

WELCOME TO THE „ALPINA VALS“

ENJOY DELICIOUS MEALS FROM OUR KITCHEN
AND LET OUR WINELIST SEDUCE YOU

STARTERS AND SALADS

VARIOUS APPETIZERS OF CHARCUTERIE & CHEESE FROM VALS
& THE REGION WITH SELF-PICKLED VEGETABLES SERVED
ON A WOODEN BOARD WITH HOMEMADE FRUIT BREAD CHF 30.50

IDEALLY FOR 2 PEOPLE TO SHARE

FIELD SALAD WITH PICKLED PUMPKIN
FETA CHEESE & PUMPKIN SEED VINAIGRETTE CHF 16.50

SALAD FROM ORGANIC BEETROOT FROM VALS "FARM PADANATSCH VALS"
WITH MANGO AND SESAME CHF 17.50

COLOURFUL, SEASONAL LEAF SALAD WITH CROÛTONS CHF 13.-

SALAD SERVED WITH YOUR FAVOURITE DRESSING:
FRENCH-DRESSING, BALSAMICO-DRESSING OR CRANBERRY-DRESSING

FROM THE HOME MADE POTS OF SOUP

TRADITIONAL GRISONS BARLEY SOUP CHF 13.-

POTATO AND PARMESAN SOUP
WITH PUFF PASTRY CHEESE STICK CHF 14.-

GAME SCENTS

ENTREES

CARPACCIO OF DEER SERVED
WITH PARMESAN CREAM & PICKLED RED ONIONS CHF 23.50

SAUTÉED SLICES OF GAME WITH A SALAD BOUQUET
AUTUMNAL FRUITS, ROASTED NUTS AND
CRANBERRY-DRESSING

AS A STARTER CHF 20.50
AS A MAIN COURSE CHF 33.–

PUMPKIN-SOUP WITH CARAMELIZED PUMPKIN SEEDS & OIL CHF 14.–

MAINS

“GULASCH OF GAME” MARINATED & DICED PIECES OF SLOWLY-COOKED GAME
WITH A RED WINE PEAR, „PIZOKEL“ AND A VARIATION OF SEASONAL VEGETABLES CHF 39.50

»PIZOKELS« SEMOLINA DUMPLINGS, BIG „SPÄTZLE“

VENISON CUTLETS
ACCOMPANIED BY “BERGELLER DUMPLINGS” WITH POTTED FIGS,
AND AUTUMNAL VEGETABLES CHF 48.50

ROASTED ENTRECÔTE OF CHAMOIS GRATINATED WITH
VALSER HONEY-NUT-CRUST
SERVED WITH „POLENTA“ AND A SEASONAL VEGETABLE VARIATION CHF 52.50

»POLENTA« ORGANIC MAIZ FLOWER

« GAME WITHOUT GAME » A VEGETARIAN PLATE WITH BERGELLER DUMPLINGS,
BRAISED RED CABBAGE, CARAMELISED CHESTNUTS AND PICKLED FRUITS CHF 36.–

WHERE POSSIBLE WE SOURCE OUR GAME FROM THE HUNTERS FROM VALS & SURROUNDINGS

CLASSICS & AUTUMN DELIGHTS

TENDER STEAK OF PORK FROM OUR VALLEY, SERVED WITH „PIZOKELS“
AND SEASONAL VEGETABLES CHF 39.50

»PIZOKELS« SEMOLINA DUMPLINGS, BIG „SPÄTZLE“

„VIENNESE SCHNITZEL“ CRUMBED ESCALOPE OF VEAL WITH FRENCH FRIES
COLOURFUL VEGETABLES, SERVED WITH CRANBERRIES CHF 41.–

HOMEMADE POTATO GNOCCHI
WITH PUMPKIN & CHESTNUTS, THYME BUTTER CHF 30.50

TICINO POLENTA WITH SAUTÉED MUSHROOMS FROM THE FORESTS OF VALS
PORT WINE FIGS & TALEGGIO SAUCE CHF 29.50

CAPUNS „REGIONAL SPECIALITY“
»CAPUNS« BIG DUMPLING WITH SMALL CUBES OF DRIED MEAT,
WRAPPED IN A SPINACH BEET, GRATINATED WITH LOCAL CHEESE CHF 29.–

CAPUNS AS A VEGETARIAN DISH CHF 29.–

BREADED ESCALOPE OF PORK WITH FRENCH FRIES CHF 31.–

HERE AT ALPINA WE TAKE PRIDE IN OFFERING YOU THE HIGHEST QUALITY MEAT SOURCED
FROM LOCAL AND REGIONAL BIO/ ORGANIC SUPPLIERS. IF UNAVAILABLE LOCALLY, WE IMPORT QUALITY
LAMB FROM EUROPE BEST HARE AND POULTRY COMES FROM FRANCE.
OUR GAME IS LOCAL OR SOURCED FROM OUR AUSTRIAN NEIGHBOURS.

DESSERTS

HOME MADE FRUIT CRUMBLE TARTE WITH WHIPPED CREAM	CHF 8.50
CHOCOLATE CAKE WITH HOMEMADE BLOOD ORANGE ICE-CREAM	CHF 15.–
„VERMICELLES“ CHESTNUT-SPAGHETTI WITH VANILLA-ICE CREAM	CHF 13.–
MOUSSE OF CHESTNUTS WITH CARAMELISED CHESTNUTS AND GRAPES	CHF 14.50
CRÈME BRÛLÉE WITH A SMALL SCOOP OF RASPBERRY SORBET	CHF 11.–
SOMETHING SMALL AND SWEET: “AFFOGATO”	
VANILLA ICE CREAM TOSSED WITH A FRESHLY BREWED ESPRESSO SHOT	CHF 10.–
SELECTION OF SOFT & HARD CHEESE SERVED WITH HOMEMADE FRUIT BREAD <i>(AVAILABLE IN THE EVENING)</i>	CHF 19.–

COUPES, ICE CREAM & HOMEMADE SORBETS

SUNDAE “ICED COFFEE ALPINA”	CHF 12.50
„DANEMARK - SUNDAE“ VANILLA ICE CREAM WITH WARM CHOCOLATE SAUCE AND ROASTED ALMONDS	CHF 12.–
CARAMEL ICE CREAM - SUNDAE	CHF 12.–
REFRESHING PEAR SORBET WITH ICED „WILLIAMS“	CHF 14.–
ICE CREAM FLAVOURS:	
VANILLA, CHOCOLATE, STRAWBERRY, MOCCA, YOGHURT, CARAMEL PER SCOOP	CHF 4.30
HOME MADE SORBETS & HOME MADE ICE CREAM	
RASPBERRY, MANGO, BAILEYS, NUT PER SCOOP	CHF 5.–
»»WITH WHIPPED CREAM	CHF 1.80