ALPHÜTTE

MENU

SAAS-FEE

FOR AN APERITIF OR A LIGHT SNACK

- Valais Platter. CHF 29
  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 26
- Valais Dry Sausage. CHF 9

SOUPS

- Potato soup with spring truffle. CHF 23
- Mushroom soup. CHF 16

STARTERS AND SALADS

- Lemon ravioli and artichoke juice. CHF 23
- Homemade marinated salmon with fennel salad. CHF 24
- Root vegetable salad with rocket and walnuts. CHF 15
- Warm goat's cheese and red cabbage salad. CHF 17

CHEESE SPECIALTIES

- Moitié-moitié fondue (classic).		CHF 32
- Cream fondue.		CHF 34
- Truffle fondue (black truffle from Périgord).		CHF 42
- Valais fondue with tomatoes.		CHF 37
- Champagne fondue (Veuve Clicquot). *A bottle of Champagne will be specially opened for making your fondue and the rest of the bottle will be served at your table.*	*From 2 pax*	CHF 32 + CHF 100
- *Baked Vacherin Mont d'Or.* *Served with potatoes, dried meat and a choice of side dishes.*	*From 2 pax*	CHF 39
- Home style Raclette. *"Val de bagnes" cheese served in portions (200 gr.), with potatoes and a choice of side dishes.*	*From 2 pax*	CHF 36

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 32
- Pasta with tomato sauce della Nonna (Linguine or penne).	CHF 26
- Pasta with tomato and honey sauce (Linguine or penne).	CHF 26
- Pasta with vegetarian bolognese sauce (Linguine or penne).	CHF 27

MEATS

- Beef steak 180 gr.		CHF 49
- Beef steak 250 gr.		CHF 56
- Horse tenderloin 180 gr.		CHF 48
- Vaudois pork chops 300 gr.		CHF 47
- Country sliced ham 180 gr.		CHF 34
- Fondue Chinoise / Meat Fondue. (pork and beef)	*From 2 pax*	CHF 56

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 (Up to 12 years)

- Homemade crispy pork slice with fries.	CHF 17
- Homemade spaetzle with cheese and homemade apple sauce.	CHF 16
- Country sliced ham (80 gr.) with homemade cheese spaetzle.	CHF 18
- Pasta with tomato sauce (Linguine or penne).	CHF 15

DESSERTS

- 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 the products

Beef : CH
Pork : CH
*Horse : UG**
Salmon : CH
Bread : CH - Bakery Bumann Saas-Fee

**"May have been produced with hormonal growth promoters" and "May have been produced with non-hormonal growth promoters, such as antibiotics"*