



Welcome at the Hotel- Restaurant Alexander

Page by our 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

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| Spring salad from Rudi pumpkin-seed oil dressing Pickled pumpkin | CHF 8.- |
| Salad of braised chicory Marinated radish & ham of wild boar | CHF 16.- |
| Cream soup of chestnut with boletus mushroom ravioli + sautéed blood sausage | CHF 14.- CHF 19.- |
| Sautéed fillet of pollan from Central Switzerland (200g) Pomegranate, black salsify & pearl barley | CHF 39.- |
| Sautéed saddle of venison with nut pesto (250g) Red wine-pear, bacon & mashed corn | CHF 45.- |
| Pumpkin cake Coconut- bilberry ice cream | CHF 15.- |

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



- Chosen favourites -

Alexander-Classics

- something to munch -

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

- good starters -

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

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| 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.- |

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

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| «Buffalo» mozzarella | | CHF 10.- |
| Tomatoes & pesto | | |

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

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

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| Classic sandwich | | CHF 8.- |
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- to spoon -

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

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



- Phosen favourites -

Alexander-Classics

- hot dishes -

| | | |
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| 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 -

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| 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 autumn menu



Champagne
Jacquart
Extra Brut

,Taleggio' cheese from Rigi
,Mostbröckli' from Muotathal
Potatoes & cranberry chutney

CHF 18.-

Feldschlösschen
Braufrisch



Champagne
Jacquart
Blanc de
Blancs

Cream soup of
pumpkins
pumpkin raviolis

16.-

Grimbergen Blonde



Jacquart
Brut
Mosaïque

Roasted steak of deer
overbaked with nuts
Pomegranate
Mashed parsnip

45.-

Kilkenny



Champagne
Jacquart
Brut
Mosaïque
Rosé

Iced chestnut
Meringues & chestnut jam
Plums matinated with rum spirit

14.-

Guinness



Menu complet
Included 4 glases of champagne
Included 4 different beers

CHF 85.-
CHF 115.-
CHF 101.-



- Enjoy with good conscience fine tasting dishes -

Our ‚Fit & Vital‘ menu

- to start -

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| Poached egg from Weggis marinated by pomegranate Zucchini salad | | CHF 16.- |
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- to enjoy -

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| Pot-roasted chicken breast with yogurt | | CHF 36.- |
| hanterellesrisotto | ½ | CHF 30.- |

or

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| chick-pea galettes | | CHF 30.- |
| Herbs pesto | ½ | CHF 24.- |
| Watermelon & peas | | |

- to chill -

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| Iced of elderflower Marinated berries | | CHF 12.- |
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| A whole menu | | CHF 58.- |
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- 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

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|------------------------|-------------------------------------------|
| 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 |