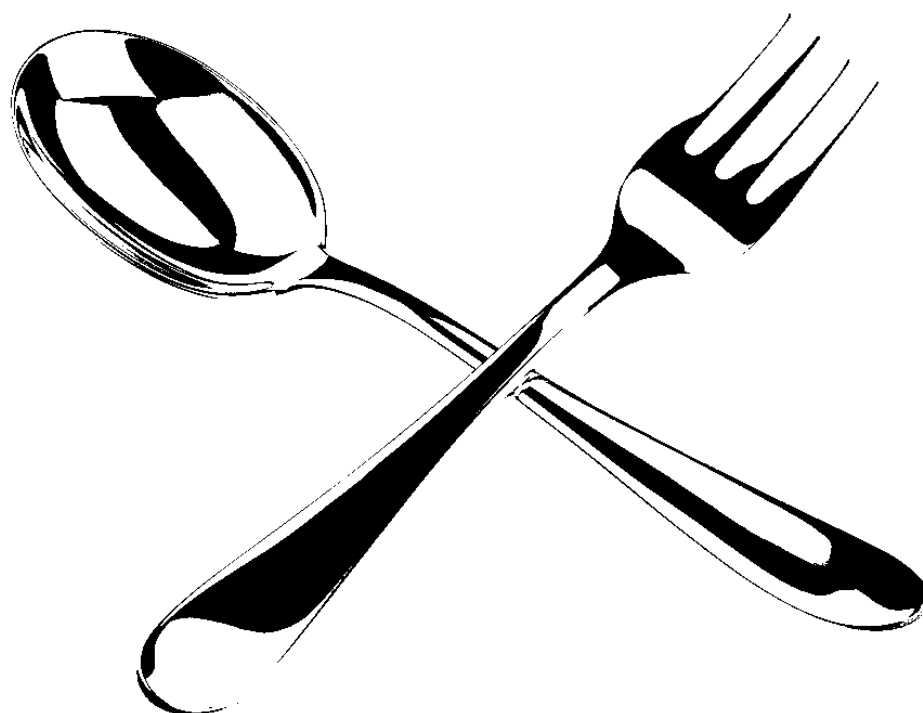


**Welcome**  
at the  
**Hotel-Restaurant Alexander**

Page by our autumn carte and discover what Oliver  
Neumaier and his team have created for you



We wish you a wonderful culinary time in the  
Restaurant Alexander



# Regional quality gives a good feeling

Before you enjoy our food, please to should and may like to know: our chef Oliver Neumaier maintains direct contact with surrounding very regional suppliers to create our fresh and seasonal kitchen together with our local producers.

## Meat & Sausages

Butcher Felder from Seewen & Butcher Heinzer from Muotathal

## Fish & Comestible

Seinet from Luzern & G. Bianchi from Zuffikon

## Vegetables, Fruits & Dairy products

Family Gössi from Weggis, Beat Keller from Sins

Family Muheim 'Bühlhof' from Greppen

## Bred & gluten free products

Bakery Dahinden & Bakery Tschumi from Weggis

Company Schär from Burgstall in South-Tirol

## Eggs

Chicken-Farm Hegi, Family Zimmermann from Weggis

## Cheese

Dairy Barmettler from Stans

Cheese Dairy Gisler from Altdorf

Vreni Annen, Alp Trieb, Rigi

Franz Toni Kennel, Chäserholz Alm, Rigi

(The alpine cheese of the Rigi are exclusive raw-milk cheese)

Here you can find a completely overview of our declarations:

Foreign meat may have been produced with non-hormonal performance enhancements

<b>Beef</b>	Switzerland, Uruguay & Paraguay
<b>Veal</b>	Switzerland
<b>Porc</b>	Switzerland
<b>Lamb</b>	Switzerland, Australia & New Zealand
<b>Wild:</b>	Switzerland, Austria, Spain & New Zealand
<b>Chicken</b>	Switzerland, France & Hungary
<b>Rabbit</b>	Hungary
<b>Sole</b>	Netherlands
<b>Freshwater fish</b>	Switzerland, Germany & Italy
<b>Sea fish</b>	Please ask our service staff

# Our menus

Oliver Neumaier has created three different menus for you. The focus is on seasonal and especially fresh products

## Champagne Menu

Enjoy a 4-course menu with the appropriate champagne from Jacquart

## Beer Menu

A beer specialist of Feldschlösschen has chosen the perfect beer for the variety of different dishes

## Menu ‚Fit and Vital‘

«Enjoy with good conscience fine tasting dishes»  
With this slogan the kitchen staff spoils you with a healthy and vital menu

Of course **you can choose individual dishes from the menus** or create your own menu at the menu card

# Champagne Menu

Carpaccio of saddle of venison  
Mustard fruits and 'Belper Knolle' cheese  
Sheep-milk yogurt

CHF 18.-



## Champagne Jacquart Extra Brut

Crystal bright and delicately pale, its golden gleams and jade green highlights give visual depth in the glass. Opening on fragrant floral notes of lime blossom, lily and acacia, its fresh citrus notes of bergamot and lemon zest are delicately enveloped by a swirl of marshmallow. Aromas of shelled almonds, but also fruits such as pear, cherry, apple and quince jelly are detectable after airing, accompanied by spicy coriander, star anise and a peppery toastiness

Pumpkin cream soup  
Pumpkin raviolis and pumpkin-seed oil

CHF 15.-



## Champagne Jacquart Blanc de Blancs 2006

Light gold. Refined nose where white flower aromas are augmented by a delightful note of hazelnut and pastries. The palate shows seductive mellowness, suppleness and freshness. More of the precise, persistent nose aromas. A nicely crafted Champagne.

Oven-roasted saddle of roe deer  
Juniper sauce  
Figs, hay-flower bacon and mashed celery

CHF 45.-



## Champagne Jacquart Brut Mosaïque

A shimmering, satiny pale gold colour with deeper gold nuances and flashes of jade. Fine bubbles presage a champagne that is fresh and opulent. Floral (rich honeysuckle) and fruity (crushed pear, preserved lemon, peach) aromas mingle with soft creamy notes of biscuit and fresh crusty bread. Chardonnay / Pinot Noir / Pinot Meunier.

Baked plums from Weggis stuffed with amaretti  
Amaretto and honey-double cream ice cream

CHF 14.-



## Champagne Jacquart Brut Mosaïque Rosé

The salmon pink of this champagne is tinged with orange highlights and rose petal pink gleams that shimmer prettily in the glass. The first nose opens with subtly fruity notes (wild strawberry, vine peach) and kumquat. Airing reveals a basket of fruits such as grenadine, fig, raspberry, redcurrant, dried apricot and pink grapefruit zest. The wine develops in the mouth with bold, juicy, red and black fruits that charm the palate but also offer a sensation of crisp freshness.

Menu complet CHF 115.- incl. 4 glases of champagne  
Prices per dish are without champagne

## «Wild beermenu»

Ham of wild boar from Muotathal CHF 18.- (1/2 Port)  
Bilberry chutney and pickled king oyster mushroom CHF 28.-



**Feldschlösschen Braufrisch** modern interpretation of a classical beer. This naturally cloudy beer was brewed with passion at Feldschlösschen and convinces by its unique refreshing taste. This beer has a light hoppy bitterness with a malt and caramel taste.

Risotto with pumpkin CHF 16.- (1/2 Port)  
Pumpkin seeds and oil, alpine feta cheese CHF 26.-



**Grimbergen Blonde** is a fine spicy wheat beer with the strong character of an Abbey beer. It is a perfect spring beer with its freshness and at the same time intense, fruity flavour. Grimbergen Blanche goes particularly well with cold-warm dishes.

Braised jugged venison marinated in red wine CHF 30.- (1/2 Port)  
Red cabbage and spätzli CHF 36.-



**Kilkenny** is a nitrogenated Irish cream ale from Ireland. Kilkenny has less hop than other Irish beers and it has a nitrogenated cream head similar to Guinness. Kilkenny was brewed in St. Francis Abbey Brewery in Kilkenny which was the oldest operating brewery in Ireland until its closure in 2013. The ingredients are water, malted barley, roasted malted barley, hops, and yeast.

'Torta di Castagna' CHF 14.-  
Luke-warm chestnut cake with walnut ice-cream

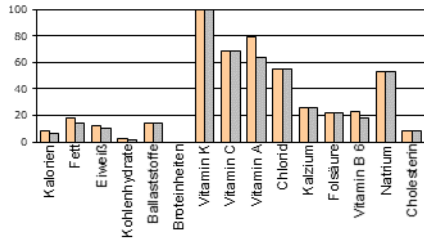


**Guinness** is an Irish dry stout that originated in the brewery at St. James's Gate brewery in the capital city of Dublin, Ireland. Guinness features a burnt flavour that is derived from roasted, unmalted barley.

Menu complet CHF 84.- incl. beers  
Prices per dish are without beers

# „Fit and Vital“ menu

## Starter

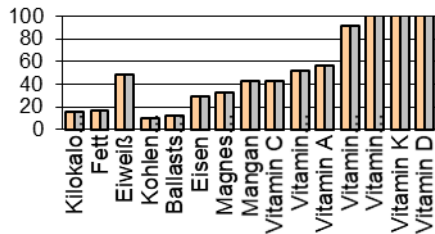


Field salad from Weggis with saffron-pear  
Honey dressing

CHF 14.-

**Fit & Vital:** Eigentlich gehört Nüsslisalat gar nicht zu den Blattsalaten, verwandt ist er mit den Baldriangewächsen. Gerade deshalb ist er auch so schön aromatisch: Die ätherischen Baldrian Öle verleihen dem Nüsslisalat nämlich seinen typisch nussigen Geschmack. Nüssli salat hat nicht nur den Vorteil, dass es ihn auch im Winter bei regionalen Gemüsebauern gibt, auch seine Inhaltsstoffe haben es in sich. Darum ist Nüssli salat gesund: Im Vitamin-Check hängt Nüssli salat alle anderen Salate ab. Keine andere Sorte enthält so viel Vitamin C (35 Milligramm / 100 Gramm) wie er. Außerdem macht Jod, den Nüssli salat gesund. Ein weiterer Spitzenwert: Nüssli salat ist reich an Vitamin A (650 mg / 100 g), Phosphor, Calcium und Folsäure.

## Main courses

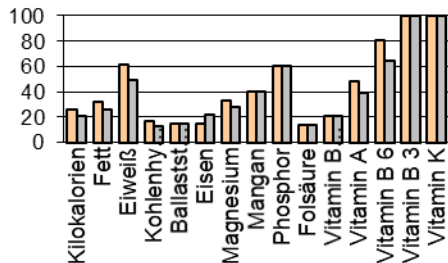


Chicken breast  
Yogurt, cress and boletus mushrooms-risotto

CHF 30.- (1/2 Port)  
CHF 36.-

**Fit & Vital:** Pilze liefern uns einen bemerkenswert hohen Gehalt an Eiweiss. 100 Gramm Pilze enthalten durchschnittlich 3,3 Gramm Eiweiss und damit mehr als die meisten Gemüsesorten. Daher sind sie eine schmackhafte und wertvolle Alternative für Menschen, die ihren Fleischkonsum reduzieren möchten und natürlich ganz besonders für Vegetarier und Veganer. Ebenso aber auch für Menschen, die aufgrund von erhöhten Harnsäurewerten, Gicht oder Rheuma auf hoch purinhaltige Lebensmittel verzichten müssen.

or

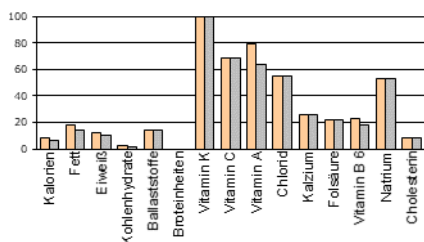


Baked quinoa-balls  
Pumpkin-tomato-sauce and bean seeds (vegetarian)

CHF 20.- (1/2 Port)  
CHF 27.-

**Fit & Vital:** Der Kürbis ist ein gesunder Sattmacher: 100 Gramm seines Fruchtfleisches haben nur 27 Kalorien. Der Kürbis macht als Gemüsebeilage, gefüllt oder zu Suppe verarbeitet eine gute Figur. Dabei liefert er viele Nährstoffe wie Beta-Karotin, Vitamin A, Magnesium, Kalzium und Kalium. Vor allem das Beta-Karotin ist ein wichtiger Schutzstoff für die Zellen, da es antioxidative Eigenschaften besitzt und die Zellen vor dem Angriff freier Radikale schützt. Kürbiskerne werden - zum Teil geröstet und gesalzen - als Snack geknabbert und in Backwaren verwendet.

## Dessert



Iced Parfait of cassis  
Prosecco jelly, bilberries and granola

CHF 12.-

**Fit & Vital:** Entzündungshemmende Anthocyane unterstützen den Körper dabei, freie Radikale abzufangen und sie zu neutralisieren. Die Pflanzenstoffe, die den Heidelbeeren auch ihre tiefblaue Farbe geben, können so einen vorzeitigen Alterungsprozess der Haut ausbremsen. Heidelbeeren können also tatsächlich vorbeugend bei Falten wirken. Zudem stabilisieren die in Heidelbeeren enthaltenen Biostoffe das körpereigene Adernsystem und sollen laut einiger Studien sogar Krebs und Arteriosklerose vorbeugen.

	<u>½ Portion</u>	<u>Portion</u>
<b>Cold appetizer</b>		
<b>Baked cow milk formaggini</b> (without meat) Avocados & tomatoes	CHF 18.-	CHF 26.-
<b>Marinated Mostbröckli</b> (Beef) <b>from Rotkreuz</b> Shallots vinaigrette, Tête-de-moine cheese, rocket salad	CHF 22.-	CHF 30.-
<b>Beefsteak Tatar</b> (Light/Medium/Spicy) Butter and toast	CHF 20.-	CHF 32.-
<b>Scottish smoked salmon</b> Sweet dill-mustard sauce Cucumbers and red onions	CHF 18.-	CHF 25.-

## Soups

<b>Coconut cream soup</b> (without meat) Curry and lemongrass	CHF 14.-
<b>Fish soup „Alexander“</b> With saffron and vegetables	CHF 14.-

## Salades

<b>Leaf lettuce from Hertenstein</b> With bacon, croutons, parmesan Fig-mustard dressing	CHF 14.-	CHF 18.-
<b>Salat „Capri“</b> Mixed salad with king prawns in potato crust Yogurt dressing	CHF 16.-	CHF 24.-
<b>Salat „Caprese“</b> (without meat) Tomato, mozzarella, lime oil and basil pesto Balsamic dressing	CHF 14.-	CHF 22.-
<b>Spring rolls</b> (vegan) Lettuce salad with cherry tomatoes, cucumbers Sweet and sour sauce, passion fruit dressing	CHF 14.-	CHF 20.-

On request we serve our salads with italian or french dressing

	<u>½ Portion</u>	<u>Portion</u>
<b>Pasta</b>		
<b>Al Forno</b> (without meat) Potato gnocchis with fig Goat cheese	Fr. 20.00	Fr. 26.00
<b>Di Pollo</b> Spaghettoni with slices of chicken Tomatoes and zucchetti	Fr. 26.00	Fr. 29.00
<b>Di Mare</b> Spaghettoni with king prawns Tomatoes, pine nuts and rocket salad	Fr. 26.00	Fr. 29.00
<b>Fish dishes</b>		
<b>Fried sole</b> Tomatoes, capers, olives and Ratatouille Ravioli	Fr. 39.00	Fr. 45.00
<b>Deep fried perch in beer batter</b> New potatoes and tatar sauce	Fr. 26.00	Fr. 35.00
<b>Meat dishes</b>		
<b>Pork chop with sunflower seed crust</b> Roasted potatoes and vegetables	Fr. 30.00	Fr. 38.00
<b>Escalope ,Viennese Style'</b> New potatoes and cranberries	Fr. 35.00	Fr. 39.00
<b>Tagliata from beef</b> Fresh horseradish, vegetables Potato gnocchis	Fr. 38.00	Fr. 45.00

*About ingredients in our dishes which can trigger allergies or intolerances,  
please inform our staff*