



WILD-SPECIALITIES

«Saddle of venison» From 2 people/ Waiting time 25 minutes /2 plates per person
Wild cream sauce, generously garnished with cranberry pears, autumn vegetables,
Glazed chestnuts, seasonal mushrooms, spaetzle, or potato croquettes 65.—

«Förster-Pfändli» 44.—
Tender strips of venison with mushroom cream sauce, apple, cranberries, and
chestnuts,
butter spaetzle

Venison cutlets “Diana” with wild cream sauce 42.—
Game garnish, pears with cranberries, and potato croquettes

House-marinated chamois pepper garnished 41.—
Game garnish and spaetzle

Breaded wild boar cutlets with cranberries 35.—
Game garnish and mashed potatoes with nut pesto

Autumn plate vol-au-vent ...(meatless) 31.—
Puff pastry tartlets filled with mushroom cream sauce, wild garnish, fruit,
and buttered spaetzle

Hunter Rösti 28.—
Wild game sausage (150g) made with regional wild game meat and
wild game cream sauce

Autumn Rösti 26.—
Pickled pumpkin vegetables, walnuts with mascarpone and gorgonzola
au gratin, endive salad and balsamic vinegar

***Wild garnish:**
Braised red cabbage with apple and cranberries, sautéed Brussels sprouts, and glazed chestnuts

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AUTUMN PARADE Served for 2 or more people

Starter duo

Nutmeg pumpkin soup with pumpkin seed oil
and
small autumn salad with bacon and croutons

Venison fillet medallions, cooked medium rare

Cream sauce refined with “hay schnaps”
Polenta patties with mascarpone and Parmesan cheese
Grilled pumpkin, Brussels sprouts, and chestnuts

Autumn dessert variation «Surprise»

3-Course-Menu CHF 69.—

2-Course-Menu CHF 59.— (without Dessert)

Order a bottle of wine and enjoy as much as you like.
We will be happy to pack up the rest of this fine wine for you. Our expert service team, led by our host Antonio Tempesta, will be happy to advise you.

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