

TASTEFUL AND EXCITING

Stump's Alpenrose – simple – enjoyable – personal

**Saturday & Sunday,
May 24th & 25th**

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/programmueberblick>

**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!



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



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 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.



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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

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



7



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STARTERS

Before the main course or the small appetite

Clear and Creamy CHF

Soup of the day 8 / 12
Ask your server for our daily soup

White asparagus cream soup with green asparagus ragout  8 / 12

Salads and Starters

Seasonal garden leafed salad    7 / 10
on vegetable – dressing
(Italian- or french-dressing)

Mixed vegetable and green salads   9 / 13
on vegetable – dressing
(Italian- or french-dressing)

Wild garlic hummus on a spring salad 10 / 15
with spring leeks, cherry tomatoes
with lemon balm dressing



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HOT DISHES

Rösti - potatoes



Nature and plain   17
on request vegan 

with fried egg   19

gratinated with raclette-chili 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

Venison 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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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



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WILD & FISH





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

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

Sauteed trout served with onions and herbs sides of your choice	 36
Poached trout with vegetables from the sud side of your choice	  36
Sauteed sea bass fillet shellfish sauce	 37

* extra charge for package deals



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

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

* extra charge for package deals



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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)

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



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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> Rosstrüti	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	Bread and various pastries
coffee /tea	<u>Graf Kaffee</u> Baden-Dättwil	Our entire range of coffee in the restaurant area
	<u>Ronnefeldt</u> Frankfurt am Main	Open and portions of tea



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