



ALPHÜTTE

MENU

SAAS-FEE



FOR AN APERITIF OR A LIGHT SNACK

- Valais Platter. CHF 25
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

STARTERS AND SALADS

- Lemon ravioli and artichoke juice. CHF 22
- Homemade marinated salmon with fennel salad. CHF 23
- Summer salad (served in a salad bowl). CHF 14
- Warm goat's cheese and red cabbage salad. CHF 15
- Potato salad. CHF 14



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
- 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
- Summer Linguine (Cherry tomato and basil) CHF 27
- Pasta with tomato sauce della Nonna (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
- Country ham (180 gr.) with potato salad. CHF 31
- Fondue Chinoise / Meat Fondue. (pork and beef) *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
- Country ham (80 gr.) with potato salad. CHF 17
- Pasta with tomato sauce (Linguine or penne). CHF 14



DESSERT

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| - Homemade seasonal fruit tart with vanilla ice cream. | CHF 14 |
| - Emmental meringue with Gruyère double cream. | CHF 14 |
| - Homemade vanilla ice cream. | CHF 6,00 |
| - Homemade strawberry and mint ice cream. | CHF 6,00 |
| - Homemade Mojito ice cream (alcohol-free). | CHF 6,00 |
| - Homemade Toblerone ice cream. | CHF 6,00 |
| - Homemade Marshmallows Ice Cream. | CHF 6,00 |
| - 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