

Welcome



Waldhüs Bodmen

*Fam. Manser & Team
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Soups

	small	large
Tomato cream soup with a cream hood	7.50	9.50
Cheese cream soup with croutons	7.50	9.50
Garlic cream soup with croutons	7.50	9.50
Hungarian goulash soup with croutons		12.00
Sepp's special soup, clear vegetables soup with a pastry top		13.00

Starters

Green salad with fried bacon cubes, potatoes and bread croutons				12.50
Green salad or seasonal mixed salad				8.00 / 11.00
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
Beef tartar with a small salad garniture			70gr.	19.50
Thinly sliced venison-fillet with local cheese 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

Specialties 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 French fries	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 stone pot

Chopped pork

with mushroom cream sauce and butter Rösti 150gr 32.50

Chopped veal

with white wine cream sauce and grapes with butter Rösti 150gr 45.00

Chopped chicken

with herb-cream sauce and rice 150gr 26.00

with pepper-cream sauce and rice 150gr 26.00

Chopped lamb

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 dishes from the grill will be served with seasonal vegetables and herb butter.

Side dishes

Potato gratin	6.50
Rösti	6.00
Homemade "Spätzli"	6.00
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
Pepper cream	5.50
Port wine gravy	5.50
Honey thyme gravy	5.50
Garlic cream sauce	5.50
Balsamic	5.50
Roast gravy	5.00

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

Fan-cut fillet of roe

on a cream-game sauce with venison garnitures and “spätzli” 160gr 49.00

Venison for vegetarians

red cabbage sprouts, cranberry-pear, cinnamon-apple,
mushrooms, grapes, walnuts, cream-game sauce and “spätzli” 30.00

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
Medallion of veal on a Calvados cream sauce with vegetables and pear-formed potatoes	160gr	47.00

Traditional dishes

Local style spicy pasta with dried meat, Gommer cheese shavings and sweet paprika		23.00
Pasta "Salmone" with smoked salmon, cream and dill		22.50
Pasta aglio e olio, garlic with herbs and rocket		21.00
Cheese toasty with fried ham and fried egg		20.50
Plate of seasonal vegetables		19.50
Vegetables Rösti		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

Light dishes

Fitness plate

Fried pork schnitzel with mixed salad	140gr	24.50
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Sport plate

Fried chicken breast with mixed salad	160gr	24.50
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Lady filet

Beef fillet with mixed seasonal salad	150gr	38.00
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beef = CH/ARG pork = CH chicken = CH lamb = CH/NZ veal = CH venison = CH/A/NZ

All prices in CHF incl. VAT

Allergy: Please tell our service employees if you have any allergies. Beef and Lamb could contain antibiotics.