

starters

ESCARGOTS MONTAGNARDS

Woodland snails and shiitake mushrooms with garlic, pancetta and herb butter, served in a copper pot with puff pastry top

SPARGEL HÄPPCHEN

Sautéed asparagus, local organic mushrooms and walnuts on crisp polenta with Chèvre

ZWIEBELSUPPE

Traditional onion soup

CAESAR SALAT

The classic salad

KANINCHEN RAVIOLI

Rabbit ravioli in a wild mushroom brandy cream sauce

WYOMATO SALAT

Sliced wyomatoes and buffalo mozzarella, basil, pancetta and fig-balsamic vinaigrette

BUENDNER FLEISCH

Thin sliced dry cured beef with pearl onions, cornichon and Bavarian black bread

CHÂTEAU SALAT

With ranch or bleu cheese dressing

SALAT MIT GERÄUCHERTEM LACHS

Smoked salmon on arugula and watercress with red onion, cucumber and tomato and lime-ginger vinaigrette

fondue

ALPEN FONDUE

Gruyère and Emmenthaler cheese blended with white wine completed with Kirschwasser, served with fresh bread and apples for dipping. Add the following:

BISON BRATWURST

VEGETABLES

FOREST MUSHROOMS

ROASTED GARLIC

FONDUE CHINOISE

Lean beef and chicken you cook in broth at your table, served with special dipping sauces, fingerling potatoes, and fresh vegetables

JÄGER FONDUE

Bison and Elk

CHOCOLATE FONDUE



The ALPENROSE

located inside the Alpenhof in Teton Village

307.733.3242

entrées

WIENER SCHNITZEL

Crisp breaded veal, lemon demi-glace, lingon berries, spätzle, fresh vegetables

JÄGERSCHNITZEL

Pork loin medallions, sautéed, flamed with brandy, wild mushrooms, demi-glace, spätzle, fresh vegetables

BAUERN PLATTE

Farmer's plate of bratwurst, knockwurst and pancetta, rösti potatoes, sauerkraut, fresh vegetables

KASSLER RIPPCHEN

Smoked pork chop, cranberry demi-glace Schlink Haus Spaten Rosti potato, fresh vegetables

WIENER ROSTBRATEN

Beef Vienna-style brushed with Dijon, onion, lemon demi-glace Gruyère mashed potatoes, fresh vegetables

FORELLE IM NUSSMANTEL

Idaho ruby rainbow trout, almond-hazelnut crusted, chipotle-lime beurre blanc, wild rice, fresh vegetables

WILD NACH SANKT HUBERTUS ART

Free range venison medallions, wild and local mushroom sauce, fresh berries, spätzle, fresh vegetables

PFEFFER STEAK

Bison tenderloin medallions flamed with brandy, green peppercorn sauce, roasted Yukon potato, fresh vegetables

COQ AU VIN CASSOULET

Chicken breast, local mushrooms, pearl onions simmered in red wine, fresh herb risotto, fresh vegetables

LINGUINI MIT FRÜHLINGSGEMÜSE

Linguini with spring vegetables, Gruyère cheese

This is a sample menu. Menu items change daily and seasonally. Please call the Alpenhof for current menus and hours.

**Après
Ski**
3 to 6

FOOD & DRINK SPECIALS

- FULL BAR, BEER & WINE
- BURGERS, BRATS & LOTS MORE
- FONDUE MENU
- WARM FIREPLACE



inside the Alpenhof in Teton Village
307.733.3242

breakfast, lunch & dinner is served
in the Alpenhof daily