, please speak to our service staff.
Gluten-free dishes are also available upon request.

Legend:

Vegetarian 

Gluten-free 

Lactose-free 

Side dish change to Rösti or Spätzli – surcharge	3.—
Additional portion of French fries or vegetables	5.—
Additional place setting	5.—

We aim to reduce food waste.

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

A small fee will be charged for the packaging.

2.—