

ALDEN

HOTEL SPLÜGENSCHLOSS

Starters

Veal Tartare

with lobster ice cream, frisee lettuce and orange vinaigrette
34 / 48

Fried duck liver with black pudding flan

served with apple and calvados compote and brioche
36

Baby calamari

lukewarm baby calamari salad with potatoes, olives and rosemary dressing
24

ALDEN salad

mixed leaf salad with egg, olives and balsamico dressing
17 / 26

Soups

Soup of mustard foam

with baked sweetbread and tarragon oil
17

Clear consommé of seafood

with homemade sepia-lobster-ravioli
18

Hot starters

Spinach risotto

with goat cheese and prosciutto ham
22 / 27

Homemade spaghetti

with seafood, olive oil and herbs
24 / 28

Ravioli with ricotta and lime

on braised trevisano and thyme butter
28 / 37

Fish

Roasted fillet of monkfish

on tomato-vanilla ravioli, sugar pea mousseline and chorizzo sauce
48

Steak of salmon

with sautéed red cabbage, pommes natures and fresh horseradish
42

Giant shrimps

with braised tomatoes, snow peas and herb butter
34 / 42

Roasted turbot

on small fried potatoes, with root vegetables and “Kalamata” olive sauce
56

Meat

Roasted saddle of lamb

on dried fruit couscous, onion confit and balsamico jus
54

Fillet of beef

with fried king oyster mushrooms, smoked mashed potatoes and Barolo jus
55 / 69

Grilled veal paillard

served with ratatouille vegetables, sage gnocchi and “San Daniele” sauce
52

Barbarie duck breast

with bouquet of vegetables, Schupfnudeln and black currant pepper jus
44

On request, we are happy to serve all our meat and fish dishes from the grill.

Side dishes

Tomato-vanilla ravioli, pommes natures, red cabbage, couscous, smoked mashed potatoes, spaghetti, ratatouille, sage gnocchi, vegetables, spinach risotto, Schupfnudeln
8

Good to know

- ◆ The Restaurant «ALDEN» is open 7 days a week, also Saturday and Sunday
- ◆ Before or after the concert we offer a 2 course dinner for CHF 48.00
- ◆ Meat declaration: Beef CH/USA; Veal CH; Pork CH; Poultry CH/F; Lamb AU; Duck F; the US-Beef can be produced with antibiotics or other hormones.
- ◆ The prices are in Swiss Francs, incl. 8.0% VAT
- ◆ Join the public site inspection every Wednesday at 6pm

Sweet endings...

Valrhona chocolate soufflé

with chilli and mango

18

Parfait of walnut wrapped in homemade bisquit

with poached red wine pear

15

Citrus fruit crème brûlée

with lavender ice cream

16

Ice cream

choice of seasonal homemade ice cream and sherbets

5 (per scoop)

Cheese

choice of cheese specialities

with pickled port wine figs und fruitbread

6 (per type of cheese)