

# Welcome



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| <i>soups</i>  | <i>small</i> | <i>large</i> |
|---|--------------|--------------|
| <i>tomato soup</i>  | 7.50         | 9.50         |
| <i>tomato soup with gin</i>   | 8.50         | 10.50        |
| <i>clear soup with cheese croutons</i>                                      | 7.50         | 9.50         |
| <i>pea soup with country sausage</i>  | 7.50         | 9.50         |
| <i>cream of garlic soup</i>   | 7.50         | 9.50         |
| <i>boletus-mushroom soup</i>  | 8.00         | 10.00        |
| <i>Hungarian goulash soup</i>   |              | 10.50        |
| <b><i>Sepp's special soup,</i></b><br><i>vegetable soup with pastry top</i> |              | 11.50        |

### ***starters***

|   |             |              |
|---|-------------|--------------|
| <i>green salad with fried bacon cubes, potatoes and bread croutons</i>                              |             | 9.50         |
| <i>green salad</i>  |             | 8.00         |
| <i>mixed seasonal salad</i>   |             | 9.50         |
| <i>lettuce salad with small slices of fried venison and mushrooms</i>                               |             | 19.00        |
| <i>tomato and Mozzarella cheese salad</i>   |             | 15.00        |
| <i>thinly sliced goat cheese with cranberry vinaigrette</i>   |             | 15.00        |
| <i>tartar from dry mead and cottage cheese</i>  |             | 16.00        |
| <i>thinly sliced venison-fillet with local cheese and<br/>"Crema all 'Aceto Balsamico di Modena</i> |             | 19.00        |
| <i>smoked salmon with honey-mustard sauce</i>   |             | 19.00        |
| <i>toast with garlic butter</i>   |             | 9.00         |
| <i>forest mushrooms flambé on toast</i>   |             | 14.50        |
| <i>breaded Camembert with cranberry foam and pears</i>  |             | 16.00        |
| <i>snails in herb butter</i>  | 6 pcs 10.50 | 12 pcs 17.50 |

## *Specialities of the house*

|  |       |
|--|-------|
| <i>chopped lamb in a stone-ware pot with tomato, beans, onion, garlic and butter-“rösti” potatoes</i>                    | 36.00 |
| <i>lamb-kebab with garlic butter and potato-gratin</i>   | 36.00 |
| <i>“Saas” fillet of pork with tomato, cheese and bacon served with vegetables and “spätzli”</i>                          | 36.50 |
| <i>pork steak “champignon” with mushrooms, vegetables and penne</i>  | 31.00 |
| <i>breaded fillet of pork with vegetables and French fries</i>   | 31.00 |
| <i>breaded fillet of pork with a colourful salad and French fries</i>  | 30.00 |
| <i>chopped pork in a stone-ware pot with mushroom-cream sauce and butter-“rösti”</i>                                     | 32.00 |
| <i>fan-cut lady fillet of beef with vegetables and pear-formed potatoes</i>  | 39.00 |
| <i>medallion of veal on a calvados-cream sauce with vegetables and pear-formed potatoes</i>                              | 47.00 |
| <i>chopped veal with white wine-cream sauce, grapes and “rösti”</i>  | 45.00 |
| <i>chopped chicken in a stone-ware pot with pepper-cream sauce and rice</i>  | 24.50 |
| <i>chopped chicken in a stone-ware pot with herbs-cream sauce and rice</i>   | 24.50 |
| <i>hot stone platter for self cooking: beef, pork, lamb, chicken and bacon served with sauces, rice and French fries</i> | 44.00 |

## *fondues with meat (from 2 people)*

|  |       |
|--|-------|
| <i>“Fondue Chinoise” slices of beef, pork and chicken in a clear vegetable broth, various sauces, fruits, rice and French fries p.p.</i> | 45.00 |
| <i>“Fondue Bodmen” lamb and venison in a wine broth, various sauces and spätzli p.p.</i>   | 48.00 |
| <i>each further portion of meat</i>  | 15.50 |

## *home made dishes*

|  |       |
|--|-------|
| <i>fillet of lamb</i> garlic sauce                                 | 39.00 |
| <i>lamb steak</i> with honey-thyme-gravy                           | 39.00 |
| <i>lamb chop</i> with port wine gravy                              | 39.00 |
| <i>fillet mignon</i> of beef with forest mushrooms flambé          | 41.00 |
| <i>fan-cut fillet of beef</i> with béarnaise sauce                 | 39.00 |
| <i>fried breast of chicken</i> with herb butter                    | 22.00 |
| <i>fried breast of chicken</i> with mushroom-cream sauce           | 24.00 |
| <i>“Waldhüs” platter</i> beef, lamb, pork, chicken, venison, bacon | 38.00 |
| <i>Bodmen-kebab</i> beef, lamb, pork, chicken, venison, bacon      | 39.00 |
| <i>fillet of beef “Bailey’s”</i>                                   | 44.00 |

## *from the barbecue according to size*

|                             |       |                             |       |
|-----------------------------|-------|-----------------------------|-------|
| <i>fillet of beef</i> 150gr | 34.00 | <i>beef entrecote</i> 150gr | 32.00 |
| <i>fillet of beef</i> 220gr | 44.00 | <i>beef entrecote</i> 220gr | 40.00 |
| <i>fillet of beef</i> 300gr | 62.00 | <i>beef entrecote</i> 300gr | 58.00 |

## *side dishes*

|                                 |      |
|---------------------------------|------|
| <i>potato gratin</i>            | 5.50 |
| <i>“rösti”-potatoes</i>         | 5.50 |
| <i>“spätzli”-noodles</i>        | 5.00 |
| <i>French fries</i>             | 5.00 |
| <i>pear-formed potatoes</i>     | 5.50 |
| <i>penne</i>                    | 4.50 |
| <i>rice</i>                     | 4.50 |
| <i>vegetables of the season</i> | 6.50 |

## *sauces*

|                              |      |
|------------------------------|------|
| <i>béarnaise sauce</i>       | 4.50 |
| <i>mushroom-cream sauce</i>  | 5.00 |
| <i>forest mushroom gravy</i> | 5.00 |
| <i>roast-gravy</i>           | 4.50 |
| <i>port wine gravy</i>       | 4.50 |
| <i>honey-thyme gravy</i>     | 4.50 |
| <i>garlic sauce</i>          | 4.50 |
| <i>cream-game sauce</i>      | 5.50 |

# Venison

|   |       |
|---|-------|
| <i>Fan-cut medallion of roe on forest mushrooms<br/>venison garnitures and "spätzli"</i>  | 49.00 |
| <i>Fillet of stag on a cream-game sauce<br/>with venison garnitures and "spätzli"</i>   | 41.00 |
| <i>Fan-cut fillet of stag with cranberry-cream sauce,<br/>venison garnitures and "spätzli"</i>  | 44.00 |
| <i>Chopped stag on an apple game sauce served in a stone pot,<br/>with venison garnitures and "spätzli"</i>   | 41.00 |
| <i>Ragout of stag marinated in red wine vinegar<br/>with venison garnitures and "spätzli"</i>   | 33.00 |
| <i>Venison for vegetarians red cabbage sprouts, cranberry-pear,<br/>cinnamon-apple, mushroom, grapes, walnuts,<br/>cream-game sauce and "spätzli"</i> | 27.00 |

# *The chef recommends*

## *Peppersteak "Bodmen"*

*beef entrecote in kibbled black peppercorns  
with rice*

42.00

## *Beef medallion "Modena"*

*in an onion and Crema all' Aceto  
balsamic di Modena sauce  
with rice*

42.00

## *Asparagus time* (available in spring)

*Chopped chicken in a stone-ware pot  
with green asparagus and rice*

28.00

## *small dishes*

|  |              |
|--|--------------|
| <i>“Älplerhörnli” pasta, potato cubes, cheese, onion and apple sauce</i>     | <i>19.00</i> |
| <i>Penne “Alfredo” with garlic, ham and cream</i>                            | <i>19.00</i> |
| <i>Penne “Primavera” with tomatoes, basil and pine nut</i>                   | <i>21.00</i> |
| <i>Penne “Salmon” with smoked salmon, cream and dill</i>                     | <i>21.00</i> |
| <i>Cheese toastie with fruits</i>  | <i>19.00</i> |
| <i>Cheese toastie with ham and fried egg</i>                                 | <i>21.50</i> |
| <i>plate of vegetables</i>   | <i>19.00</i> |
| <i>“rösti” with vegetables</i>   | <i>19.00</i> |
| <i>“rösti” with ham, tomato, cheese and fried egg</i>                        | <i>21.00</i> |
| <i>“rösti” with spinach, bacon, cheese and fried egg</i>                     | <i>21.00</i> |
| <i>fried veal sausage with onion sauce and “rösti”</i>                       | <i>19.50</i> |
| <i>plate of local dried meat specialities and cheese (cold)</i>              | <i>25.00</i> |
| <i>shavings of cheese from the valley of Goms (cold)</i>                     | <i>22.00</i> |
| <i>cheese fondue (bread cubes dipped in a pot of melted cheese and wine)</i> | <i>26.00</i> |
| <i>“Wallis” cheese fondue with tomatoes and potatoes</i>                     | <i>28.00</i> |

beef = USA/Agr

pork = CH

chicken = CH/F

lamb = CH/NZ

venison = CH/A/NZ

All prices in CHF