



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*

SALAD FROM ORGANIC BEETROOT  
WITH MANGO, SESAME & HOMEMADE GINGER-BEETROOT VINAIGRETTE CHF 18.50

CAULIFLOWER WITH APPLE & BABY SPINACH  
POMEGRANATE SEEDS, HUMMUS & SAFFRON CASHEWS CHF 17.–

BEEF CARPACCIO WITH PARMESAN CREAM, PICKLED RED ONION  
& MARINATED ROCKET SALAD CHF 24.–

COLOURFUL, SEASONAL LEAF SALAD WITH CROÛTONS CHF 13.–

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



★ ★ ★ HOTEL  
**ALPINA**  
VALS

**FROM THE HOME MADE POTS OF SOUP**

TRADITIONAL GRISONS BARLEY SOUP CHF 13.–

CURRY LEMONGRASS SOUP WITH SESAME STICKS CHF 14.–

WATERCRESS SOUP WITH ALPINE FLOWER BLOSSOMS CHF 15.–

**ALPINA CLASSICS & WINTER 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 41.50

SWISS VEAL STEAK  
HERB RISOTTO SERVED WITH GRILLED VEGETABLES CHF 54.50

TENDER BRAISED SWISS VEAL CHEEK WITH POTATO MASH  
& ROASTED VALSER ORGANIC BEETROOT CHF 49.50



★ ★ ★ HOTEL  
ALPINA  
VALS

TAGLIATELLE WITH FRIED SALMON CUBES CHF 33.50  
PINK PEPPER SAUCE AND BABY SPINACH

»» AS A VEGETARIAN OPTION:  
WITH POACHED ORGANIC EGG FROM VALS CHF 28.–

CREAMY HERB RISOTTO  
WITH GRILLED VEGETABLES & PARMESAN SHAVINGS CHF 30.50

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.–

WE USE THE FOLLOWING INGREDIENTS IN OUR DISHES:

PORK AND VEAL SOURCED FROM THE REGION AND SWITZERLAND, DEPENDING ON AVAILABILITY.

BEEF SOURCED FROM ORGANIC FARMS IN VALS AND SWITZERLAND, DEPENDING ON AVAILABILITY.

LAMB SOURCED FROM VALS AND SCOTLAND, DEPENDING ON AVAILABILITY.

RABBIT AND POULTRY SOURCED FROM SWITZERLAND AND FRANCE.

GAME SOURCED FROM LOCAL HUNTING GROUNDS AND THE EU, DEPENDING ON AVAILABILITY.

SALMON FROM LOSTALLO, SWITZERLAND.

WE SOURCE OUR BREAD FROM THE PENG BAKERY IN VALS,  
WHICH MAKES BREAD FROM SWISS PRODUCTS.

INFORMATION ON INGREDIENTS AND ALLERGENS IS AVAILABLE  
ON REQUEST FROM OUR SERVICE STAFF.



★ ★ ★ HOTEL  
ALPINA  
VALS  
DESSERTS

HOME MADE FRUIT CRUMBLE TARTE WITH WHIPPED CREAM	CHF 8.50
TOBLERONE MOUSSE WITH CANDIED KUMQUATS	CHF 14.50
CRÈME BRÛLÉE WITH A SMALL SCOOP OF RASPBERRY SORBET	CHF 13.50
LIME PANNA COTTA WITH DILL CRUMBLE	CHF 12.50
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 19.50

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	PER SCOOP CHF 5.–
»»WITH WHIPPED CREAM	CHF 1.80