

19 07

BAR &
TERRACE

The Alpinist Menu

SERVED FROM MIDDAY TO 9.30 PM


Snacks & Bites

Korean Fried Chicken Bites
Saurerrahm – Limette – Gepickelte Gurke

Korean Fried Chicken Bites
Sour cream – lime – pickled cucumber

Korean Fried Chicken Bites – Crème fraîche
Citron vert – concombre mariné

CHF 21

BEAUSiTE Fries 
Parmesan espuma – black truffle

CHF 17

Warmer Scampi Toast
Brioche Brot – Geräucherte
Zwiebel-Mayonnaise – Kräutersalat

Warm Scampi Toast
Brioche bread – smoked onion
mayonnaise – herb salad

Toast de scampis chauds
Pain brioche – mayonnaise à l'oignon
fumé – salade d'herbes

CHF 22

Brioche Beef Tatar
Eigelbcreme – Gepickelte Snackgurke
Belper Knolle – Kräutersalat

Brioche Beef Tartare
Egg yolk cream – pickled gherkin
Belper Knolle – herb salad

Tartare de bœuf en brioche
Crème de jaune d'œuf – cornichon mariné
Belper Knolle – salade d'herbes


CHF 21

Bao Buns
48h-Schweinebauch – Koriander
Chili-Mayonnaise – Kimchi – Erdnüsse

Bao Buns
48-hour pork belly – coriander
chilli mayonnaise – kimchi – peanuts


Bao Buns
Poitrine de porc braisé 48 heures
coriandre – mayonnaise au piment
kimchi – cacahuètes

CHF 22

Rock Corn 
Tempura popcorn – lime – chilli mayonnaise

CHF 19


 = VEGETARISCH

Hausgemachtes Sauerteig-Focaccia 
Hummus – Avocado – Karotte

House-made Sourdough Focaccia
Hummus – avocado – carrot

Focaccia au levain maison
Houmous – avocat – carotte

CHF 21

Knusprige Artischockenherzen 
Gebranntes Tomatenchutney

Crispy Artichoke Hearts
Charred tomato chutney

Cœurs d'artichauts croustillants
Chutney de tomates rôties

CHF 17

Walliser Aperoplättli
Riffelalp Bergkäse – Trockenfleisch
Walliser Speck und Wurst – Pickles

Walliser Aperitif Board
Riffelalp mountain cheese – air-dried beef
Walliser bacon and sausage – pickles

Assiette apéro valaisanne
Fromage de montagne Riffelalp – viande
séchée – lard et saucisse du Valais – pickles

CHF 24

Cesar Salat
Lattich – Parmesan – Croutons
Speck | Pouletbrust | Riesencrevetten 6 Stk

Caesar Salad
Lettuce – parmesan – croutons
Bacon | Chicken breast | Giant prawns, 6 pcs.

Salade Caesar
Laitue – parmesan – croûtons
Lard | Blanc de poulet | Gambas géantes 6 pcs

CHF 25 | 29 | 34

Croque Monsieur
Wagyu ham – mustard béchamel
Emmental cheese

CHF 29

Currywurst vom Wagyu-Rind
BEAUSiTE Fries – karamellierte Zwiebeln

Currywurst made from Wagyu beef
BEAUSiTE Fries – caramelised onions

Saucisse au curry de bœuf Wagyu – Frites
BEAUSiTE – oignons caramélisés

CHF 27

Hot Dishes

Alpine Cheese Steak-Sandwich
Black Angus Bavette – Emmentaler
Schalotten-Confit – Chili-Mayonnaise – Fries

Alpine Cheese Steak Sandwich
Black Angus bavette – Emmental cheese
Shallot confit – chilli mayonnaise – fries

Alpine Cheese Steak Sandwich – Bavette
Black Angus – fromage Emmental – confit
d'échalotes – mayonnaise au piment – frites

CHF 35

BEAUSiTE Smash Wagyu Burger
Hausgemachte Brioche-Buns – Coleslaw
gepickelte Gurke – Raclette-Käse – Tomaten-
Relish – Chili-Mayonnaise – BBQ-Sauce – Fries

Beausite Smash Wagyu Burger – House-made
brioche bun – coleslaw – pickled cucumber
Raclette cheese – tomato relish – chilli
mayonnaise – BBQ sauce – fries

Beausite Smash Wagyu Burger – Brioche
maison – coleslaw – cornichon mariné
Raclette – relish de tomates – mayonnaise
au piment – sauce BBQ – frites

CHF 38

Fish and Chips vom Kabeljau
BEAUSiTE Fries – Erbsen-Minz-Salat
Tartarsauce

Cod Fish & Chips
BEAUSiTE Fries – pea and mint salad
Tartare sauce

Fish & Chips de cabillaud
Frites BEAUSiTE – salade petits pois-menthe
Sauce tartare

CHF 34

15h-Kartoffel 
Vichyssoise – geräucherter Büffel-Ricotta
Lauch – Kaviar des Feldes

15h potatoes – Vichyssoise – smoked buffalo
ricotta – leek – Kochia seeds

15h pommes de terre – Vichyssoise – ricotta de
bufflonne fumée – poireau – caviar des champs

CHF 31

Trofie Pasta 
Geschmorte Tomate – Basilikum
Stracciatella – Oliven-Crumble

Trofie Pasta – Braised tomato – basil
stracciatella – olive crumble

Trofie pasta – Tomato confite – basilic
stracciatella – crumble aux olives

CHF 29

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Sweets

SERVED FROM MIDDAY TO 9.30 PM

Rosa-Pfeffer-Parfait – Kirschen – Hibiskus
Pink Pepper Parfait – Cherries – Hibiscus
Parfait au poivre rose – cerises – hibiscus
CHF 16

Tonka Bean Mille-feuille – Seasonal Berry
Ragout
CHF 15

A Dessert to Share for two people :

Fior di Latte Glace
Saucen und Toppings der Saison

Fior di Latte Ice Cream
Seasonal Sauces and Toppings

Glace fior di latte
sauces et toppings de saison

CHF 22

Walliser Aprikosen-Mousse – Clafoutis
Joghurt-Sorbet

Valais Apricot Mousse – Clafoutis – Yoghurt Sorbet
Mousse aux abricots valaisans – clafoutis
Sorbet au yaourt

CHF 15

Ziegenkäse Panna Cotta – fermentierte
Heidelbeere

Goat Cheese Panna Cotta – Fermented
Blueberry

Panna cotta au fromage de chèvre – myrtille
fermentée

CHF 16

Valrhona Schokoladen-Pálffy – Fior di Latte
– Passionsfrucht – Pistazie

Valrhona Chocolate Pálffy cake – Fior di
Latte – Passion Fruit – Pistachio

Pálffy au chocolat Valrhona – fior di latte
Fruit de la passion – pistache

CHF 19



Homemade ice creams and sorbets

Eiscreme:

Vanille, Kaffee, Fior di Latte, Karamellisierte
Mandel, Pistazie, Orangenblüte

Ice cream:

vanilla, coffee, fior di latte, caramelised
almond, pistachio, orange blossom

Crème glacée:

vanille, café, fior di latte, amande caramélisée,
pistache, fleur d'oranger

Sorbets:

Schokolade, Joghurt, Himbeere, Aprikose,
Passionsfrucht, Haselnuss

Sorbets:

chocolate, yoghurt, raspberry, apricot,
passion fruit, hazelnut

Sorbets:

chocolat, yaourt, framboise, abricot,
fruit de la passion, noisette



CHF 6



CHF 10



CHF 14