

OCHSENALP

BEIZLI



WWW.OCHSENALP-AROSA.CH

IHRE GASTGEBERIN IN **AROSA** – PATRIZIA ITEN

Our homemade, regionally sourced food is our trump card

♥ Enjoy your life with us
at the Ochsenalp ♥

Events : great fun for families and
companies - team events, group events.

Events : More details on our homepage: ochsenalp-arosa.ch

♥ order a gift card on the website

**Fondue Evenig with Taxiservice
September & October**

Please pay inside

SOUP

Barley soup <i>homemade</i>	13.50
Beef bouillon with pieces of omelette <i>homemade</i>	9.50

SALAD HOMEMADE DRESSINGS

Sausage-cheese salad	12.50	16.00
Potato salad <i>homemade</i>	8.00	10.50
Tomatoes salad & Onion <i>italian dressing</i>	7.50	10.50
DUO Potato salad with Tomatoes salad		14.50

COLD FOOD

1 portion of cheese *«in one piece»* 16.00

Alp Plättli „DUO“ *1x salsiz & 1x portion alp cheese* 22.00

Venison Salsiz *120 g P. Mannhart Arosa* 14.00

100% BEEF Bio Salsiz *Fam. Sprecher Langwies* 14.00

SPÄTZLI = HOMEMADE PASTA SQUARES



wheat flour eggs water salt

Sweetheart Spätzli <i>with cheese and roasted onions,</i>	20.50
Vegetables Spätzli <i>mixed vegetables, cheese and roasted onions</i>	21.50
SPICY Spätzli <i>with sausage, cheese and roasted onions</i>	22.50
Tip: applesauce	3.50

CHEESE SLICE ON BREAD **HOT** / WITH TOMATOES AND ONIONS



cheese with vegetables	17.50
with sausage and cheese <i>„our recommendation“</i>	21.50
plus one fried egg <i>from our own free-range hens IDA</i>	+2.00



TYPICAL SWISS FOOD

1 pair of venison sausages with bread <i>P. Mannhart Arosa</i>	9.50
potato salad	17.50
1 large venison sausage, with bread <i>P. Mannhart Arosa</i>	11.50
potato salad	19.50
1 Large beef sausage, with bread <i>Fam. Sprecher Langwies</i>	11.50
potato salad	19.50
Bacon with two fried eggs	13.50
Savoury cheese cake BIG hot, homemade and without onions	13.00

FONDUE

chese fondue up two people <i>Sennerei Maran, Arosa</i>	<i>per person</i>	27.00
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IT`S THE LITTLE TREATS THAT SWEETEN OUR LIVES

	- wh. cream	+ wh. cream
Nut summit	4.80	
Home-baked appricot tart 	6.50	7.50
Meringues with whipped cream	6.50 small	9.50 Big
Chocolate Cake 	6.50	7.50
Caramel Cream homemade		7.50

ICE CREAM

Ask us what kind we have

♥ thanks for being with us ♥
„EN GUETÄ“ means: Enjoy your meal!

all prices in CHF, including 8.1% VAT / we only accept EC Card and Twint

Origin of the products used:

Meat: exclusively from Switzerland
Vension: EU and Switzerland
Dairy products: Sennerei Maran, Arosa and Switzerland
Eggs: from our own free-range hens and from regional free-range farming
Bread & Pastries: All breads and pastries: from Switzerland
Allergies and intolerance: Please inform our employees about allergies and intolerances.

WHITE WINE

	10cl	20cl	50cl	70cl
Bündner Federweiss <i>von Salis AOC</i>	6.50	13.00	32.00	
Aigle L`abille AOC	6.00	12.00	29.00	39.00
Pinot Grigio <i>aus Friuli Italien, DOC</i>			29.00	
Riesling-Sylvaner local winemaker <i>Fam. Joos Trimmis GR</i>			33.00	
Chardonnay AOC local winemaker <i>Fam. Joos Trimmis GR</i>				58.00

APÉRO

Spritz white wine <i>sweet or sour</i>		8.50		
Aperol Spritz <i>fruity and fine</i>		10.50		
Prosecco Valdobbiadene	7.50			42.00

ROSÉ WINE

Miraval Rosé Côtes de Provence AOC

75cl

650

RED WINE

10cl

10cl

50cl

Ripasso della Valpolicella DOC

6.00

12.00

29.00

Blauburgunder Beerli Spiegelberger

local winemaker

Fam. Joos Trimmis GR

33.00

Merlot Ticino Stefano Haldemann Minusio Ticino

70cl

47.00

Farnese Edizione Italy


70cl

58.00

SPIRITUOSEN

	2cl	4cl
IVA <i>good for the stomach 37.5%</i>	6.00	
Grappa „di Moscato	8.00	
Grappa „di Amerone“ Barique	8.00	
Bündner Röteli <i>Theo Engel Langiwes 22%</i>	6.50	
Chrüter / Obstbrandwein Träsch / Kirsch 45%!	6.50	
Appenzeller		7.00
Ochsenalp SHOT <i>COLD & SPICY try it you will love it</i>	6.00	

BOTTLE

	33cl	50cl	58cl
Möhl, Saft vom Fass trüb		6.90	
Möhl, Saft vom Fass trüb, <i>alcohol-free</i>		6.90	
Calanda Lager 4.8%			7.20
Moretti 4.6 %	6.00		
Calanda Radler 2.0%	6.00		
Calanda Senza, <i>alcohol-free</i>	6.00		
Arosa Sunna  beer from arosa 5.0%	8.50		
Erdinger Weissbier 5.3% or alcohol-free		7.90	

Coca Cola <i>Zero/Diet</i>	33cl 5.10	
Arosa Alp Spring Water		50cl 100cl 4.50 7.00

WARM DRINKS

Coffee with cream	4.80
Coffee with milk	5.00
Espresso	4.80
Double Espresso	7.50
Ovomaltine / Chocolat <small>hot</small>	5.10

Typical swiss alcoholic drinks (hot)

♥ Coffee off the house , <i>with freshly whipped cream</i>	9.00
Schümli Pflümli, <i>freshly whipped cream</i>	9.00
Kaffi Luz: Zwetschgen / Chrüter / Träsch 45% or Home Luz	7.00
Coretto Grappa	7.30

TEA FROM RASELLI PUSCHLAV GR SWITZERLAND
with BIO Honey plus CHF 1.00

Peppermint	4.50
Lemon balm	4.50
Verbena.	4.50
Edelweiss „swiss yodelling tea“	4.50

COLD DRINKS

OFFENAUSSCHRANK

	30cl	50cl	150cl
Sparkling water	4.10	5.50	14.00
Sparkling water <i>with elder syrup</i>	4.50	6.00	
Arosa Alp Spring Water <i>with elder syrup</i>	3.50	4.50	
Shorley	4.10	5.50	14.00
Rivella red / Citro / Coca Cola	4.10	5.50	14.00
Bergamotte	4.10	5.50	14.00
Hustee <i>ice cold tea</i> <i>the original from Arosa</i>		6.50	
Ovomaltine / Chocolate <i>cold</i>	5.10		
Coffee cappuccino cold	5.50		

Monthly hit uf de Ochsenalp

August

Veal sausage	11.50
with potato salad	19.50

September

Vension burger (wild game season)	18.50
with tomatoes salad	25.00

October

Swiss potato Rösti with 1 fried egg	20.50
with cheese only	21.50
with cheese and 1 fried egg	22.50