



Welcome at the Hotel- Restaurant Alexander

Page by our wild autumn carte and discover the creations of Oliver Neumaier and his team.

Our concept convince you with seasonal and regional delicacies. Each plate is based on sustainable products from selected partners from and around the Rigi.















We wish you a wonderful culinary time in the
Restaurant Alexander



- fresh, seasonal & from the region -

Our recommends of the week

Dry deer sausage from Muotathal with cranberry (150g)	 	CHF 10.-
Rudi's leaf salad with pumpkin-seed oil dressing Marinated pumpkin	 	CHF 12.-
Cream soup of pumpkin + pumpkin ravioli	 	CHF 12.- CHF 19.-
Salade of braised chicory Cassis dressing, 'Burrata' cheese & nut crumble	 	CHF 18.-
Sautéed fillet of féra from Central Switzerland (200g) Beetroots, quinoa & mashed lentils	 	CHF 39.-
Sautéed deer back with juniper sauce (200g) Figs, hayflower-bacon & spelt pizokel		CHF 45.-
Creme Brulee of chestnuts & cherry spirit from Weggis Vanilla ice cream	 	CHF 16.-

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



gluten-free dish



vegetarian dish



lactose-free dish



Vegan dish



- Chosen favourites -

Alexander-Classics

- something to munch -

Marinated olives, bread & olive oil	CHF 6.-
«Sbrinz» cheese, bread & olive oil	CHF 8.-
Sausage from Muotathal, bread & olive oil	CHF 8.-

- good starters -

Beefsteak Tatar of beef from Schwyz	1/2	CHF 20.-
Toast & butter		CHF 32.-

Our salad plate with house dressing	CHF 14.-
+ fried chicken slices	CHF 24.-
+ sautéed veal escalope with herbes	CHF 28.-
+ deep fried perch in beer batter	CHF 26.-

Leaf lettuce from Hertenstein	1/2	CHF 14.-
Bacon, croutons, parmesan & fig-mustard dressing		CHF 18.-

«Buffalo» mozzarella	CHF 10.-
Tomatoes & pesto	

«Pastrami» with sesame dressing	CHF 18.-
Fennel & chipped cheese	

«Rigi Plättli»	CHF 18.-
Mixed dry meat and chees plate from Mount Rigi	

Classic sandwich	CHF 8.-
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- to spoon -

Grisons bearley soup	CHF 8.-
With slices of dry meat	CHF 10.-

Cococunt cream soup	CHF 10.-
with king prawns	CHF 16.-



- Phosen favourites -

Alexander-Classics

- hot dishes -

Spring rolls with vegetables Cucumber salad & chili sauce		CHF 12.-
«Buure» Sandwich Bruschetta, dry ham, marinated vegetables & fried eggs		CHF 16.-
«Alexander» Sandwich Bruschetta, sautéed chicken slices, marinated vegetables & fried eggs		CHF 20.-

- our highlights -

Pasta Di Mare Spaghettini with king prawns, tomatoes, pine nuts & rocket salad	½	CHF 26.- CHF 29.-
Escalope «Viennese Style» Cranberries and «Alexander» French Fries	½	CHF 35.- CHF 39.-
Tagliata of calf from Schwyz Fresh horseradish and «Alexander» French Fries	½	CHF 38.- CHF 45.-
Deep fried perch in beer batter Tatar sauce		CHF 19.-
«Alexander» French Fries		CHF 7.-



- *Food and beverage in harmony* -

Our wild menu



Champagne
Jacquart
Extra Brut

„Formaggini“ cheese & cerf
pastrami from Muoatathal
Beetroot, Fig & rose hip topping



CHF 18.-

Boletus ravioli
Saffron sauce & sauerkraut



CHF 24.-

Wild boar chop
with grappa sauce
Marinated pumpkin, mashed
pumpkin & pumpkin spätzli

CHF 40.-

Chestnuts from Greppen
Chestnut cake, meringues &
pear ice cream



CHF 14.-

Feldschlösschen
Braufrisch



Grimbergen Blonde



Kilkenny



Guinness



Menu complet
Included 4 glasses of champagne
Included 4 different beers

CHF 79.-
CHF 115.-
CHF 101.-



- Regional quality gives a food 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
Garden Zurmühle from Weggis

Bred & gluten free products

Bakery Dahinden & Bakery Tschumi from Weggis
Company Schär from Burgstall in South-Tirol

Eggs

Family Suter 'Hügerihof' from Weggis

Cheese

Dairy Barmettler from Stans
Bruno Wittwer from Emmenbrücke
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

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