

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 FR. 30.50

IDEALLY FOR 2 PEOPLE TO SHARE

QUINOA-SALAD WITH GRANNY-SMITH APPLE & POMEGRANATE
ORANGE-VINAIGRETTE FR. 16.50

SALAD FROM ORGANIC BEETROOT FROM VALS "FARM PADANATSCH VALS"
WITH MANGO, SESAME & HOMEMADE GINGER-BEETROOT VINAIGRETTE FR. 17.50

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

SOUP OF PARSNIP WITH ROASTED HEMP SEEDS FR. 14.-

GAME SCENTS

ENTREES

CARPACCIO OF DEER SERVED WITH A DELICIOUS HOME MADE
PLUM CHUTNEY, PARMESAN AND NUTS FR. 23.50

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

AS A STARTER FR. 20.50
AS A MAIN COURSE FR. 33.-

PUMPKIN-SOUP WITH CARAMELIZED PUMPKIN SEEDS & OIL FR. 14.-

MAINS

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

»PIZOKELS« SEMOLINA DUMPLINGS, BIG „SPÄTZLE“

DUO OF VENISON
ACCOMPANIED BY “BERGELLER DUMPLINGS” WITH POTTED FIGS,
AND SEASONAL VEGETABLES FR. 48.50

FILET OF DEER
GRATINATED WITH VALSER HONEY-NUT-CRUST
SERVED WITH „POLENTA“ AND A SEASONAL VEGETABLE VARIATION FR. 51.-

»POLENTA« ORGANIC MAIZ FLOWER

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

CLASSICS & AUTUMN DELIGHTS

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

»PIZOKELS« SEMOLINA DUMPLINGS, BIG „SPÄTZLE“

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

HOMEMADE POTATO GNOCCHI WITH RATATOUILLE
PESTO OF SUN DRIED TOMATO & PARMESAN SHAVINGS FR. 29.50

AUTUMNAL MUSHROOM RISOTTO
WITH BRAISED PUMPKIN & PORT WINE-FIG FR. 30.50

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

CAPUNS AS A VEGETARIAN DISH 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 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		FR. 8.50
CHOCOLATE CAKE WITH HOMEMADE SEA BUCKTHORN ICE-CREAM		FR. 15.-
„VERMICELLES“ CHESTNUT-SPAGHETTI WITH VANILLA-ICE CREAM		FR. 13.-
MOUSSE OF CHESTNUTS WITH CARAMELISED CHESTNUTS AND GRAPES		FR. 14.50
BLOOD ORANGE 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 CHEESE SERVED WITH HOMEMADE FRUIT BREAD <i>(AVAILABLE IN THE EVENING)</i>		FR. 19.-
SUNDAE “ICED COFFEE ALPINA”		FR. 12.50
„DANEMARK - SUNDAE“ VANILLA ICE CREAM WITH WARM CHOCOLATE SAUCE AND ROASTED ALMONDS		FR. 12.-
CARAMEL ICE CREAM - SUNDAE		FR. 12.-
REFRESHING PEAR SORBET WITH ICED „WILLIAMS“		FR. 14.-
ICE CREAM FLAVOURS:		
VANILLA, CHOCOLATE, STRAWBERRY, MOCCA, YOGHURT, CARAMEL	PER SCOOP	FR. 4.30
HOME MADE SORBETS & HOME MADE ICE CREAM RASPBERRY, MANGO, BAILEYS, NUT	PER SCOOP	FR. 5.-
»»WITH WHIPPED CREAM		FR. 1.80