

# Welcome



## Waldhüs Bodmen

*Fam. Manser*

*Panoramastrasse 42*

*CH - 3906 Saas Fee*

*+41 27 957 20 75*

*info@waldhues-bodmen.ch*

*www.waldhues-bodmen.ch*

## Soups

	<b>small</b>	<b>large</b>
Tomato cream soup	7.50	9.50
Carrot- coconut cream soup	8.00	10.00
Cheese cream soup	7.50	9.50
Garlic cream soup with croutons	7.50	9.50
<b>Sepp's special soup,</b> vegetable soup with a pastry top		13.00

## Starters

Green salad with fried bacon cubes, potatoes and bread croutons		12.50
Green salad		8.00
Mixed seasonal salad		11.00
Tomato and Mozzarella cheese salad with Balsamic di Modena and olive oil		14.00
Lettuce salad with small slices of fried venison and mushrooms		19.00
Warm soft full-cream goat cheese coated in alpine herb crumbs on colorful salads with fresh berries and cassis raspberry vinaigrette		18.00
Thinly sliced venison-fillet with local cheese, rocket and "Crema all 'Aceto Balsamico di Modena		21.00
Salmon with honey-mustard sauce and horseradish mousse		19.00
Garlic bread au gratin "Bodmen" style		12.50
Snails au gratin in herb butter	6 pcs 12.00	12 pcs 19.00

## Specialities of the house

Fillet of lamb with garlic sauce and potato gratin	170gr	46.00
Lamb steak with honey-thyme-gravy and noodles	170gr	45.00
Fried breast of chicken with herb butter or a gravy at choice and rice	160gr	28.00
“Waldhüs” platter with beef, lamb, pork, chicken, venison and bacon with herb butter and Spätzli	230gr	46.00
Pork steak “champignon” with mushrooms, vegetables and noodles	140gr.	31.00
Breaded fillet of pork with vegetables and French fries	140gr	31.00

All our house dishes will be served with seasonal vegetables

## Dishes in a pot

<b>Chopped pork</b> with mushroom cream sauce and butter Rösti	150gr	32.50
<b>Chopped veal</b> with white wine cream sauce, grapes and butter Rösti	150gr	45.00
<b>Chopped chicken</b> with a sweet red curry sauce and two sorts of rice	150gr	29.00
<b>Chopped chicken</b> with herbs-cream sauce and rice	150gr	26.00
<b>Chopped lamb</b> with tomato, beans, onions, garlic and butter Rösti	150gr	37.00

## From the barbecue according to size

Beef steak	150gr	33.00	Beef fillet	150gr	38.00
Beef steak	180gr	38.00	Beef fillet	180gr	46.00
Beef steak	220gr	48.00	Beef fillet	220gr	58.00

All our house dishes will be served with seasonal vegetables

## Side dishes

Potato gratin	6.50
Rösti	6.00
“Spätzli”	6.50
French fries	5.00
Pear-formed potatoes	5.50
Noodles	5.00
Rice	5.00
Vegetables of the season	6.50

## Sauces

Béarnaise	5.50
Mushroom cream	5.50
Cream game	5.50
Roast gravy	5.00
Port wine gravy	6.00
Honey thyme gravy	5.50
Garlic cream sauce	5.50
Balsamic	5.50

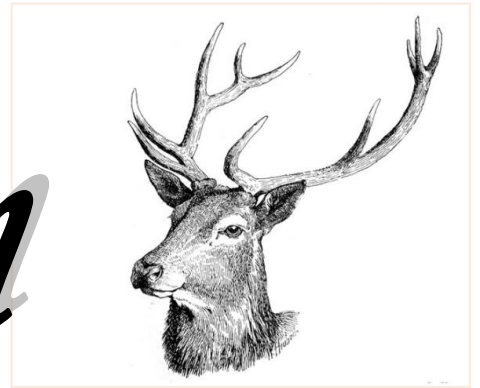
## Fondues with meat (from 2 people and on pre-order)

“**Fondue Chinoise**” slices of beef, pork and chicken  
in a clear vegetable broth, various sauces, fruits, rice and French fries 200gr p.p. 49.00

“**Fondue Bodmen**” lamb and venison in a wine broth,  
various homemade sauces and spätzli 200gr p.p. 51.00

each further portion of meat 19.50

# Venison



## **Fillet of stag**

on a cream-game sauce with venison garnitures and “spätzli”

160gr

46.00

## **Chopped stag**

on an apple game sauce served in a stone pot,  
with venison garnitures and “spätzli”

150gr

46.00

## **Venison for vegetarians**

red cabbage sprouts, cranberry-pear, cinnamon-apple,  
mushrooms, grapes, walnuts, cream-game sauce and “spätzli”

32.00

# *The chef recommends*

**Beef steak with onions and mustard crust**

on balsamic sauce and pear-formed potatoes

180gr

47.00

**Peppersteak “Bodmen”**

beef entrecote in kibbled black peppercorns with rice

180gr

42.50

**Medallion of veal with a herb crust**

on port wine gravy and noodles

160gr

49.00

**hot stone platter for self-cooking** (from 18.00h)

with beef, pork, lamb, chicken and

bacon served with sauces, rice and French fries

230gr

46.00

## Traditional dishes

Pasta local style with dried meat, Gommer cheese shavings and rocket		23.00
Pasta "Salmone" with smoked salmon, cream and dill		22.50
Pasta aglio e olio, garlic with herbs and rocket		21.00
Cheese toastie with fried ham and fried egg		20.50
Plate of vegetables		19.50
Rösti with vegetables		20.50
Rösti with fried ham, tomato, cheese and fried egg		21.50
Rösti with fried spinach, bacon, cheese and fried egg		21.50
Fried veal sausage (160gr) with onion sauce and Rösti		20.50
Plate of local dried meat specialities and cheese (cold)		29.00
Shavings of cheese from the valley of Goms (cold)		27.00
Cheese fondue (from 2 people)	200gr	28.00
"Wallis" cheese fondue with tomatoes and potatoes (from 2 people)	200gr	30.00

beef = CH/ARG    pork = CH    chicken = CH/F    lamb = CH/NZ    veal = CH    venison = CH/A/NZ  
All prices in CHF incl. 8% VAT