


Alpina Lounge & Bar

The Alpina Antipasti

Home-smoked salmon with grated horseradish and toast	48
 Minestrone	35
Vitello Tonnato thin slices of veal served with a tuna sauce	38
Ceviche of Noble Fish with coconut and roasted corn	56
Japanese dumplings Gyoza with vegetables with beef	14 16

BEEF «FROM NOSE TO TAIL»


Ravioli di Manzo Beef ravioli with brown butter and sage	36
Martin Göschel's Beef Tartare Egg yolk, extra virgin olive oil, toast and French fries	80g 52 140g 65
Alpine Bull Carpaccio Beef carpaccio, rocket, pesto and 24-month aged parmesan	48
Asian Beef Stew with vegetables, buckwheat noodles, chili and young leeks	45
Baked Bone Marrow with summer truffle, salted butter and toasted bread	68
11 oz Beef Rib Eye with potato gratin and grilled vegetables	95
9 oz Beef Fillet served with summer vegetables and hash browns	98

We source our beef from the local farm of Ueli Bach, from which we obtain whole animals, used entirely for the various dishes, broths and sauces offered in our restaurants.

The Alpina Pasta

Paccheri al Ragù Bolognese Paccheri pasta with ragù Bolognese and parmesan	38
Casarecce all'Aragosta Homemade casarecce tossed in lobster ragout	48
Spaghetti all'Arrabbiata with spicy tomato sauce and fresh garlic	32
Tagliolini Burro e Acciughe with anchovies, capers and black olives	36
Martin Göschel's langoustine ravioli	86
The Alpina Zero Waste Pasta Salad Homemade casarecce of dry rye bread with tomatoes, buffalo burrata, basil, Taggiasca olives and pine nuts	34

Served in a Bowl

Caesar Salad Romaine lettuce, croûtons and 24-month aged parmesan	24
<i>with pan-fried chicken or Black Tiger prawns</i>	29
Salade Niçoise Romaine lettuce, boiled egg, green beans, seared yellowfin tuna, anchovies, cucumber, tomatoes and new potatoes	32
 The Alpina «Bowl in One» Chickpeas, quinoa, avocado, tomatoes, carrots, cucumber, sweet potatoes, romaine lettuce, chopped nuts served with pita bread	34
Insalata «Burrata» Buffalo burrata, cherry and vine tomatoes	32
Poke Bowl Rice, roasted cauliflower, vegetables, tofu and a boiled egg	32
<i>with teriyaki chicken ragout or roasted salmon</i>	38
Greek Salad Cucumbers, feta cheese, black olives, tomatoes, bell peppers, anchovies	32

Bread & Burger

Vegan versions of our burger are also available from our BEYOND MEAT selection

The Alpina Beef Burger Gstaad beef (200 g) with bacon, lettuce, caramelised onion rings, tomato, mountain cheese, barbecue sauce and French fries	38
The Alpina Hot Dog Local Gstaad sausage, Sauerkraut and cheese sauce	38
The Alpina Club Sandwich Chicken breast, crispy bacon, egg, tomato, lettuce and French fries	38
Pastrami Sandwich Pastrami beef served on sourdough bread with cream cheese, Sauerkraut and «Get One» Spreewald gherkins	58
Zero Waste Pizza with summer truffle, mountain cheese from Ueli Bach's alpage, truffle cream, finest rocket, and Chioggia beetroot	95

Fish & Meat

Whole Sole with herb-roasted whole potatoes, grilled green asparagus and sun-dried tomatoes	78
Roasted Fillet of Salmon served with mixed summer vegetables with white wine velouté and jasmin rice	76
Fillet of Sea Bass served with fennel-potato vegetables and saffron sauce	76
Bouillabaisse of Noble Fish with herb baguette	84
Veal Spare Ribs with a sweet and sour glaze and potato chips	68
12 oz Simmental Veal Cutlet served with potato mousseline and grilled vegetables	88
Chicken Tandoori with vegetables, plain yoghurt and jasmine rice	68
Wiener Schnitzel with French fries, cranberries and lemon	89

 Vegan dish

Please consult our service hosts about allergens and declarations.