

SWEET THINGS

We serve some of the best desserts in Adelaide

Opfel Chuechli 15.40

Apple rings dipped in batter, turned in a cinnamon sugar, served with a vanilla sauce and raspberry coulis

Parfait Glacé Grand Marnier 15.40

Our homemade ice cream served on a vanilla sponge, with Grand Marnier and my own fruit compote

Sticky Date Pudding 15.40

A lovely rich and tasty dessert topped with butter cream and vanilla sauce

Strawberries in the Snow 15.40

Fresh strawberries placed on rhubarb and cream sauce, ice cream and meringues droplets, a great looking dessert **GF**

Swiss Chocolate Mousse 15.40

With fresh roasted hazelnuts chopped and blended into the mousse garnished with fresh cream and raspberry coulis **GF**

Brandy Snap Basket 15.40

Our homemade brandy basket filled with ice-cream, lots of fresh fruits and berries Our most popular dessert!

Crème Caramel 15.40

Made with full cream milk, vanilla beans and farm fresh eggs **GF**

Chocolate Profiteroles 15.40

Delicate choux pastry filled with vanilla and liqueur cream

Swiss Chocolate Doodle 15.40

A pancake folded over ice cream topped with hot chocolate sauce

Bread & Butter Pudding 15.40

That traditional pudding, topped with marmalade, sultanas and served with a rich vanilla sauce

Crepe Romana 15.40

A fine pancake with lots of fresh hot fruit in an orange and liqueur sauce

Chocolate Fondue 15.40 per person (minimum two people)

For lovers of fruit, meringues and lots of chocolate sauce

All deserts are served with vanilla ice cream

GF = Gluten Free

CHEESE SELECTION

Includes King Island Lighthouse Blue Brie, King Island Double Brie, Mersey Valley Cheddar and Appenzeller (a Swiss cheese) served with fruit, nuts and water crackers (Cheese may vary)

\$15.90

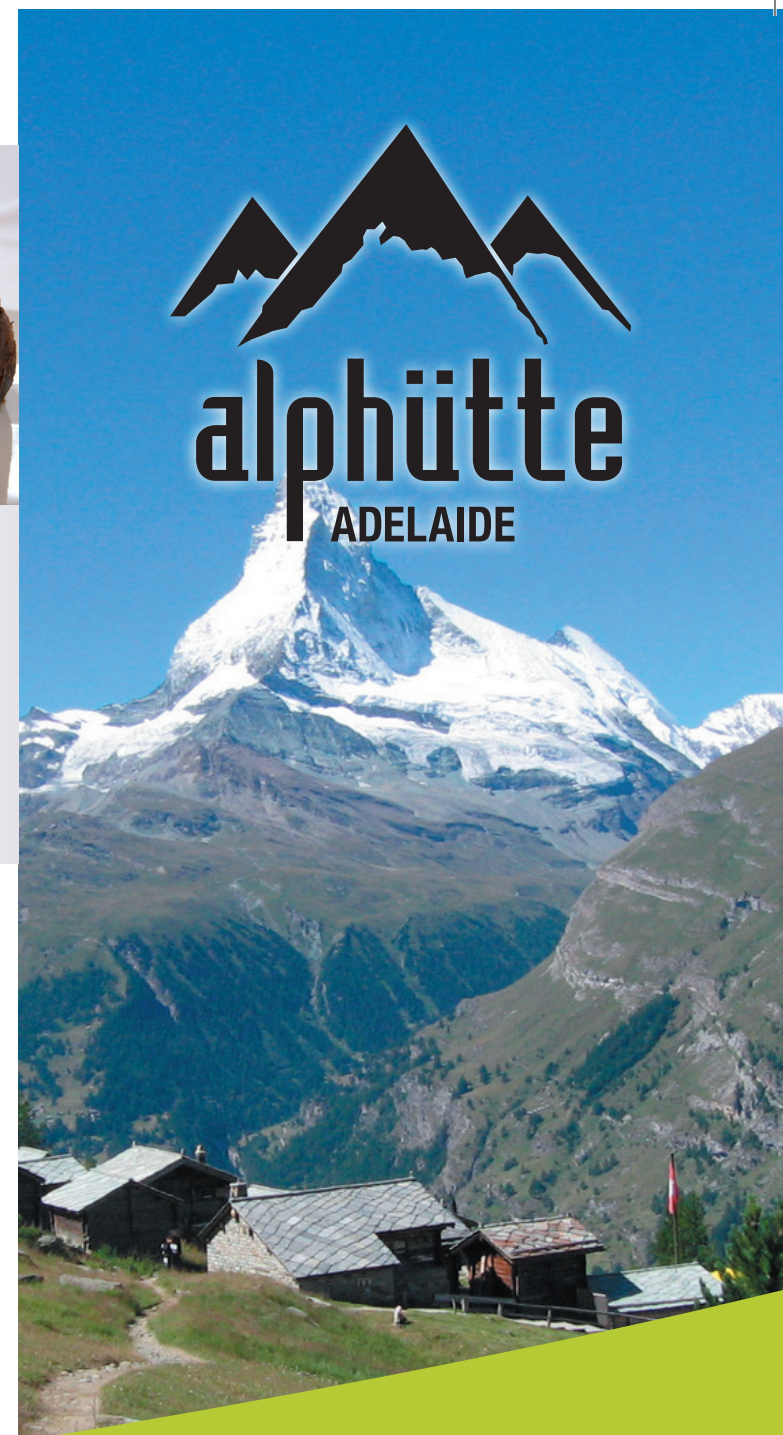


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www.alphutte.com.au

Private room & functions available

NO B.Y.O.



MENU

Open Monday - Friday
Lunch from 12.00 noon
Dinner from 6.00 pm

FROM OUR SOUP POT

Potato and Leek Soup

Our soup is always homemade from chicken stock, sautéed leeks, bacon, boiled potatoes and onions finished with cream and grated cheese. **GF**

12.90 per plate (per person)

(Charge may apply for additional soup plates and spoons)

OYSTERS

Our oysters are opened and delivered daily
(We use South Australian oysters)

Natural 22.90 dozen 11.90 ½ dozen
Served with lemon and spicy cocktail sauce **GF**

Manhattan 24.90 dozen 12.90 ½ dozen
Sautéed bacon, Worcestershire & Soya sauce

Maitre d'Hotel 24.90 dozen 12.90 ½ dozen
Melted herb and garlic butter **GF**

Florentine 18.90 (six only)
Sautéed baby spinach, cream and hollandaise sauce,
served with puff pastry

COLD ENTREES

Bundner Teller 16.90
Very Swiss, very traditional and very tasty, paper thin sliced air dried beef, served with virgin olive oil, Balsamic vinegar and shaved Parmesan cheese **GF**

Prosciutto Luganese 16.90
Finely sliced air dried ham placed on tomatoes, lettuce and Bocconcini, with basil paste, olive oil and balsamic vinegar **GF**

Tasmanian Smoked Salmon 17.90
Finely sliced smoked salmon served on a herb pancake, with horseradish creme and capers

Prawn & Avocado Salad 17.90
The gentle flavours of ripe avocado and freshly cooked prawns tossed in a vinaigrette dressing **GF**

Caesar Salad 16.90
An assortment of green salads in Roquefort dressing, with bread croutons, bacon, anchovies and a soft-boiled egg

Beef Steak Tartare 17.90
Prime minced beef (uncooked) served with a spicy brandy, anchovies, chilli and tomato sauce ready for you to mix and spread on bread (we can prepare it for you in the kitchen)

Sashimi 17.90
Fresh tuna, salmon and snapper served with a dill mayonnaise, oriental sauce and Wasabi (fish may vary)

**Our wine display is located near the front desk.
Wine by the glass is available from our list**

“GRÜEZI MITENAND” AND A MOST WARM WELCOME FROM LEO SCHADEGG AND STAFF

(All prices include 10% GST 09/2010)

GF = Gluten Free

HOT ENTREES

Grilled Scallops 18.50
Large scallops grilled in garlic butter, served on sliced leeks & tomato concasse, great flavour **GF**

Shellfish Ragout 18.90
A combination of prawn, lobster and scallop with a fish and cream sauce, served with puff pastry. Our most popular entrée

Chäse & Spinat Chüechli 13.90
Grated Swiss cheese with spinach and bacon rolled in puff pastry, topped with dried chillies, Parmesan cheese and served on a fresh tomato sauce

Mushroom Buttons 15.50
Button mushrooms filled with sautéed leeks and bacon topped with grated Gruyere cheese **GF**

Garlic Prawns 17.90
A traditional dish of succulent prawns cooked in fresh garlic, tomato concasse, white wine, chives and rice **GF**

Lauch Rollen 15.50
Poach baby leeks rolled in ham and prosciutto, served with a Swiss cheese and crème sauce

Chilli Spaghetti 16.90
Al Dente chilli flavoured spaghetti with sautéed broccoli, baby spinach, onion, garlic and green peppercorns

Lobster Medallions 29.90
80 grams of poached lobster tail served with a Pernod, cream and dill sauce, lightly gratinated **GF**

ON THE SIDE

Sorbet – a Must 5.90
A fresh chilled lemon and passionfruit sorbet topped with sparkling wine

From Our Salad Bowl 9.50
A colourful composition of salads with your choice of Italian, Roquefort or Swiss dressings

Traditional Swiss Roschti 9.50
The perfect accompaniment to your main course
We recommend this thickly grated, crisply baked potato dish – serves up to four people

French Fries 8.50
Shoestring potatoes fried gold and crisp

**MAIN COURSE PRICE INCLUDES VEGETABLES
(BEANS AND CARROTS) AND GREAT BREAD**

**Additional Vegetables 4.90 per serve
Additional Bread 3.50 per serve**

MAIN MEALS

FROM THE SWISS CORNER

Chalbs Steak mit Morcheln \$35.90
Two grilled veal steaks served with morelle, mushrooms, demi glaze and cream sauce

Zurcher Gschnätzlets 32.90
Finely sliced veal with sautéed mushrooms in a cream sauce

Hirsch Medallions 35.90
Tender loin of venison, grilled medium rare, served with a red wine and mushroom sauce. Venison is low in cholesterol and almost fat free

Pork Filet with Tarragon Sauce 33.90
Filled with a mushroom duxelle and bacon served with a tarragon demi glaze

Emmentaler Poulet 32.90
A tender, juicy chicken breast, filled with that famous Swiss cheese, crumbed and served with hollandaise sauce and asparagus

FROM THE REST OF THE WORLD

Steak Olympus 35.90
Fresh prawn snuggled in a filet steak marinated in a black pepper, honey, rosemary, soya and red wine sauce

Soccomillo De Toro Rancheros 33.90
Prime medallions of beef, grilled, served on rice, topped with chillies, onions, capsicums, tomatoes, green peppercorns, black beans and soya sauce

Pepper Steak Madagascar 35.50
Prime fillet of beef with a healthy serve of soft green peppercorns, onions, garlic and cream

Caneton a l'Orange 35.50
A half, beautifully fleshed duckling, roasted brown, with an orange and Grand Marnier sauce

Braised Veal Shank 32.90
Braised in red wine, lots of vegetables and demi glaze
Lots of flavour & taste

Pumpkin & Broccoli Roulade 30.90
Broccoli and pumpkin sautéed with garlic and Gruyere cheese rolled in filo pastry, baked and served with a white wine cream sauce

Trios Fillet Mignons 35.90
Grilled beef, veal and pork fillets served with tomato, mushroom and hollandaise

Chateau Briand (for one) 35.90
The finest fillet roasted to your choice, served with bordelaise and hollandaise, served with grilled herb tomato and asparagus

FROM THE OCEAN

Atlantic Salmon 32.50
Fillet of Tasmanian salmon poached with fresh herbs and served in spicy lemon, balsamic vinegar and Sambal Olek sauce

Joinville Whiting 36.90
Fresh whiting fillets, prawn and scallop cooked in a combination of white wine, cream and hollandaise sauce **GF**

Sweet & Sour Seafood 36.90
A selection of prawns, scallops, whiting and Atlantic salmon dipped in batter and fried, served with a delicious sweet and sour sauce