

THE LITTLE SOMETHING

For **starters:**
natural - choice - bitesize

Soup of the day		8-9 / 12-13
ask your waiter what yummy soup we have		
 Cream of potato soup with whipped cream		8 / 12
Beef broth with stripes of crepes		8 / 12
 Fresh winter salad bouquet		6 / 9
on vegetable dressing (by request on French, Italian or house dressing)		
 Mixed vegetable and green salads		8 / 11
Sugar loaf salad with a cranberry dressing and backed soft cheese		10 / 15
Venison carpaccio		14 / 19
with a chutney and small salad greens		
Homemade noodles on a chanterelle sauce with broccoli		19

7 DAYS FRESH IDEAS

Week for week
market fresh from the region:

Nut roast with chestnuts and vegetables on vegetables spaghettis		27
Braised venison roast with homemade hazelnut dumplings and savoy cabbage		34
 Sauteed stripes of local chicken breast served with a fresh bed of salad greens		23
Venison sausage with organic French fries		19
 Hazelnut parfait garnished with fresh fruits		7
Duo of goat fresh cheese and alp goat cheese served with an apple-nut bread and pear vanilla jam ( without apple-nut bread) and one glass of our house wine		11 18










SEASONAL AND LOCAL

Venison-Specialties from Alpstein and Churfirsten:

To start:

 Assorted dried sausages to taste	60 grams		12
	90 grams		19

Main dishes:

Thinly sliced venison from our local hunters, on a forest mushroom cream sauce		42
 Medallions of venison on a herb jus		48
Duo of two venison cutlets with a cream of mushroom sauce		45
 Venison stew marinated here in house		36
Sauteed venison cubes on a chanterelle mushroom sauce		49
 Venison sausage served with an onion sauce		24


The above dishes are served with **stewed red cabbage - pumpkin apple with cranberry sauce and caramelized chestnuts.**

Your choice of **side dish:**

- Dumplings -  rice -  boiled potatoes - noodles
 hash browns - special French fries from Eastern Switzerland

STUMP'S FINE MEAT DISHES

young beef (nature-Beef)
from mother cow breeding foster cow breeding
from local farmers:

 Beefsteak (young beef) Tatar sliced from hand and prepared at your table 	
with toast and butter	
As an appetizer à 80 g, per person	29
As a main course à 150 g, per person	46
Thinly sliced young beef 	43
with boletus mushroom cream sauce	
 Braised young beef cheeks 	39



The dishes are served **with seasonal vegetables.**

Your choice of **side dish:**

Dumplings -  rice -  boiled potatoes - noodles
 hash browns - special French fries from Eastern Switzerland

WITH SCALES & FEATHER

local trout from Othmar Rüthemann's trout breed,
held in our life tank:

-  **Simmered trout** 30
with boiled vegetables, clear butter
- Pan fried trout** 30
with almond butter
-  **Poached filet of trout with a mustard dill sauce** 34
served with seasonal fresh vegetables
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Poultry from farms of eastern Switzerland handled through the frifag ag Märwil:

- Breast of chicken** with a honey balsamic jus  34
with seasonal fresh vegetables

Your choice of **side dish**:

- Dumplings -  rice -  boiled potatoes - noodles
 hash browns - special French fries from Eastern Switzerland

STUMP VEGI-TIME

the page **without meat** -
but with fantasy.

Veggie burger		
served with fresh vegetables		29
served with a fresh salad		27
Spicy chili sin carne served with wild rice		28
Homemade noodles served with chanterelle mushroom cream sauce with broccoli		28
Small dumplings baked with cheese and onions with homemade apple sauce		20
 Hashed browned potatoes (Rösti) plain		16
 Hashed browned potatoes (Rösti) with one organic fried egg		20
 Hashed browned potatoes (Rösti) gratinate with smoked Raclette cheese		20

ALPENROSE EVERGREENS

Are you looking for your favourite Alpenrose-dish?
Here they are - **every time popular as approved:**

Alpenrose-Burger with beef/pork	29
Venison-Burger with venison/pork	29
served in a 'Schlumbergerli' or Lava-bread from our house bakery, with coleslaw your choice of home-smoked 'Single Malt-Barbecue-Sauce' and fried bacon	+ 3
Escalope of pork on a mushroom cream sauce with pineapple	29
Cordon bleu (pork steak stuffed with ham and cheese) with seasonal vegetables	34
Cordon bleu (steak of pork stuffed with ham and cheese) garnish of colorful arranged salads your choice of side dish	28 + 5
Tournedos of beef filet on a Café de Paris sauce with seasonal vegetables	50
Chateaubriand for 2 or more 200 grams per person, served in 2 courses with a herbs-hollandaise and seasonal vegetables	per person 58

Your choice of **side dish:**

Dumplings-  rice -  boiled potatoes - noodles
 hash browns - special French fries from Eastern Switzerland

IN "BETWEEN" TIME



small dishes before, between or after:

cheese, sausage and air smoked pork from our valley, the dried from Valais and the bread from the house:

Hospitality platter various cold meats and mountain cheeses		26
Hospitality platter with 1 glass of house wine		33
Air dried and seasoned beef 150 g		29
Air dried and seasoned beef 100 g		19
Smoked pork 150 g		27
Smoked pork 100 g		18
Air dried beef from the Valais 150 g		31
Air dried beef from the Valais 100 g		21
Air dried ham from the Valais 150 g		27
Air dried ham from the Valais 100 g		18
Plate with local cheese 200 g		19
Plate with local cheese 100 g		11
Plate with local cheese 100 g and a glass Suzette (Berneck)		23

STUMP'S ALPENROSE

cooking with pleasure – eating with passion

First-class ingredients are the secret of any good kitchen. We do not make a secret out of it. We buy the best quality of food at local farmers in the Toggenburg and from the valley of Rhine and we cook exclusively with fresh ingredients from the region. We confect fruits and vegetable ourselves, like grandmother did. The venison originates from our own hunt.

The Alpenrose-Plus:

free choice of the side dishes with every menu

gluten-free kitchen, particularly bread, pasta and sauces

small portions for every menu

the Alpenrose is a member of the Culinarium program working with regional products

If you would like to share a meal with your loved one, no problem! Extra setting, plate charge CHF 8.00

We gear us to the fundamentals of the nutrition science and we use in our kitchen neither material for the tenability, preservative or artificial flavoring substance.

The young beef is from mother cow breeding. The feeding is on a base of roughage and it is strictly forbidden to use antibiotics in order to increase the growing-pace, animal protein or fat, soya or gene-modified forage. The animals develop through this feeding a first-class gourmet meat. The calves are going to be butchered at the age of 10 – 12 months and by that time they enjoyed their life side by side with their mother in a free-range pasture, alpine farming and winter pasture. Through the purchase from the butcher shop Scheiwiller we can guarantee short distances, stress-free transportation as well as native meat.

If you have an allergy to certain foods, please inform your waiter.