

ALPENSAND

PANORAMIC RESTAURANT & SOCIAL CLUB



SNACKMENU

from 12pm until 6pm

to start

Soup of the day 11.-

ask for our daily creation

Marinated Olives 12.-

sun-dried tomato, tuna dip, warm focaccia

BBQ Chicken Wings 17.5

*slow-cooked chicken wings, house yakiniku
BBQ glaze, sesame, chives*

Sweet potato fries 11.5

caramelized shallot mayo

something green

Rooftop Caesar 22.-

*marinated little gem, parmesan,
caesar dressing, focaccia crumbs, soft egg
+ roasted chicken 5.-*

The Greens 15.-

*seasonal leaves, fresh fennel, cherry
tomatoes, garden herbs, creamy tarragon
dressing*

toast & sandwiches

Swiss ham & cheese toast 19.5

gruyère & cheddar melt, french fries

Crushed avocado toast 17.-

*whipped feta, cherry tomatoes, fresh
pomegranate, garden herbs*

+ poached egg 1.5

+ scrambled eggs 2.5

Faern Club Sandwich 26.-

*sous-vide swiss chicken breast, maple bacon,
fried egg, baby gem, tomato,
roasted garlic, caesar dressing
served with fries or sweet potato fries*

pasta & orzotto

Linguine Carbonara 23.-

guanciale, pecorino romano, black pepper

Summer Orzotto 24.5

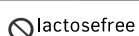
*confit zucchini, lemon, garden herbs,
aged Sbrinz*



vegetarian



vegan



lactosefree



glutenfree

All prices in Swiss francs (CHF) include service and taxes.

For information about ingredients in our dishes that may cause allergies or intolerances, please ask our team.

ALPENSAND

PANORAMIC RESTAURANT & SOCIAL CLUB



Snackmenü

von 12:00 Uhr bis 18:00 Uhr

zum Starten

Tagessuppe 11.–

fragen Sie nach unserer heutigen Kreation

Marinierte Oliven 12.–

getrocknete Tomaten, Thunfisch-Dip, warme Focaccia

BBQ Chicken Wings 17.5

langsam gegarte Pouletflügel, hausgemachte Yakniku-BBQ-Glasur, Sesam, Schnittlauch

Süsskartoffel-Pommes 11.5

Mayonnaise mit karamellisierten Schalotten

etwas Grünes

Rooftop Caesar 22.–

marinierter Little-Gem-Salat, Parmesan, Caesar-Dressing, Focaccia-Crumble, wachswweiches Ei

+ **gebratenes Poulet 5.–**

The Greens 15.–

saisonale Blattsalate, frischer Fenchel, Cherrytomaten, Gartenkräuter, cremiges Estragon-Dressing

toast & sandwiches

Schweizer Schinken-Käse-Toast 19.5

Überbacken mit Gruyère und Cheddar, serviert mit Pommes frites

Avocado-Toast 17.–

zerdrückte Avocado, aufgeschlagener Feta, Cherrytomaten, frischer Granatapfel, Gartenkräuter

+ **pochiertes Ei 1.5**

+ **Rührei 2.5**

Faern Club Sandwich 26.–

*sous-vide gegarte Schweizer Pouletbrust, Ahornsirup-Speck, Spiegelei, Little-Gem-Salat, Tomate, gerösteter Knoblauch, Caesar-Dressing
serviert mit Pommes frites oder Süsskartoffel-Pommes*

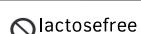
pasta & orzotto

Linguine Carbonara 23.–

Guanciale, Pecorino Romano, schwarzer Pfeffer

Sommerliches Orzotto 24.5

confierte Zucchini, Zitrone, Gartenkräuter, gereifter Sbrinz-Käse



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ALPENSAND

PANORAMIC RESTAURANT & SOCIAL CLUB

A LA CARTE

from 6pm until 10pm



Sharing Dishes

Marinated Olives 12.-

sun-dried tomato, tuna dip, warm focaccia

Fried Pizza Mortadella 14.5

pistachio pesto, mortadella, stracciatella, truffle honey, basil

Carrot Hummus 12.5

miso, pickled raisins, seeds, herb salad, warm pita bread

Burrata Bruschetta 19.-

matbucha, anchovy, oregano

Soup

Soup of the day 11.-

ask for todays creation

Cold Dishes

Tomato Textures 19.-

heirloom tomatoes, peeled cherry tomatoes, gazpacho dressing, pickled shallot, fried capers, feta snow, garlic focaccia crumb

Caesar salad 22.-

little gem, 24-month-aged Parmesan, focaccia crunch, soft egg

+ roasted chicken 5.-

The Greens 15.-

seasonal leaves, fennel, cucumber, fresh herbs, house dressing

Vegetables

Roasted Cauliflower 18.-

bagna cauda, nut relish, pickled golden raisins, lemon

Roasted Zucchini 16.-

whipped ricotta, pickled mustard seeds, honey miso glaze

Main Courses

Buttermilk Chicken Burger 29.5

fennel & cabbage slaw, pickles, house fermented chili mayo, fries

Braised Beef Cheeks 34.5

celeriac puree, red wine jus, spring onion gremolata

Crispy Salmon Trout 29.5

cornmeal crust, crispy parmesan polenta, dill tartare sauce, cucumber salad, charred lemon

Pasta & Orzotto

Tagliatelle Short Rib Ragu 28.-

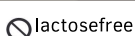
parmesan, gremolata

Linguine Carbonara 23.-

guanciale, pecorino romano, black pepper

Zucchini Orzotto 24.5

confit zucchini, lemon butter, aged Sbrinz



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ALPENSAND



PANORAMIC RESTAURANT & SOCIAL CLUB

A LA CARTE

von 18:00 bis 22:00 Uhr

Gerichte zum Teilen

Marinierte Oliven 12.–

getrocknete Tomaten, Thunfisch-Dip, Focaccia

Frittierte Pizza mit Mortadella 14.5

Pistazienpesto, Mortadella, Stracciatella, Trüffelhonig, Basilikum

Karotten-Hummus 12.5

Miso, eingelegte Rosinen, Saaten, Kräutersalat, warmes Pitabrot

Burrata-Bruschetta 19.–

Matbucha, Sardellen, Oregano

Suppe

Tagessuppe 11.–

fragen Sie nach unserer heutigen Kreation

Kalte Gerichte

Tomaten-Variatione 19.–

Heirloom Tomaten, geschälte Cherrytomaten, Gazpacho-Dressing, eingelegte Schalotten, frittierte Kapern, Fetaschnee, Knoblauch-Focaccia-Crumble

Caesar Salad 22.–

Romanasalat, 24 Monate gereifter Parmesan, Focaccia-Crunch, wachswieches Ei
+ **gebratenes Poulet 5.–**

The Greens 15.–

saisonale Blattsalate, Fenchel, Gurke, frische Kräuter, Hausdressing

Gemüsekreationen

Gerösteter Blumenkohl 18.–

Bagna-Cauda-Sauce, Nussrelisch, eingelegte goldene Rosinen, Zitrone

Geröstete Zucchini 16.–

aufgeschlagener Ricotta, eingelegte Senfkörner, Honig-Miso-Glasur

Hauptgerichte

Buttermilch-Pouletburger 29.5

Fenchel-Krautsalat, Essiggurken, hausgemachte fermentierte Chili-Mayonnaise, Pommes frites

Geschmorte Rinderbäckchen 34.5

Selleriepüree, Rotweinjus, Frühlingszwiebel-Gremolata

Knusprig gebratene Lachsforelle 29.5

Maismehlkruste, knusprige Parmesan-Polenta, Dill-Tartarsauce, Gurkensalat, gegrillte Zitrone

Pasta & Orzotto

Tagliatelle mit Short-Rib-Ragù 28.–

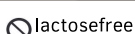
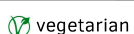
Parmesan, Gremolata

Linguine Carbonara 23.–

Guanciale, Pecorino Romano, schwarzer Pfeffer

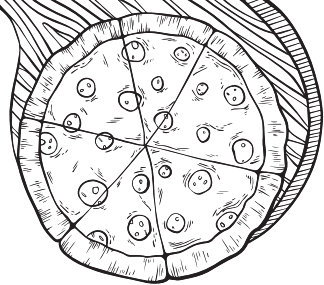
Zucchini-Orzotto 24.5

konfierte Zucchini, Zitronenbutter, Sbrinz-Käse



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PIZZAKARTE

16:00 Uhr bis 22:00 Uhr



Margherita 20.-

Tomaten, Mozzarella, Basilikum

Napoletana 25.-

Tomaten, Mozzarella, Sardellen, Oliven, Kapern, Oregano, Basilikum

Buffalo Love 28.-

Tomaten, Mozzarella, Prosciutto di Parma, Büffelmozzarella, Basilikum

Valtellina 30.-

Mozzarella, Bresaola della Valtellina, Rucola, gereifter Sbrinz, Zitronenabrieb

Cantabrica 26.-

gelbe Datterino-Tomatencreme, Burrata, kantabrische Sardellen, Zitronenzeste, Petersilienöl

Donna Summer 28.-

Mozzarella, Zucchini, Pistazienpesto, Burrata-Stracciatella, Pistazien, Minze, Limettenzeste

Vegetariana 25.-

Tomaten, Mozzarella, gegrillte Auberginen, Zucchini, geröstete Paprika, rote Zwiebeln, Basilikumöl, Kräuterbrösel

Deliziosa Albina 32.-

Mozzarella, Coppa, halbgetrocknete Tomaten, aufgeschlagener Ricotta, Basilikumöl

Diavola 25.-

Tomaten, Mozzarella, scharfe Salami, Basilikum

Lucifero 32.-

gelbe Datterino-Tomatencreme, Mozzarella, scharfe Salami, Provola, 'Nduja, karamellisierte Zwiebeln, scharfer Honig

Cotto e Funghi 26.-

Tomaten, Mozzarella, Kochschinken, Champignons, Basilikum

Capricciosa 29.-

Tomaten, Mozzarella, Kochschinken, Champignons, Artischocken, Oliven, Basilikum

10R. Baggio 27.-

Mozzarella, Salsiccia, Oliven, Rucola, Parmesan

Quattro Formaggi Special 26.-

Mozzarella, Gorgonzola, Provola, Ricotta, Walnuss-Relish, Honig

Delicata 29.-

Mozzarella, Oliven, halbgetrocknete Tomaten, Burrata, Basilikumpesto

Calzone 29.-

Mozzarella, Ricotta, Kochschinken, Pfeffer, Basilikum

Altein Speciale 33.-

Tomaten, Mozzarella, Prosciutto di Parma, Burrata-Stracciatella, Cherrytomaten, Basilikumpesto

Pizza Nutella 26.-

Calzone mit Nutella, Pistaziencreme und gehackten Pistazien



Extras:

Zwiebel, Knoblauch, Rucola, Pilze, Oliven, Cherry Tomaten, Ei, Paprika, Aubergine, Artischocken, Mozzarella +3.5.-

Schinken, Salami, scharfe Salami, Salsiccia, Nduja, Parmigiano, Ricotta, Sardellen, Pesto +5.5.-

Prosciutto di Parma, Burrata, Bresaola, Gorgonzola, Büffelmozzarella, Provola, Coppa +7.5.-

Vegan 

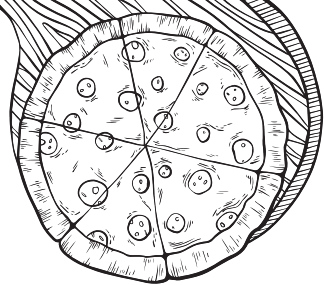
Vegetarisch 

Spicy 

Alle Preise in Schweizer Franken (CHF) inkl. Service und Steuern.

Bitte beachten Sie, dass all unsere Pizzen Gluten und Laktose enthalten.

Über Zutaten in unseren Gerichten, die weitere Allergien oder Intoleranzen auslösen können, informieren Sie unsere Mitarbeiter auf Anfrage.



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PIZZA MENU

from 4pm until 10pm

Margherita 20.-

tomato, mozzarella, basil

Napoletana 25.-

tomato, mozzarella, anchovies, olives, capers, oregano, basil

Buffalo Love 28.-

tomato, mozzarella, Prosciutto di Parma, buffalo mozzarella, basil

Valtellina 30.-

mozzarella, Bresaola della Valtellina, rocket, aged Sbrinz, lemon zest

Cantabrica 26.-

yellow datterino cream, burrata, Cantabrian anchovies, lemon zest, parsley oil

Donna Summer 28.-

mozzarella, zucchini, pistachio pesto, burrata stracciatella, pistachio, mint, lime zest

Vegetariana 25.-

tomato, mozzarella, grilled eggplant, zucchini, roasted peppers, red onion, basil oil, herb crumb

Deliziosa Albina 32.-

mozzarella, coppa, semi-dried tomatoes, whipped ricotta, basil oil

Diavola 25.-

tomato, mozzarella, spicy salami, basil

Lucifero 32.-

yellow datterino cream, mozzarella, spicy salami, provola, nduja, caramelized onion, hot honey

Cotto e Funghi 26.-

tomato, mozzarella, cooked ham, mushrooms, basil

Capricciosa 29.-

tomato, mozzarella, cooked ham, mushrooms, artichokes, olives, basil

10R. Baggio 27.-

mozzarella, salsiccia, olives, rocket, parmigiano

Quattro Formaggi Special 26.-

mozzarella, gorgonzola, provola, ricotta, walnut relish, honey

Delicata 29.-

mozzarella, olives, semi-dried tomatoes, burrata, basil pesto

Calzone 29.-

mozzarella, ricotta, cooked ham, pepper, basil

Altein Speciale 33.-

tomato, mozzarella, Prosciutto di Parma, burrata stracciatella, cherry tomatoes, basil pesto

Pizza Nutella 26.-

calzone with nutella, pistachio cream, crushed pistachios



Extras:

onion, garlic, rocket, mushrooms, olives, cherry tomatoes, egg, roasted bell peppers, eggplant, artichokes, mozzarella, capers, zucchini, pistachio, pistachio pesto +3.5.-

ham, salami, spicy salami, salsiccia, nduja, parmigiano, ricotta, anchovies, pesto +5.5.-

Prosciutto di Parma, burrata, bresaola, gorgonzola, buffalo mozzarella, provola, coppa +7.5.-



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Please be aware that all our pizzas contain gluten and lactose.

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DESSERTKARTE

12:00 Uhr bis 22:00 Uhr



Caprese-Kuchen 14.-

traditioneller italienischer Schokoladen- und Mandelkuchen, Vanillecreme

Altein Tiramisu 15.-

mit Espresso getränkte Savoiardi, Mascarpone-Schaum, Kakao

Vanille-Panna-Cotta 13.-

rotes Beerenkompott, frische Beeren, Minze

Affogato 11.-

Vanilleeis, Espresso

Tageskuchen 8.-

fragen Sie nach unserer heutigen Kreation



Flüssiger Abschluss

Schanfigger Spezialitäten 4cl 8.-

Theo's Rötali
Kingwer

Edle Tropfen von Urs Hecht 2cl 6.5.-

Vieille Pomme Barrique	Kirsch Teresa Barrique
Vieille Prune Barrique	Kirschbrandliqueur
Vieille Williams Barrique	Luzerner Kirschbrand
Veil Apricot Barrique	Kirschbrand Lu Dolleseppler
Merlot Ticino Barrique	

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DESSERTMENU

12pm until 10pm



Caprese Cake 14.-

traditional Italian chocolate & almond cake, vanilla cream

Altein Tiramisu 15.-

espresso-soaked savoiardi, mascarpone siphon, cocoa

Vanille Panna Cotta 13.-

red berry compote, fresh berries, mint

Affogato 11.-

vanilla ice cream, espresso

Cake of the day 8.-

ask for our todays creation



The Perfect Digestif

Schanfigger Spezialitäten 4cl 8.-

Theo's Rötali
Kingwer

Edle Tropfen von Urs Hecht 2cl 6.5.-

Vieille Pomme Barrique	Kirsch Teresa Barrique
Vieille Prune Barrique	Kirschbrandliqueur
Vieille Williams Barrique	Luzerner Kirschbrand
Veil Apricot Barrique	Kirschbrand Lu Dolleseppler
Merlot Ticino Barrique	