

TASTEFUL AND HARMONIOUS

Stump's Alpenrose – simple – enjoyable – personal

Sunday, October 20th 2024
9.00 a.m. – 2.00 p.m.

Oktoberfest - Brunch

Fresh homemade delicacies and personal service in keeping with the Oktoberfest theme. This is what awaits you at our brunch. Invite your family and friends and let us pamper you!

CHF 65.00 per adult

Children up to 15 years old CHF 2.00 per year

Saturday, October 26, 2024
Start: 6.30 p.m.

Venison meets vegan

Venison and vegan celebrate a culinary wedding!

On the plate, venison meets vegan, freshly interpreted with imagination, cheekily arranged and served with heart in 5 courses. The unknown, daring, impetuous, heart-refreshing awaits you - a fountain of youth and enjoyment!

Per adult: CHF 99.00 / vegan menu only: CHF 89.00

Thursday, October 31st 2024
Start: 7.00 p.m.

Halloween spooky dinner with Florian Rexer

In addition to a 4-course menu and an eerily beautiful ambience, we offer a sophisticated entertainment program. Actresses and actors will seduce you into a world that promises goosebumps.

Of course, more to laugh than to actually be afraid of. No cheap ghost train and no nasty scares!

Ghosts and night creatures play for you, and you can dine and enjoy in peace - no participation program!

An evening to scare, enjoy and laugh, with a pinch of goosebumps! "The person who laughs the loudest is the most afraid."

Per adult: CHF 99.00

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 Italian Valdobbiadene	Prosecco' Le Contesse Spumante			0.1	8.60
	Prosecco Le Contesse Spumante BIO Le Contesse, Valdobbiadene Glera			0.75	54.00
White wine Switzerland Wallis	M&M Petite Arvine AOC Valais		21	0.1	9.30
	Mike & Maria Kanzso, Stalden-Neubrück Petite Arvine / steel tank			0.75	59.00
Red wine France Languedoc	Le Pas de la Mûle		15	0.1	9.50
	Mas Janeil, François Lurton, Tautavel Grenache, Syrah, Carignan / 12 - 16 Mte. Demi Muids			0.75	66.00



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)  <i>«Mostbröckli», «Schwingermöckli», country smoked ham, «Fleischkäse», ham, smoked bacon, mountain cheese from Toggenburg</i>	26
Taster plate of 3 different venison dried sausages 	
60 grams	13
90 grams	19
Smoked wild boar shoulder with lettuce flowers	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

Pumpkin soup

with pumpkin-oil and -seeds



8 / 12

Salads and Starters

Seasonal garden leafed salad on vegetable - dressing

(Italian- or french-dressing)



7 / 10

Mixed vegetable and green salads on vegetable - dressing

(Italian- or french-dressing)



9 / 13

Lentil salad

with plums, almonds and fennel

8 / 13

Ceasar salad

with chicken breast from eastern Switzerland, Sbrinz cheese, bacon, croutons and egg



13 / 18



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HOT DISHES

Rösti

nature   17
on request vegan 

with fried egg   19

gratinated with raclette-pepper cheese   21

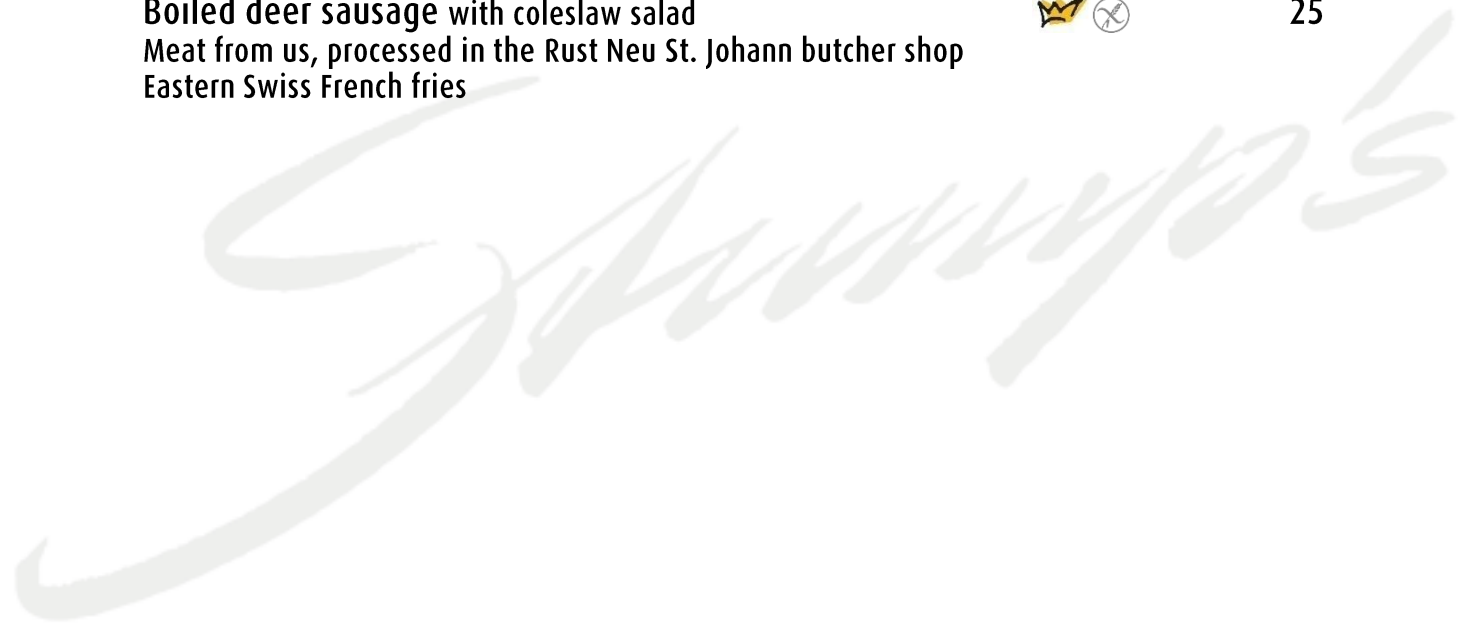
Gratinated dumplings with cheese and roasted onions  21
 served with apple sauce

Pork schnitzel breaded or natural 25
 with Eastern Swiss French fries

or

as a fitness plate with colorful mixed salad and dressing of your choice 26

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



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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 <i>or</i> as a fitness plate with colorful mixed salad and dressing of your choice		31
Autumn gersotto with porcini mushrooms, chestnuts and dates		31
Spicy tofu-potato-vegetable goulash in a basmati rice ring	 	33
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
Chamois slices with wild mushroom cream sauce Side dish of your choice	👑	43
Deer medaillons Sauce and sides of your choice	🚫	48
Duet of venison (deer and elk) sides and sauce of your choice	👑 🚫	47
Braised venison shoulder with red wine sauce 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 filet of trout served with vegetables sides of your choice	👑 🚫	37
Poached filet of trout with white wine-sauce side of your choice	👑 🚫	37
Sauteed sea bass fillet shellfish sauce	🚫	37



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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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/saladae/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