



---

ALPHÜTTE

---

# MENU

---

SAAS-FEE

---



## FOR AN APERITIF OR A LIGHT SNACK

- Valais Platter. CHF 24  
*Choice of various dried and smoked meats as well as cheeses.*
- Cheese board. CHF 19  
*Choice of various Swiss cheeses.*
- Board of dried meat. CHF 22
- Valais Dry Sausage. CHF 9

## SOUPS

- Potato soup with spring truffle. CHF 23
- Mushroom soup. CHF 15

## STARTERS AND SALADS

- Lemon ravioli and artichoke juice. CHF 22
- Homemade marinated salmon with fennel salad. CHF 23
- Root vegetable salad with rocket and walnuts. CHF 14
- Warm goat's cheese and red cabbage salad. CHF 15



## CHEESE SPECIALTIES

- Cream fondue. CHF 31
- Half and half fondue. CHF 29
- Truffle fondue (black truffle from Périgord). CHF 39
- Valais fondue with tomatoes. CHF 34
- Champagne fondue (Veuve Clicquot). From 2 pax CHF 29  
*A bottle of Champagne will be specially opened for making your fondue and the rest of the bottle will be served at your table.* + CHF 100
- Baked Vacherin Mont d'Or. From 2 pax CHF 32  
*Served with potatoes, dried meat and a choice of side dishes.*
- Home style Raclette. From 2 pax CHF 34  
*"Val de bagnes" cheese served in portions (200 gr.), with potatoes and a choice of side dishes.*

### Good to know

Our fondues are made with Gruyère AOP and Vacherin Fribourgeois AOP. The cheeses are matured at 1,000 meters of altitude by "La Maison du Fromage Sterchi" active since 1928.



## HOT MEALS

- Homemade spaetzle with cheese and homemade apple sauce. CHF 29
- Pasta with tomato sauce della Nonna (Linguine or penne). CHF 25
- Pasta with tomato and honey sauce (Linguine or penne). CHF 25
- Pasta with vegetarian bolognese sauce (Linguine or penne). CHF 26



## MEATS

- Beef steak 180 gr. CHF 46
- Beef steak 250 gr. CHF 52
- Horse tenderloin 180 gr. CHF 47
- Vaudois pork chops 300 gr. CHF 44
- Country sliced ham 180 gr. CHF 31
- Fondue Chinese. *From 2 pax* CHF 54

## SAUCES

- Homemade pepper sauce. CHF 0
- Homemade mustard sauce. CHF 0
- Homemade morel sauce. CHF 6

*All our meats are served with the vegetables of the day as well as a choice of: Spaetzle, fries, rice or pasta (linguine).*

## FOR CHILDREN

- Homemade crispy pork slice with fries. CHF 16
- Homemade spaetzle with cheese and homemade apple sauce. CHF 15
- Country sliced ham (80 gr.) with homemade cheese spaetzle. CHF 17
- Pasta with tomato sauce (Linguine or penne). CHF 14



## DESSERT

- Homemade seasonal fruit tart with vanilla ice cream. CHF 14
- Emmental meringue with Gruyère double cream. CHF 14
- Homemade vanilla ice cream. CHF 6
- Homemade Valais ice cream with rye bread. CHF 6
- Homemade cinnamon ice cream. CHF 6
- Homemade Toblerone ice cream. CHF 6
- Homemade Marshmallows Ice Cream. CHF 6
- Valais Cup (Apricot Sorbet + Abricotine). CHF 10
- Jurassian Cup (Lemon Sorbet + Absinthe). CHF 10
- Colonel Cup (Lemon Sorbet + Vodka). CHF 10
- Williamine Cup (pear sorbet + Williamine). CHF 10

### Allergies

*On request, our employees will gladly give you information on dishes that may trigger allergies or intolerances.*

### Prices

*Our prices are displayed in Swiss francs - VAT included.*

### Origin of meat and fish.

*Beef : CH*

*Porc : CH*

*Horse : UG*

*Salmon : CH*