

# Alpina Lounge & Bar

## The Alpina Antipasti

<b>Smoked salmon</b> served garnished with toast	48
 <b>Minestrone</b> with basil pesto	26
<b>Martin Göschel's beef tartare</b> egg yolk, extra virgin olive oil, extra salt from Swiss «Saline of Bex» served with toast	80g 36 140g 52
<b>Vitello Tonnato</b> thin slices of veal served with a light tuna sauce	38
<b>Alpine bull carpaccio</b> Beef carpaccio served with 24-month aged parmesan	38
<b>Ceviche of Loup de Mer</b> or vegetable ceviche with KOA cocoa fruit juice, lime, chilli and coriander	32 28

## Served in a Bowl

<b>Caesar Salad</b> Romaine lettuce, croûtons and 24-month aged parmesan  with chicken breast or pan-fried Black Tiger prawns	24 29
<b>Salade Niçoise</b> Romaine lettuce, boiled egg, green beans, seared yellowfin tuna, cucumber, tomatoes and baby potatoes	32
 <b>The Alpina «Bowl in One»</b> Chickpeas, quinoa, avocado, tomatoes, carrots, cucumber, sweet potatoes, romaine lettuce, chopped nuts served with pita bread	34
<b>Insalata «Burrata»</b> with cherry and vine tomatoes	32

## The Alpina Pasta

<b>Calamarata al Ragù Bolognese</b> Calamarata pasta with ragù Bolognese and parmesan	38
<b>Casarecce all'Aragosta</b> Homemade casarecce with lobster and spring onion	48
<b>Spaghetti all'Arrabiata</b> with spicy tomato sauce and fresh garlic	32
<b>Spaghetti Carbonara</b> with bacon, onions, egg, parsley and parmesan	36
<b>Penne Pomodoro</b> with fresh tomato sauce	32
<b>The Alpina Zero Waste Pasta</b> Homemade casarecce of dry rye bread with tomatoes, buffalo buratta, basil, Taggiasca olives and pine nuts	34

## Fish & Seafood

<b>Whole sole</b> with whole-roasted herb potatoes, grilled green asparagus and small sun-dried tomatoes	78
<b>Roasted fillet of salmon</b> served with mixed summer vegetables	76
<b>Fillet of sea bass</b> served with fennel and saffron sauce	76

## A TASTE OF SOMMET BY MARTIN GÖSCHEL

I	Carpaccio of langoustine with Imperial caviar	68
II	Carnaroli risotto with Périgord truffle	66
III	Grilled green asparagus with fermented «Alpina Honey» glaze, tofu, egg and Alpine herbs	33
IV	Homemade langoustine ravioli	68
V	Göschel's Caviar Special	55

## Bread & Burger

*Vegan versions of our burger and hot dog are also available, selection by BEYOND MEAT*

<b>The Alpina Beefburger</b> Gstaad beef (200 g) with bacon, salad, grilled onion rings, tomato, mountain cheese, barbecue sauce and French fries	38
<b>American Style Hot Dog</b> Local Gstaad sausage, raclette cheese and mustard sauce	38
<b>The Alpina Club Sandwich</b> Toasted bread with chicken breast, fried bacon, tomato, salad, egg served with French fries	38
<b>Pastrami Sandwich</b> Wheat rye bread with cream cheese, pastrami beef, Sauerkraut and «Get One» Spreewald gherkins	58

**Zero Waste Pizza** 250  
with Périgord truffle, Gstaad mountain cheese from Ueli Bach's farm, sour cream and finely chopped spring onions

*With every Zero Waste Pizza purchased, The Alpina Gstaad will donate CHF 200 to SMILING GECKO. The aid organisation SMILING GECKO supports suffering children and families in Cambodia, one of the poorest countries in the world.*



## Meat

<b>11 oz Simmental beef rib eye or entrecôte steak</b> with baked potato, sour cream and grilled tomato	88
<b>Overnight slow cooked veal spare ribs</b> with a sweet and sour glaze, warm potato salad and chimichurri dip	68
<b>12 oz Simmental veal cutlet</b> served with potato mousseline and grilled vegetables	88
<b>9 oz Beef fillet</b> served with spiced cabbage and hash browns	95
<b>Fried chicken breast</b> with parmesan crust, green asparagus and tomato sauce	68