

Aktiv Hotel & Spa Grächen

hannigalp.ch

since 1909



DINING À LA CARTE MENU

[KITCHEN OPEN: 11:30 – 14.00 & 18.00 – 21.30 HRS]

Welcome since 1909 – 115 years of tradition & innovation

We are pleased that you have found your way to the Aktiv Hotel-Restaurant & SPA Hannigalp. Our restaurant was newly renovated & restructured, we changed our menus, but not our hospitality, which has lasted for **115 years and 5 generations**. To win a guest like you, it often takes years, but to lose him, a few moments are enough. We wish you "En Güete" and hope you enjoy the homely ambience in our house.

Family Olivier, Sandra, Noah & Nevio Andenmatten & Hannigalp-Crew

Mountain enjoyment & italianità!

easy start...

Lettuce bouquet	CHF	12.–
Mixed salad from the market	CHF	14.–
Burrata with tomatoes on pesto	CHF	19.–
Beef fillet – tartare "Silver Gout" with toast bread	½ CHF 25.–	29.–

...a fine soup...

Seasonal soup of the day "Hannigalp"	CHF	10.–
White wine soup "Tradition Hannigalp"	CHF	11.–
Valais saffron cream soup	CHF	13.–

Pasta e basta...

Mountain herb ravioli – with a fine saffron cream sauce from Valais	½ CHF 19.–	27.–
Tagliatelle al salmone – in cream sauce with smoked salmon	½ CHF 20.–	28.–



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or rather fish...

Local brown trout fillets with alpine herb ginger oil and rice	CHF	39.-
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some meat...

Breaded pork schnitzel "Viennese style" with lemon	CHF	36.-
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Chicken thinly sliced in curry-coconut sauce with polenta galettes	CHF	39.-
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Veal steak in a fine cream sauce with wild mushrooms	CHF	47.-
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Beef Entrecote with truffle butter	CHF	49.-
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Lamb cart "Menu Mini Beiz – Dini Beiz" – 1st place 2015	CHF	49.90.-
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SELECTION OF SIDE DISHES

**Fried potatoes, early potatoes, potato gratin, tagliatelle, spaghetti, risotto, rice
otand fine market vegetables**

vegetarian, fit & vegan...

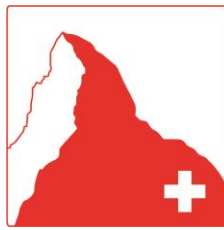
Colourful salad plate creation	CHF	23.-
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Abundant vegetable variation	CHF	25.-
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Risotto with wild mushrooms from Grächen	CHF	26.-
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Fine vegetable ravioli in spelt dough with wild garlic pesto (vegan)	CHF	27.-
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Vegetable – turmeric – stew with coconut milk & rice (vegan)	CHF	29.-
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Menu „Mini Beiz Dini Beiz“

1 Ballon (1dl) „Muscat-Chardonnay Apéro Nevio“



Mundner saffron cream soup

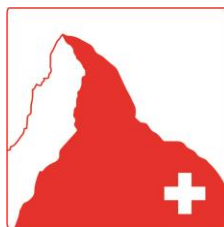


Walliser rack of lamb roasted in one piece
with alpine herb sauce
Potatoes au gratin
& steamed market vegetables



CHF 49.90





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our traditional "Specials for two"

Meat skewer „TOM DOOLEY“ Flambéed fillet of beef medallions with various cold sauces, potato gratin or fried potatoes, fresh fruit and includes a small mixed salad as a starter	p. Pers.	CHF	59.–
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Châteaubriand "JULIUS" Fillet of beef roasted in one piece with Bearnaise sauce, potato gratin or fried potatoes, vegetable selection and includes a small green salad as a starter	p. Pers.	CHF	61.–
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"something from Wallis..."

Valais cheese fondue, herb fondue or tomato fondue (min. 2 pers.)	CHF	28.–
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Valaisan plate	CHF	35
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Valais veal cordon bleu with apricot chutney Fried potatoes and includes a small green salad as a starter	CHF	47.–
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Declarations meat

Pork & Veal CH & EU / Beef CH, NZL & AUS / Lamb AUS & NZL / Poultry* CH & EU

*May have been produced with non-hormonal performance enhancers, such as antibiotics.

Allergens/ Intolerances

Our staff will be happy to inform you about ingredients in our dishes that may trigger allergies or intolerances on request.