

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.

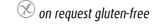
Marina and **Vera** as "hotel communications specialist EFZ" in the third and first year, **Tyrone** as "restaurant specialist EFZ" in the first year and **Noa** and **Jessica** as "hotel specialists EFZ" in their third year.

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

Stump family and the A-Team











SURPRISE OF THE WEEK

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

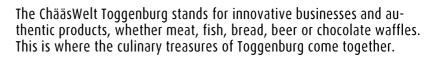
sparkling wine / white wine / red wine

area	wine / producer	year	liter	CHF
Sparkling wine	Zelia Brut Spumante – Rosé brut		0.1	9.80
Italien Toscana	Riccardo Olivi, Le Buche Syrah		0.75	62.00
White	M&M Petit Arvine Heidnischbiel AOC	20	0.1	9.30
Switzerland _{Wallis}	Mike & Maria Kanzso, Stalden-Neubrück Petite Arvine / Stahltank Trockenausbau		0.75	59.00
Red	Colle Ciocco Sagrantino di Montefalco 75cl	15	0.1	12.80
Italy Umbria	Colle Ciocco, Montefalco Sagrantino, 18 Monate Barrique		0.75	78.00











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.

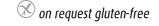


We only use pork and poultry from Switzerland. Individual pieces of beef come from Ireland

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

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







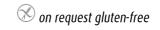
STARTERS



Before the main course or the small appetite

Bread Spread: Herb quark

Clear and Creamy		CHF
Soup of the day Ask your server for our daily soup		8 / 12
Cream of Jerusalem artichoke soup with cream topping	8	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)		
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	M	
60 grams		13
90 grams		19





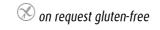
VEGETARIAN TO VEGAN



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	M (8)	19
gratinated with raclette cheese		21







WILD & FISH



Local venison dishes from our Alpstein local trout from Othmar Rüthemann'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 – 🗯 onion sauce - 💆 Café de Paris but		
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	8	36
Sides of your choice:		
pasta 🎾 🏵 rösti-potatoes 🏁 French 🗞 rice 🏁 homemade dumplings	fries	

⊗ on request gluten-free

from local farms

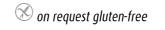
	CHF
Thinly sliced pieces of young beef with mushroom cream sauce The young beef come from suckler cow farming. The feeding is based on roughage and the use of growth-promoting additives, animal protein or fat, soy and genetically modi- fied feed is prohibited. The calves are slaughtered at the age of 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.	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 kara rösti-potatoes kara French fries rice kara homemade dumplings

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







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:		









ALPENROSE

STUMP'S ALPENROSE

cooking with pleasure - eating with passion

Our suppliers

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



