THE FINEST CULINARY DELIGHTS

Our kitchen team led by Michael Tschanun and Alexandra Zünd upholds the following values:

- Sustainability
- Regionality
- Full value creation

Our culinary philosophy is based on Alpine-French cuisine with the courage to try new things.
We only use whole pieces of meat and fish for our menu,
which we cut up ourselves and use in their entirety.

The Mäser family, who run the hotel, also place great importance on homemade, fresh and hotel-grown products.
Founder Fini laid the foundations for our aromatic cuisine with her passion for collecting and growing her own herbs.
Raphael and Tanja contribute their expertise as hunters and fishermen, actively supported by Karl, who strengthens the business in all areas with his experience.
Together, they shape the fascination for the unmistakable scents and flavours of our alpine nature.

For our delicious game dishes, we only use meat from our own hunting grounds – personally hunted by the host family and carefully processed. The lamb comes from Christoph and Gernot Maier in Schruns, while our beef comes from various Montafon farmers and from the Wilde Farm in Lochau. Chickens, ducks, Duroc pigs and even honey come from the Flötzerhof farm in Wolfurt.

For fish lovers, we keep trout and char at our Fellimännle alpine hut.
We also source Arctic char and salmon trout from Nino Mayer in Dornbirn, as well as freshly caught fish from Lake Constance – such as pike, zander and bream – from Albert and Regula Bösch.

Fresh herbs, fruit and vegetables thrive in our 10,000 m² hotel garden. There, they are lovingly tended and processed into aromatic spice blends, chutneys, jams, oils and many delicious dishes.

In summer, we gather porcini mushrooms and chanterelles in the alpine mountains of the Silvertal valley, which we immediately process, pickle or dry – so we can enjoy their full flavour even in winter.

Our connection to our region is very important to us: in summer, we also source fresh fruit and vegetables from our partner farms, such as Vetterhof in Lustenau and Paul Metzler in Ludesch.

Here you can enjoy bread that we bake ourselves from scratch, with love, the best regional ingredients and deliberately reduced yeast and salt content. For its distinctive taste, we use wholemeal flour from the Stricker mill in Grabs, with no additives whatsoever.
A piece of home you can taste – sustainable, fresh and simply delicious.

Your Alpenrose family

TOUCH OF WILDERNESS

Game tasting menu available daily from 6.30 pm to 8.15 pm

Venison jerky | Focaccia | Swiss stone pine butter

Venison carpaccio | Rosemary pesto | Aged mountain cheese

Deer tataki | Lentils | Curry | Wasabi nuts

Pink roasted venison entrecôte | Homemade venison chorizo Celery sticks
Pistachios | Pretzel dumpling bread

Plum crumble | Homemade vanilla ice cream

Menu price: €90
Including accompanying wines (3 glasses): €110

Our staff will be happy to provide you with information about allergens in our dishes.
Despite careful preparation during the production process, cross-contamination cannot be ruled out.
Prices are in euros and include VAT.
Available daily from 12:00 p.m. to 4:30 p.m. and 6:30 p.m. to 9:00 p.m.

Salads

Mixed salad Pumpkin seeds | Bacon | Croutons	6,4
Lamb's lettuce Baked cream cheese | Honey mustard vinaigrette | Caramelised walnuts	10,4
Caesar salad Chicken from the Flötzerhof farm in Wolfurt	17,8

By the spoonful

Clear beef essence Herb pancakes, semolina dumplings or cheese dumplings	7,2
Vegetable stock Herb pancakes, semolina dumplings or cheese dumplings	6,7
Cream of pumpkin soup Pumpkin seeds | Mascarpone	9,7

Starters

Tataki made from game sourced from our own hunting grounds (6:30–8:30 p.m.) Lentils | Curry | Sesame (can also be served as a main course)	17,8 | 24,8
Montafon beef carpaccio (6:30–8:30 p.m.) Aged balsamic vinegar | Mountain cheese | Salad leaves	18,8

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HIGHLIGHTS

Montafon beef fillet cubes in Meaux mustard sauce (6:30–8:30 p.m.) Vegetables of the day | Spätzle	39,8
Zurich-style sliced veal from Montafon veal fillet (6:30–8:30 p.m.) Vegetables of the day | Rice	36,8
Beef tartare (approx. 180g) refined at your table according to your preferences Toast | Butter	26,8
Pink roasted venison entrecôte (6:30–8:30 p.m.) Homemade venison chorizo | Celery | Pistachio | Pretzel dumpling bread	39,4
Viennese schnitzel made from Montafon veal French fries or salad	29,1
Viennese pork schnitzel French fries or salad	19,6
Coconut and lentil curry (vegan) Rice | Vegetables | Peanuts	21,8
Montafon cheese noodles Fried onions | Chives | Lettuce	18,8
Pasta with marinated salmon trout Mascarpone | Lemon zest | Salad leaves | Capers	25,8
Pink roasted entrecôte from Montafon beef Arugula | Braised tomatoes | Parmesan cheese	30,8

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FOR OUR LITTLE GUESTS

Bambi Schnitzel French fries	9,0
Chicken and chips French fries	9,0
Spaghetti Tomato sauce or Bolognese	8,8
Spätzle cream sauce	7,1

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THE GRAND FINALE

Kaiserschmarren	14,9
Fruit bowl Vanilla ice cream | Strawberry ice cream | Fruit salad | Whipped cream	7,8
Vanilla crumble Vanilla ice cream | Crumble | Chocolate sauce | Whipped cream	7,8
Serving of egg liqueur	2,0
Champagne or vodka sorbet	7,2
Scoop of ice cream Vanilla, chocolate, stracciatella or strawberry	3,1
Serving of egg liqueur	2,0
serving of whipped cream	0,8
Sphere sorbet Mango	3,7
Homemade cake from the buffet (12:30 to 16:30)	per item 5,0
serving of whipped cream	0,8
Dessert of the day (6.30 pm to 8.30 pm)	

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