



Welcome at the Hotel- Restaurant Alexander

Page by our spring 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

Field salad from Rudi with wild garlic-dressing Bacon & Egg		CHF 10.-
Cream soup of wild garlic + wild garlic ravioli & sautéed boiled beef	 	CHF 10.- CHF 16.-
Sautéed green asparagus Vanilla-orange dressing, ‚Burrata‘ & smoked country ham	$\frac{1}{2}$	CHF 18.- CHF 29.-
Sautéed fillet of pollan from Central Switzerland (200g) Asparagus pesto & green asparagus		CHF 39.-
Beef steak from Schwyz (200g) Wild garlic butter & «Alexander» French Fries		CHF 48.-
Creme brulee of strawberries Vanilla ice cream	 	CHF 15.-

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 Toast & butter	1/2	CHF 20.- CHF 32.-
Our salad plate with house dressing + fried chicken slices + sautéed veal escalope with herbes + deep fried perch in beer batter		CHF 14.- CHF 24.- CHF 28.- CHF 26.-
Leaf lettuce from Hertenstein Bacon, croutons, parmesan & fig-mustard dressing	1/2	CHF 14.- CHF 18.-
«Buffalo» mozzarella Tomatoes & pesto		CHF 10.-
«Pastrami» with sesame dressing Fennel & chipped cheese		CHF 18.-
«Rigi Plättli» Mixed dry meat and chees plate from Mount Rigi		CHF 18.-
Classic sandwich		CHF 8.-

- to spoon -

Grisons bearley soup With slices of dry meat	CHF 8.- CHF 10.-
Cococunt cream soup with king prawns	CHF 10.- 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 spring menu



Champagne
Jacquart
Extra Brut

Vegetable salad with peanuts
Pickled root-vegetable
Tomatoes, radish & feta



CHF 16.-

Risotto of wild garlic & peas
Antipasti-tomatoes



½ CHF 24.-
CHF 32.-

Veal steak from Muotathal
Lemon sauce, green asparagus
Asparagus-Torellacci

½ CHF 38.- (120g)
CHF 50.- (200g)

Iced cake of milk & meringues
Strawberries & dried fruit-
granola



CHF 14.-

Feldschlösschen
Braufrisch



Champagne
Jacquart
Blanc de
Blancs

Grimbergen Blonde



Jacquart
Brut
Mosaïque

Kilkenny



Champagne
Jacquart
Brut
Mosaïque
Rosé

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