

TASTEFUL AND EXCITING

Stump's Alpenrose - simple - enjoyable - personal

Saturday	& Sunday,
May 24 th	

Opening of the Klanghaus

With the opening of the Klanghaus, we present a new architectural landmark and a vibrant center of culture. We cordially invite you to a two-day celebration with a varied program!

Further information at:

https://klangwelt.swiss/angebote/eroeffnung/programmueber-blick

Sunday, June 29 12 a.m. – 3 p.m.

Ländler-ZmiTAG

Toggenburg buffet with "Churfirste Gruess"

Enjoy our down-to-earth Toggenburg buffet with all sorts of delicacies from Toggenburg and the region from our fresh kitchen.

Sunday, August 10 9 a.m. – 4 p.m.

Summer brunch with the Küng siblings > NEW with concert at Klanghaus

In terms of content, the Küng siblings feel connected to the musical heritage of their Appenzell homeland. With feeling, wit, charm, a little cheekiness, but always with the necessary respect for the original, they arrange and rework the pieces of their predecessors and give the familiar a new look. Original compositions from the pen of Roland Küng round off the ensemble's repertoire.

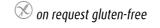
We are looking forward for your reservation!

Further information can be found on the website stumps-alpenrose.ch

Do you already know our vouchers?

WHETHER OVERNIGHT STAYS, ENJOYMENT EVENTS OR WELLNESS: STUMP'S ALPENROSE IS JOY!









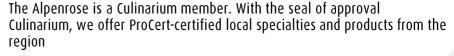
SURPRISE OF THE WEEK

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

sparkling wine / white wine / red wine

Area Sparkling Italien Valdobiadene	wine / producer Cupli ,Prosecco' Le Contesse Spumante BIO Prosecco Le Contesse Spumante BIO Le Contesse, Valdobbiadene Glera / Tankgärverfahren	year	liter 0.1 0.75	CHF 9.00 56.00
White Switzerland Eastern Switzer- land	Gastfreundschaftswein / 2 Winemakers – 1 Wine H.P. Lampert, Maienfeld / Thomas Marugg, Chardonnay, Pinot Blanc, Riesling x Sylvaner, Pinot Gris Fläsch / Stahltank	23	0.1 0.75	9.80 62.00
Red Italy Toscana	Chianti Superiore DOCG Riccardo Olivi, Sarteano 90% Sangiovese, 10% Merlot –/ 5 Mte. wooden bar- rel	15	0.1 0.75	9.10 58.00







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.



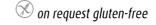
We only use pork and chicken from Switzerland. Individual cuts of beef come from Ireland or Australia (may have been produced with hormonal performance enhancers/ or with non-hormonal performance enhancers such as antibiotics). Individual pieces of venison come from Austria. Buffalo meat comes from Italy.

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.





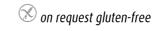




APERITIF AND SNACKS

Aperitif snacks		CHF
Alpenrose-Plate (dried meat and cheese) «Mostbröckli», «Schwingermöckli», country smoked ham, «Fleischkäse», ham, smoked bacon, mountain cheese from Toggenburg		26
Taster plate of 3 different venison dried sausages	M	
60 grams		13
90 grams		19
Smoked wild boar shoulder ham with a salad bouquet		14 / 19
Small appetite		
Sausage salad simple / garnished		14 / 19
Sausage salad with cheese simple / garnished	× ®	15 / 20
Portion of eastern Swiss French fries	M	7







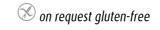


STARTERS

Before the main course or the small appetite

Clear and Creamy		CHF
Soup of the day Ask your server for our daily soup		8 / 12
White asparagus cream soup with green asparagus ragout	%	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)	M	9 / 13
Wild garlic hummus on a spring salad with spring leeks, cherry tomatoes with lemon balm dressing		10 / 15







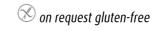


HOT DISHES

Rösti - potatoes

Nature and plain on request vegan	17
with fried egg	19
gratinated with raclette-chili cheese	21
Gratinated dumplings with cheese and roasted onions served with apple sauce	21
Pork schnitzel breaded or natural with Eastern Swiss French fries	25
Venison sausage with coleslaw salad Meat from us, processed in the Rust Neu St. Johann butcher shop Eastern Swiss French fries	25







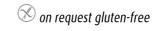


VEGETARIAN TO VEGAN

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

		CHF
Viktor's Gnocchi Pan with spinach, peppers and zucchini		30
Colorful potpourri from Ayurvedic cuisine Spring leek soup with yogurt Basmati rice with ghee Cucumber salad with dill yogurt Broccoli and kohlrabi vegetables Peanut and sesame chutney Sweet bananas	⊗	39
Spring leek and carrot tartlets with avocado dip with spring vegetable garnish		30
Homemade spaghetti with wild garlic pesto garnished with tomato-onion confit		25









WILD & FISH

from 11.30 a.m. till 2 p.m. and from 6 p.m. till 9.00 p.m.

Sliced wild boar "Stroganoff style"		CHF 43
Side dish of your choice		43
Venison medallions Sauce and sides of your choice	8	49*
Trio of wild boar, venison and deer schnitzel Choice of side dish and sauce	8	47*
Braised roast venison with cranberry sauce Side dish of your choice		38

Sauce and sides of your choice:
morel cream sauce – ❤️ ⊗herb-jus – mushroom cream sauce
❤️ ⊗onion sauce – ⊗café de Paris butter

pasta 💆 rösti-potatoes 🚩 French fries rice 🚩 homemade dumplings

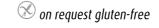
served with onions and herbs sides of your choice

Poached trout with vegetables from the sud side of your choice

Sauteed sea bass fillet shellfish sauce

Sauteed trout







36

^{*} extra charge for package deals

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 30 / 47* hand cut and prepared at the table with toast and butter Thinly sliced pieces of young beef with mushroom cream sauce 44* served with vegetables sides of your choice Pork steak with a pepper crust 37 served with vegetables sides and sauce of your choice Pork-Cordon bleu 35 filled with smoked ham and cheese "Fontalino" served with vegetables sides of your choice Chicken breast from eastern Switzerland 36 served with vegetables sides and sauce of your choice 50^{*} Medaillon of beef filet 175 Gramm served with vegetables sides and sauce of your choice Sauce and sides of your choice:

morel cream sauce – Westerb-jus – mushroom cream sauce

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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 with cheese, onions in soy sauce, cucumber, lettuce, tomatoes and cocktail sauce	CHF
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) or 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	

⊗ on request gluten-free



STUMP'S ALPENROSE

cooking with pleasure - eating with passion

Our suppliers

5	Metzgerei Rust Neu St. Johann	Pork, beef, veal and lamb sausage products, dried meat venison products with meat processed by us
icke	<u>Frifrag</u> in Märwil	chicken
/ch	<u>Bianchi</u> Zufikon	Fish and tofu
Meat/fish/chicken	Othmar Rüthemann Mosnang	Trout
Meai	Metzgerei Goms Wallis	Valais raw ham and dried meat
<u>+</u>	Käserei Knaus Unterwasser	Bloderkäse, mountain and alp cheese
proc	<u>Käserei Stoffel</u> Unterwasser	Natural yoghurt, sour cream, various types of cheese
Cheese /milk-prod- ucts/egg	Käserei Toni Gübeli Dreien	cooking butter Various types of cheese
se / uct	Bodensee Käse Rossrüti	Various types of cheese
hee	Käserei Stadelmann Nesslau	fresh cream, Sbrinz
	Abderhalden Alt St. Johann	organic eggs
ı- ota-	Kesseli AG Gams	Country Fries Vegetables, fruits and salads
geta 2/pc	<u>Litscher Stefan</u> Sevelen	potatoes
Fruits/vegeta- bles/saldae/pota- toes	Andi Gantenbein Grabs	Cherries, plums, apples, pears for marmelade
Frui bles/	Ecco Jäger Bad Ragaz	Vegetables, fruits and salads
Sn	Thurbeck Wattwil	Schlorzifladen, cream slices small buns
Bread /various pastries	Bäckerei Ziehler Stein	Almond and nut croissants Bread for breakfast, toast Burger bun
Bread /v pastries	Toggenburger Brothandwerk Neu St. Johann	Bread and various pastries
e /	Graf Kaffee Baden-Dättwil	Our entire range of coffee in the restaurant area
coffee tea	Ronnefeldt Frankfurt am Main	Open and portions of tea



