

TASTEFUL AND HOLIDAYS

Stump's Alpenrose – simple – enjoyable – personal

Thursday, December 24
Start: 6 p.m.

Fondue Chinoise à discretion
in the brightly lit magic forest

Welcome aperitif to take away around the Laternliweg or on the terrace. Followed by a 3-course menu with fondue chinoise

Per adult including aperitif: CHF 85.00

Alternatively, we offer a reduced à la carte menu.

Wednesday, December 25
Start: 6 p.m.

American buffet

Traditional American Christmas –with turkey – spare ribs and tomahawk steak.

Per adult: CHF 77.00

Saturday, December 28
Start: 6.30 p.m.

Toggenburg buffet with “Churfirστε Gruess”

Enjoy our 4-course Toggenburg buffet.

Per adult: CHF 73.00

Thursday, December 31st
Start: 6.30 p.m.

New Year's Eve gala dinner

You can end the year comfortably with us under the motto “MOUNTAIN WORLDS”.

At 6.30 p.m. you will enjoy an aperitif, then we will spoil you with 7-course culinary delights and at midnight we will toast the New Year together on the terrace.

The dress code is in the color ICE BLUE upon request.

For the children we offer a supervised children's New Year's Eve party. We play, do crafts, eat and celebrate together with the children in a separate room. They then celebrate the New Year together with their parents.

Per adult: CHF 145.00 (incl. aperitif, menu, musical entertainment, 1 glass of champagne at midnight)

We are looking forward for your reservation!

Further information can be found on the website stumps-alpenrose.ch



Culinarium



on request gluten-free



vegan

SURPRISE OF THE WEEK

It's all **the trimmings:**
up to date - creative - delicious

sparkling wine / white wine / red wine

Area	wine / producer		year	liter	CHF
Sparkling wine	Prosecco' Le Contesse Spumante			0.1	8.60
Italian Valdobiadene	Prosecco Le Contesse Spumante BIO Le Contesse, Valdobbiadene Glera			0.75	54.00
White wine	Liebedich Grüner Veltliner		22	0.1	8.60
Austria Wachau	Veyder-Malberg, Spitz Grüner Veltliner / steel tank			0.75	54.00
Red wine	Ciliegiolo		19	0.1	8.50
Italian Umbrien	Fontesecca, Citta della Pieve Ciliegiolo / Barrique			0.75	54.00



The Alpenrose is a Culinarium member. With the seal of approval Culinarium, we offer ProCert-certified local specialties and products from the region

The Guild of Established Swiss Restaurateurs is a professional association of proven restaurateurs who are also the owners of a gastronomic business. The primary goal of the association is satisfied guests. That's why quality is a top priority at the Gilde: market-fresh products, creative cuisine, attentive service and a great ambience - that's what the Gilde establishments stand for.

We only use pork and poultry from Switzerland.
Individual pieces of beef come from Ireland

The saltwater fish come from international waters,
freshwater fish from Swiss lakes and rivers.

All of our bread and baked sweets come from Switzerland, with the exception of those that are explicitly marked otherwise.

For information on allergens in individual dishes, contact our staff.



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APERITIF AND SNACKS

Aperitif snacks

CHF

Alpenrose-Plate (dried meat and cheese)



26

«Mostbröckli», «Schwingermöckli», country smoked ham, «Fleischkäse», ham, smoked bacon, mountain cheese from Toggenburg

Taster plate of 3 different venison dried sausages



60 grams

13

90 grams

19

Smoked wild boar shoulder with a salad bouquet

14 / 19

Small appetite

Soup of the day

8 / 12

Ask your server for our daily soup

Sausage salad simple / garnished



14 / 19

Sausage salad with cheese simple / garnished



15 / 20

Portion of eastern Swiss French fries



7



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STARTERS

Before the main course or the small appetite

Bread Spread of the week:

Our kitchen team complements the bread from the region with a delicious spread

Clear and Creamy

CHF

Soup of the day

8 / 12

Ask your server for our daily soup

Chestnut cream soup with caramelized pears



8 / 12

Salads and Starters

Seasonal garden leafed salad on vegetable - dressing



7 / 10

(Italian- or french-dressing)

Mixed vegetable and green salads on vegetable - dressing



9 / 13

(Italian- or french-dressing)

Chicory and kale salad with pomegranate dressing with grapefruit, roasted seeds

8 / 13



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HOT DISHES



Rösti - potatoes

Nature and plain   17
on request vegan 



with fried egg   19

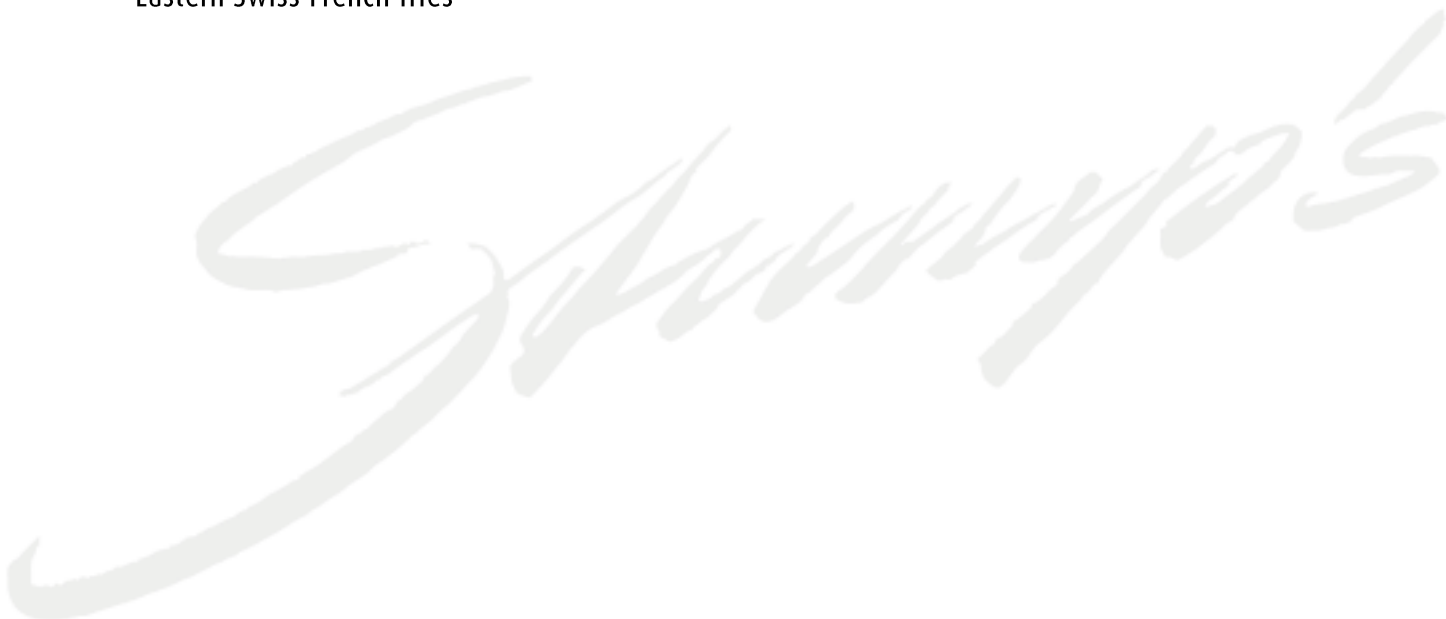
gratinated with raclette-chili cheese   21

Gratinated dumplings with cheese and roasted onions
 served with apple sauce  21

Spicy tofu-potato-vegetable goulash in a basmati rice ring   33

Pork schnitzel breaded or natural 25
 with Eastern Swiss French fries

Boiled venison sausage with coleslaw salad   25
 Meat from us, processed in the Rust Neu St. Johann butcher shop
 Eastern Swiss French fries



VEGETARIAN TO VEGAN

from 11.30 a.m. till 2 p.m. and from 6 p.m. till 9 p.m.

		CHF
Beetroot nut balls with Hokkaido pumpkin dip served with fresh vegetables		31
Winter gersotto with porcini mushrooms, chestnuts and dates		31
Colorful potpourri from Ayurvedic cuisine Pumpkin soup with Hokkaido pumpkin dip Khichari basmati rice with mung beans and autumn vegetables rasa potatoes with diced tomatoes Plum chutney Mango pickle Carrot halwa		38



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WILD & FISH

from 11.30 a.m. till 2 p.m. and from 6 p.m. till 9.00 p.m.

		CHF
Sliced venison with wild mushroom cream sauce Side dish of your choice	👑	48
Trio of venison (deer elk and alpine ibex) sides and sauce of your choice	👑 🚫	47
Deer medallions Sauce and sides of your choice	🚫	49
Alpine ibex stew marinated served with bacon and croutons Side dish of your choice	👑 🚫	38

We serve the dishes with:

red cabbage, brussels sprouts, caramelized chestnuts, apple with cranberries

Sauce and sides of your choice:

porcini mushroom cream sauce - 👑 🚫 marsala jus - mushroom cream sauce
👑 🚫 onion sauce - 🚫 café de Paris butter

pasta 👑 🚫 rösti-potatoes 👑 French fries
🚫 rice 👑 homemade dumplings

Sauteed trout served with onions and herbs sides of your choice	👑	36
Poached trout with vegetables from the sud side of your choice	👑 🚫	36
Sauteed sea bass fillet shellfish sauce	🚫	37



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OUR SPECIALTY MEAT DISHES

from 11.30 am till 2 pm and from 6 pm till 9.00 pm

	CHF
Young beef tartare 80g / 150g per person hand cut and prepared at the table with toast and butter	30 / 47
Thinly sliced pieces of young beef with mushroom cream sauce served with vegetables sides of your choice	44
Pork steak with a pepper crust served with vegetables sides and sauce of your choice	37
Pork-Cordon bleu Eastern Swiss turkey breast ham and cheese "Red Witch" served with vegetables sides of your choice	35
Chicken breast from eastern Switzerland served with vegetables sides and sauce of your choice	36  
Medaillon of beef filet 175 Gramm served with vegetables sides and sauce of your choice	50 

Sauce and sides of your choice:

porcini mushroom cream sauce -   marsala jus - mushroom cream sauce
  onion sauce -  café de Paris butter

pasta   rösti-potatoes  French fries
 rice  homemade dumplings

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STUMP'S BURGERS

from 11.30 am till 2 pm and from 6 pm till 9.00 pm

Classic, wild or vegetarian CHF
with cheese, onions in soy sauce, cucumber, lettuce, tomatoes and cocktail sauce

Alpenrose-Burger (Beef with ca. 1/4 pork) 31

Buffalo Burger (Buffalo from Italy with 1/3 pork) 32

Venison Burger (Venison meat with 1/3 pork)  31

Vegi-Burger with beet-root and green peas with vegan cheese  31

Bread from the region

"Toggenburg bread" with wheat from Toggenburg (Ziehler bakery)

White bread buns from (Ziehler bakery)

Optional

with barbecue-sauce and bacon +3

with fried egg +2

Sides: it's your choice:

pasta   rösti-potatoes  French fries
 rice  homemade dumplings

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 vegan

STUMP'S ALPENROSE

cooking with pleasure - eating with passion

Our suppliers

Meat/fish/chicken	<u>Metzgerei Rust</u> Neu St. Johann	Pork, beef, veal and lamb sausage products, dried meat venison products with meat processed by us
	<u>Frifrag</u> in Märwil	chicken
	<u>Bianchi</u> Zufikon	Fish and tofu
	<u>Othmar Rüthemann</u> Mosnang	Trout
	<u>Metzgerei Goms</u> Wallis	Valais raw ham and dried meat
Cheese /milk-products/egg	<u>Käserei Knaus</u> Unterwasser	Bloderkäse, mountain and alp cheese
	<u>Käserei Stoffel</u> Unterwasser	Natural yoghurt, sour cream, various types of cheese
	<u>Käserei Toni Gübeli</u> Dreien	cooking butter Various types of cheese
	<u>Bodensee Käse</u> Rossrüti	Various types of cheese
	<u>Käserei Stadelmann</u> Nesslau	fresh cream, Sbrinz
	<u>Abderhalden</u> Alt St. Johann	organic eggs
Fruits/vegetables/salads/potatoes	<u>Kesseli AG</u> Gams	Country Fries Vegetables, fruits and salads
	<u>Litscher Stefan</u> Sevelen	potatoes
	<u>Andi Gantenbein</u> Grabs	Cherries, plums, apples, pears for marmelade
	<u>Ecco Jäger</u> Bad Ragaz	Vegetables, fruits and salads
Bread /various pastries	<u>Thurbeck</u> Wattwil	Schlorzifladen, cream slices small buns
	<u>Bäckerei Ziehler</u> Stein	Almond and nut croissants Bread for breakfast, toast Burger bun
	<u>Toggenburger Brothandwerk</u> Neu St. Johann	Bread and various pastries
coffee / tea	<u>Graf Kaffee</u> Baden-Dättwil	Our entire range of coffee in the restaurant area
	<u>Morga</u> Ebnat-Kappel	tea
	<u>Ronnefeldt</u> Frankfurt am Main	Open and portions of tea