

# TASTFUL AND HARMONIOUS

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Stump's Alpenrose – simple – enjoyable – personal

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Sunday, 28. april 2024,  
10.30 a.m.

## Spring Awakening with the Trio Anderscht musicians

*Tasting lunch with the Trio Anderscht musicians. When Andrea Kind (dulcimer), Fredi Zuberbühler (dulcimer) and Rafael Bietenhader (double bass) play the strings with such expert skill, a sense of spring floods the room.*

**Aperitif, concert and 4-course lunch:  
CHF 95.00 per person**

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Sunday, 12. may 2024,  
11.30 a.m.

## Mother's Day-menu

*With a surprise for every mom*

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Sunday, 18. may 2024,  
06.00 p.m.

## Wine & Dine

*with Wetli wines from Berneck*

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Sunday, 19. may 2024,  
09.00 a.m.

## Pentecost-Brunch

*Enjoy a rich selection of regional breads, variation of cheese and egg specialties. From 10.00 a.m., we will supplement the buffet with hot dishes such as roasts, vegetables, rösti, etc. and later on sweet temptations. Invite your family and friends and let us spoil you!*

*Per adult person: CHF 49.00*

*Children per year of age up to 15 years: CHF 2.00*

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Sunday, 30. June 2024,  
from 09.00 a.m.

## Summer brunch with siblings Küng

*Berries and fruit, cheese and butter from the Alps, meat and everything your heart desires - you'll find it all at the brunch buffet. A summer dream come true.*

**CHF 100.00 per person**

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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>	<b>Cupli ,Prosecco' Le Contesse Spumante BIO</b>		0.1	9.00
<b>Italien</b>	Prosecco Le Contesse Spumante BIO		0.75	54.00
<b>Valdobiadene</b>	Le Contesse, Valdobiadene Glera			
<b>White</b>	<b>M&amp;M Heida Wildi AOC Valais</b>	21	0.1	9.30
<b>Switzerland</b>	Mike & Maria Kanzso, Stalden-Neubrück		0.75	59.00
<b>Wallis</b>	Heida / Stahltank Trockenausbau			
<b>Red</b>	<b>Colle Ciocco Sagrantino di Montefalco 75cl</b>	18	0.1	12.80
<b>Italy</b>	Colle Ciocco, Montefalco		0.75	78.00
<b>Umbria</b>	Sagrantino, 18 Monate Barrique			



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



The ChäasWelt Toggenburg stands for innovative businesses and authentic products, whether meat, fish, bread, beer or chocolate waffles. This is where the culinary treasures of Toggenburg come together.



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

Wildschwein-Vorderschinken an frühlingshafter Salatblume

14 / 19

## Small appetite

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: Herb quark

### Clear and Creamy

CHF

#### Soup of the day

8 / 12

Ask your server for our daily soup

Green asparagus cream soup  
with cream topping



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

Rice-noodle salad  
with dried tomatoes, spinach and spring leeks



10 / 15

Venison "elk" carpaccio  
pear-ginger chutney  
celery salad and a small salad bouquet



14 / 19



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# HOT MEALS

## Rösti

nature   17  
*on request vegan* 

with fried egg   19


gratinated with raclette cheese   21

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

Pork schnitzel breaded or natural  
 with french fries 25

*or*

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

Boiled deer sausage   25

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



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# VEGETARIAN TO VEGAN

von 11:30 bis 14:00 Uhr und von 18:00 bis 21:30 Uhr

		CHF
<b>Wild garlic „Fafafel“</b> with a tomato-cashew dip served with fresh springtime vegetables		29
<b>Spicy vegetable curry</b> served with a ring of Basmati rice		29
<b>Colourful potpourri from Ayurvedic cuisine</b> green asparagus soup with sour cream ayurvedic vegetables-basmati rice radish salad coconut balls mango chutney		37
<b>Two kinds of asparagus</b> with new potatoes and chive sauce		26/30
<b>Homemade spaghetti</b> with vegetable-tomato sauce arugula and pine nuts		25



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# WILD & FISH

von 11:30 bis 14:00 Uhr und von 18:00 bis 21:30 Uhr

	CHF
Duet of venison (deer and elk) served with fresh springtime vegetables sides and sauce of your choice	  47
Thinly sliced pieces of venison (deer) with mushroom cream sauce served with fresh springtime vegetables sides of your choice	43
Braised wild boar cubes served with fresh springtime vegetables sides of your choice	 38
Venison boiled sausage from elk with meat from us processed in the local butchery Rust in Neu St. Johann served with fresh springtime vegetables sides and sauce of your choice	  25
<b>Sauce of your choice:</b>	
mushroom cream sauce -   onion sauce -   lime jus mustard-cream sauce -  Café de Paris butter	
Simmered trout served with vegetables and clear butter	  32
Pan fried trout with onions and fresh herbs	  32
Sauteed sea bream fillet with mango-bellpepper sauce served with fresh springtime vegetables	 36

## Sides of your choice:

 pasta   rösti-potatoes  French fries  
 rice  homemade dumplings

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# OUR SPECIALTY MEAT DISHES

von 11:30 bis 14:00 Uhr und von 18:00 bis 21:30 Uhr

	CHF
<b>Thinly sliced pieces of young beef with mushroom cream sauce</b> <i>The young beef come from suckler cow farming. The feeding is based on roughage and the use of growth-promoting additives, animal protein or fat, soy and genetically modified feed is prohibited. The calves are slaughtered at the age of 10 to 12 months and were always allowed to enjoy life with their mother in free-range farming with pasture, alpine pastures and winter exercise.</i>	44
<b>Pork steak with a pepper crust</b> served with spring vegetables Sides and sauce of your choice	37
<b>Pork-Cordon bleu</b> filled with ham and mountain cheese served with spring vegetables Sides and sauce of your choice	35
<b>Chicken breast</b> served with spring vegetables Sides and sauce of your choice	36
<b>Medaillon of beef fillet</b> 175 Gramm served with spring vegetables Sides and sauce of your choice	48

**Sides and sauce** it's your choice:

 pasta 
   rösti-potatoes 
  French fries  
 rice 
  homemade dumplings



mushroom cream sauce -   onion sauce -   lime jus  
 mustard-cream sauce -  Café de Paris butter

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# STUMP'S BURGER

von 11:30 bis 14:00 Uhr und von 18:00 bis 21:30 Uhr

	CHF
Alpenrose-Burger (Beef with ca. 1/4 pork)	31
Venison Burger (Venison meat with 1/3 pork) 	31
Beetroot-peas burger 	31

## Bread from the region

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

"Lava roll with sesame seeds"  
(Schenks Manufaktur)

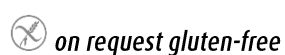
## Optional

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