



WELCOME AT THE ALPINA VALS

ENJOY THE DELICIOUS MEALS FROM OUR KITCHEN
AND LET OUR WINE LIST SEDUCE YOU

STARTERS AND SALADS

VARIOUS APPETIZERS OF CHARCUTERIE & CHEESE FROM VALS AND
THE REGION WITH SELF-PICKLED VEGETABLES SERVED
ON A WOODEN BOARD WITH HOMEMADE FRUIT BREAD CHF 30.50
IDEALLY FOR 2 PEOPLE TO SHARE

SUMMER SALAD WITH TWO KINDS MELONS AND PEAS
SALAD TIPS AND HERB VINAIGRETTE CHF 18.-

BEETROOT AND MANGO SALAD
WITH SESAME SEEDS AND A GINGER AND BEETROOT DRESSING CHF 19.-

SALAD OF COLOURFUL CHERRY TOMATOES WITH BUFFALO MOZZARELLA,
RED ONIONS & BASIL CHF 16.50

COLOURFUL, SEASONAL LEAF SALAD WITH CROÛTONS CHF 13.-

*SALAD SERVED WITH YOUR FAVOURITE SALAD DRESSING:
FRENCH-DRESSING, BALSAMICO-DRESSING OR OUR FRUITY RASPBERRY-DRESSING*

FROM THE HOMEMADE SOUP POTS

TRADITIONAL « GRISON » BARLEY SOUP CHF 13.-

PEA AND MINT SOUP WITH ALPINE FLOWER BLOSSOMS CHF 14.-

SUMMER DELIGHTS

LARGE BOUQUET OF LEAF SALADS
WITH ROASTED SWISS CHICKEN BREAST, COLORFUL FRUITS,
ROASTED NUTS & OUR FRUITY RASPBERRY DRESSING CHF 31.–

HOMEMADE POTATO GNOCCHI WITH RATATOUILLE
BASIL PESTO & PARMESAN CHF 29.–

HERB RISOTTO WITH SUMMERLY GRILLED VEGETABLES
MARINATED ROCKET, BALSAMIC VINEGAR & PARMESAN CHF 29.50

ALPINE PIKEPERCH FROM SWISS MOUNTAIN STREAMS
ON LUKEWARM BULGUR SALAD
LIME AND CAPER SAUCE CHF 54.50

THE FISH IS SOURCED FROM ERSTFELD, IN OUR NEIGHBORLY CANTON OF URI



ALPINA CLASSICS & NEW DISHES

TENDER STEAK OF ORGANIC PORK FROM LUGNEZ, SERVED WITH „PIZOKELS“
AND SEASONAL VEGETABLES CHF 39.50
»PIZOKELS« SEMOLINA DUMPLINGS

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

SWISS VEAL LOIN
WITH HERB RISOTTO AND GRILLED SUMMER VEGETABLES CHF 43.50

BEEF PAILLARD STUFFED WITH VEGETABLE STRIPS &
SWEET POTATO PUREE CHF 42.50

»CAPUNS« BIG DUMPLING WITH SMALL CUBES OF DRIED MEAT,
WRAPPED IN A SPINACH LEAF, GRATINATED WITH LOCAL CHEESE CHF 29.–

»» ALSO AVAILABLE AS A VEGETARIAN OPTION 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 NEW ZEALAND, BEST HARE AND POULTRY COMES FROM FRANCE.
OUR WILD GAME IS LOCAL OR SOURCED FROM OUR AUSTRIAN NEIGHBOURS.
FISH COMES FRESH FROM THE « ZERFREILA LAKE » OR FROM THE LOCAL FISH FARM « VAL LUMNEZIA“.
ZANDER FROM ERSTFELD, CANTON OF URI.
WE GET OUR BREAD FROM THE PENG BAKERY IN VALS.
ALPINE PIKEPERCH FROM ERSTFELD, CANTON URI

INFORMATION ON INGREDIENTS & ALLERGENS
YOU WILL RECEIVE ON REQUEST FROM OUR SERVICE STAFF

DESSERTS

HOMEMADE APRICOT TARTE WITH WHIPPED CREAM	CHF 8.50
ROSEMARY AND HONEY PANNA COTTA WITH ALMOND AND LINSEED CRUMBLES	CHF 13.–
TOBLERONE MOUSSE WITH FRUIT SAUCE AND BERRIES	CHF 14.50
MANGO AND PASSION FRUIT GRANITA WITH MASCARPONE CREAM & MERINGUES	CHF 13.50
SOMETHING SMALL AND SWEET: “AFFOGATO”	
VANILLA ICE CREAM TOSSED WITH A FRESHLY BREWED ESPRESSO SHOT	CHF 10.50
SELECTION OF SOFT & HARD CHEESES WITH HOMEMADE FRUIT BREAD (AVAILABLE IN THE EVENING ONLY)	CHF 19.–

SUNDAE, ICE CREAM & HOMEMADE SORBETS

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