

restaurant alpes

as culinary journey in four acts € 74, six acts € 98
or à la carte

„forest and pasture“

lamb tartare

with jerusalem artichoke variation,
buckwheat and apple celery shot

€ 23

local wool pig

with panko-crunch, nettle seeds, cabbage
taco and onion pastry

€ 24

beef sirloin

celery mousseline, shiitake
mushrooms and “salsa alpina”

€ 32

a walk through the forest

pickled mini-apple, jerusalem artichoke
ice – cream and forest zabaglione

€ 12

„water and meadows“

cured trout

with green strawberry, elderberry
capers, yogurt broth, and nettle oil

€ 21

genussbunker – cheese

ravioli del plin with larch and spruce
sprouts and beer essence

€ 19

two ways of pike-perch

fried fillet and goulash with fennel and
cayenne pepper

€ 27

panna cotta

with strawberry sorbet, apple-caramel,
and koji sablé

€ 12

flavours from the depths

“cacio e pepe” pasta salad

with wild berries, foraged herbs, and
mushroom broth

€ 19

„schüttelbrotgnocchi“

with wild garlic cream, forest berries,
and soufflé waffle

€ 17

pan-seared gyoza

with leek vegetables, umeboshi mayo,
and umami infusion

€ 28

altri coffee

lupin ice cream, almond - parfait -
sandwich, buckwheat, and egg liquor

€ 12