

FUTURE HOSPITALITY

Stump's Alpenrose – simple – enjoyable – personal

Since 1912, Stump's Alpenrose has developed into a seminar - sports - family & banquet hotel.

Our aim lies in further development - further education and with the future Klanghaus, Stump's Alpenrose - embedded between mountains, seascape and tradition - offers a platform for apprentices in various areas of the gastronomy and hotel industry.

This is to the delight of the host family in the fifth generation - knowing that they can pass on the craft of "hotellerie" to young people with a lot of commitment, passion and in a family atmosphere.

Five trainees are currently working in the hotel.

Marina and **Vera** as "hotel communications specialist EFZ" in the third and first year, **Tyrone** as "restaurant specialist EFZ" in the first year and **Noa** and **Jessica** as "hotel specialists EFZ" in their third year.

We hope you can enjoy unforgettable moments of enjoyment, switching off and feeling good.

Stump family and the A-Team



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on request gluten-free



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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	Zelia Brut Spumante – Rosé brut		0.1	9.80
Italien	Riccardo Olivi, Le Buche		0.75	62.00
Toscana	Syrah			
White	M&M Petit Arvine Heidnischbiel AOC	20	0.1	9.30
Switzerland	Mike & Maria Kanzso, Stalden-Neubrück		0.75	59.00
Wallis	Petite Arvine / Stahltank Trockenausbau			
Red	Colle Ciocco Sagrantino di Montefalco 75cl	15	0.1	12.80
Italy	Colle Ciocco, Montefalco		0.75	78.00
Umbria	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.

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



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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

Cream of Jerusalem artichoke 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

Smoked salmon tartare with toast
side dish of spicy cucumber salad and small lettuce flower

13 / 19

Taster plate of 3 different venison dried sausages



60 grams

13

90 grams

19



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VEGETARIAN TO VEGAN



The page **without meat** –
imaginative digestible

		CHF
Wild garlic „Fafafel“ with a tomato-cashew dip served with fresh springtime vegetables		29
Spicy vegetable curry served with a ring of Basmati rice	 	29
Colourful potpourri from Ayurvedic cuisine Jerusalem artichoke soup and sour cream ayurvedic vegetables-basmati rice radish salad carrot halva cake mango chutney		37
Baked risotto balls with celery-peperonata vegetables		28
Homemade spaghetti with vegetable-tomato sauce arugula and pine nuts		25
Gratinated dumplings with cheese and roasted onions served with apple sauce		21
Rösti		
nature on request vegan 	 	17
with fried egg	 	19
gratinated with raclette cheese	 	21



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WILD & FISH








Local venison dishes from our Alpstein
local trout from Othmar Rütthemann's trout breed

		CHF
Trio of venison (deer, elk and chamois) served with fresh springtime vegetables sides and sauce of your choice	 	47
Thinly sliced pieces of venison (elk) with mushroom cream sauce served with fresh springtime vegetables sides of your choice		44
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	 	29

Sauce of your choice:

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



from local farms

	CHF
Thinly sliced pieces of young beef with mushroom cream sauce <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
Pork steak with a pepper crust served with spring vegetables Sides and sauce of your choice	37
Pork-Cordon bleu filled with ham and mountain cheese served with spring vegetables Sides and sauce of your choice	35
Chicken breast served with spring vegetables Sides and sauce of your choice	36
Medaillon vom Rindsfilet 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



local trout from Othmar Rüthemann's trout breed,
held live in our fresh water tank:

	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 rolle 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



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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 Rütthemann</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	Gluten-free rolls 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



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