

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 FR. 30.50

IDEALLY FOR 2 PEOPLE TO SHARE

OX HEART TOMATO WITH GRILLED SUMMER VEGETABLES,
WITH BURRATA AND GRISON CURD HAM FR. 22.-

CARPACCIO OF CHAR WITH BUTTERMILK VINAIGRETTE
FENNEL & CITRUS FRUITS FR. 24.-

CAESAR SALAD WITH BACON AND DRIED TOMATOES
PARMESAN SHAVINGS AND RUSTIC BREAD CUBES FR. 16.50

COLOURFUL, SEASONAL LEAF SALAD WITH CROÛTONS FR. 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 FR. 13.-

WATERCRESS-SOUP WITH ALPINE FLOWERS BLOOMS FR. 14.-

SUMMER DELIGHTS

LARGE BOUQUET OF LEAF SALAD
WITH PAN FRIED SWISS CHICKEN BREAST, FRUITS & BERRIES,
ROASTED NUTS, SERVED WITH OUR FRUITY RASPBERRY-DRESSING FR. 30.50

HOMEMADE POTATO GNOCCHI WITH RATATOUILLE
BASIL PESTO & PARMESAN SHAVINGS FR. 29.50

CREAMY PEA RISOTTO WITH CRUNCHY YELLOW LENTILS
& BABA GANOUSH ON A COAL BREAD-CHIP FR. 30.50

LOCAL FRESH CHAR, ROASTED & SERVED *IN ONE PIECE*
SERVED WITH A COLOURFUL BASMATI-RICE & BARBERRIES
WITH PAK CHOI -VEGETABLES AND ACCOMPANIED BY A BEURRE BLANC FR. 54.50

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

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

SWISS VEAL STEAK WITH POTATO GRATIN
GRILLED VEGETABLES ON A ROCKET SALAD BED FR. 47.50

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

»» ALSO AVAILABLE AS A VEGETARIAN OPTION FR. 29.–

BREADED ESCALOPE OF PORK WITH FRENCH FRIES FR. 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“.

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

DESSERTS

HOMEMADE FRUIT TARTE WITH WHIPPED CREAM	FR. 8.50
SALLOW THORN – PANNA COTTA WITH LINSEED– CRACKER	FR. 14.–
HOME MADE CHOCOLATE CAKE WITH STRAWBERRY SOUR CREAM – ICE CREAM	FR. 15.–
MANGO & PASSIONFRUIT – GRANITÉE ATOP MASCARPONE WITH MERINGUE	FR. 13.–
SOMETHING SMALL AND SWEET: “AFFOGATO” VANILLA ICE CREAM TOSSED WITH A FRESHLY BREWED ESPRESSO SHOT	FR. 10.–
SELECTION OF SOFT & HARD CHEESES WITH HOMEMADE FRUIT BREAD (AVAILABLE IN THE EVENING ONLY)	FR. 19.–

SUNDAE, ICE CREAM & HOMEMADE SORBETS

ICED COFFEE «ALPINA»	FR. 12.50
STRAWBERRY FRAPPÉ	FR. 12.–
„DANEMARK - SUNDAE“ VANILLA ICE CREAM WITH WARM CHOCOLATE SAUCE AND ROASTED ALMONDS	FR. 12.–
“CARMEL – SUNDAE” CARMEL ICE CREAM WITH MERINGUE CRUMBLES AND CARMEL SAUCE	FR. 12.–
“PEAR – SUNDAE” REFRESHING PEAR SORBET WITH ICED „WILLIAMS-SCHNAPS“	FR. 14.–
ICE CREAM FLAVOURS: VANILLA, CHOCOLATE, STRAWBERRY, MOCCA, YOGURT, CARMEL	PER SCOOP FR. 4.30
HOME MADE SORBETS & ICE CREAM SORBETS: RASPBERRY OR MANGO ICE CREAM: AMARETTO OR BAILEYS	PER SCOOP FR. 5.–
»»WITH WHIPPED CREAM	FR. 1.80