

# TASTEFUL AND HARMONIOUS

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Stump's Alpenrose – simple – enjoyable – personal

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**Saturday, October 26**  
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, sassily arranged and served with love in 5 courses. The unknown, daring, impetuous, heart-warming awaits you - a fountain of youth and enjoyment!

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

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**Saturday, November 2th**  
**Saturday, November 30th**  
Start: 18.30 Uhr

## **Wild and Wine**

*Venison from Toggenburg meets wine from southwest France.*

*With their independent character, 9 wines from the central growing regions represent the new self-image of wine-culture in France. We also combine venison dishes that show the diversity of local venison species and are thematically coordinated with the wines. If the combination of "Wild & Wine" makes you "whoop" at the end, then we will cheer too!*

inkl. Apéro, water, coffee and menu with wine  
Per adult: CHF 149.00  
without wine: CHF 99.00

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**Saturday, November, 9th**  
**Saturday, November 23**  
Start: 18.30 Uhr

## **Venison-Buffer**

*Venison for everyone*  
*Apero-Impuls «The wolf»!*

*Venison is never just venison, especially when it's on Stump's Buffet. Hunted and prepared here in Wildhaus and in our kitchen, specialities from Chamois, Elk, Deer, Wildboar, and Marmot, and various side dishes, that will satisfy all your cravings!*

inkl. Apéro and Menu with Buffet  
Per adult: CHF 105.00

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We are looking forward for your reservation!

Further information can be found on the website [stumps-alpenrose.ch](http://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
<b>Sparkling wine</b> Italian Valdobiadene	Prosecco' Le Contesse Spumante			0.1	8.60
	Prosecco Le Contesse Spumante BIO Le Contesse, Valdobiadene Glera			0.75	54.00
<b>White wine</b> 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
<b>Red wine</b> France Languedoc	Le Nain Violet – Cotes Catalanes		19	0.1	11.00
	Pertuisane, Languedoc 100% Grenache /15 Mte., Barrique			0.75	72.00



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.**



# APERITIF AND SNACKS

<b>Aperitif snacks</b>	<b>CHF</b>
<b>Alpenrose-Plate</b> (dried meat and cheese)  <i>«Mostbröckli», «Schwingermöckli», country smoked ham, «Fleischkäse», ham, smoked bacon, mountain cheese from Toggenburg</i>	26
<b>Taster plate</b> of 3 different venison dried sausages 	
60 grams	13
90 grams	19
<b>Smoked wild boar shoulder</b> with lettuce flowers	14 / 19
 <b>Small appetite</b>	
<b>Soup of the day</b> <span style="float: right;">8 / 12</span> Ask your server for our daily soup	
<b>Sausage salad simple / garnished</b>   <span style="float: right;">14 / 19</span>	
<b>Sausage salad with cheese simple / garnished</b>   <span style="float: right;">15 / 20</span>	
<b>Portion of eastern Swiss French fries</b>   <span style="float: right;">7</span>	



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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

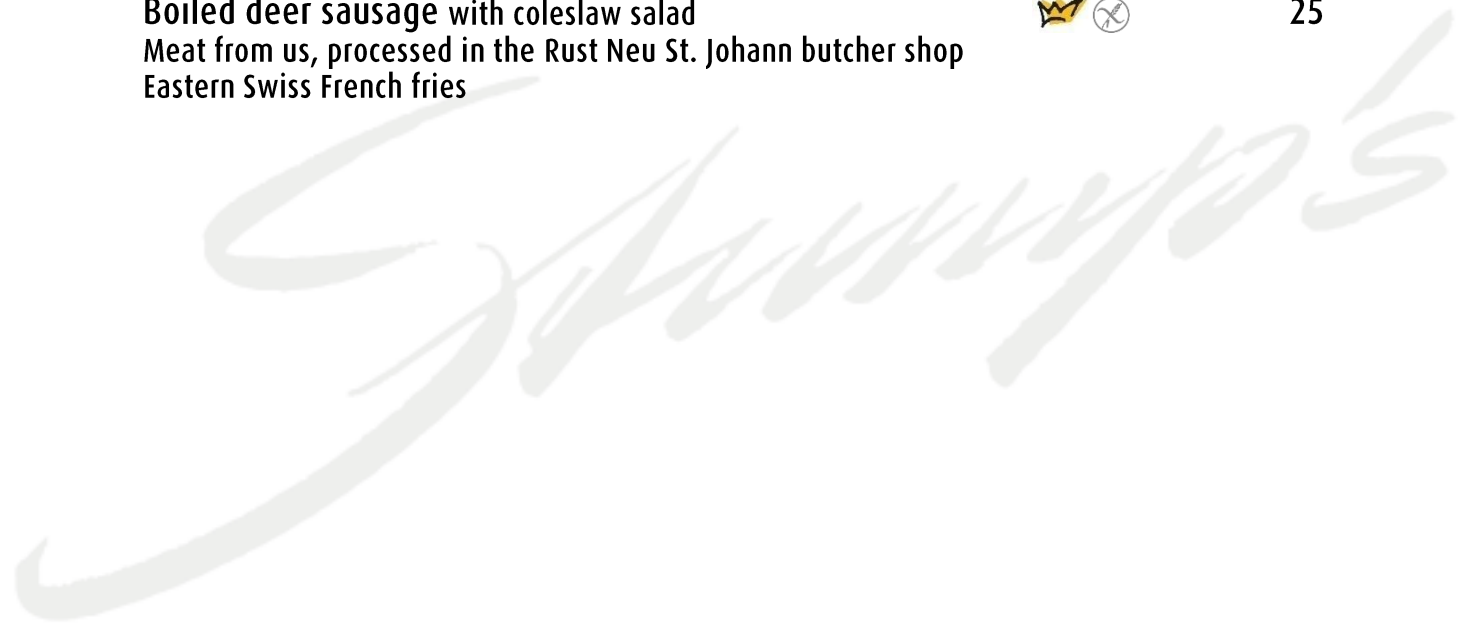
Gratinated dumplings with cheese and roasted onions  21  
 served with apple sauce

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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vegan

# VEGETARIAN TO VEGAN

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

		CHF
<b>Beetroot nut balls with Hokkaido pumpkin dip</b> served with fresh vegetables  <i>or</i> as a fitness plate with colorful mixed salad and dressing of your choice		31
<b>Autumn gersotto with porcini mushrooms, chestnuts and dates</b>		31
<b>Spicy tofu-potato-vegetable goulash in a basmati rice ring</b>	 	33
<b>Colorful potpourri from Ayurvedic cuisine</b> 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



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



# STUMP'S ALPENROSE

cooking with pleasure – eating with passion

## Our suppliers

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