

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
<i>Sepp's special soup,</i> <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 "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</i>	p.p. 45.00
<i>“Fondue Bodmen” lamb and venison in a wine broth, various sauces and spätzli</i>	p.p. 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 venison garnitures and "spätzli"</i>	49.00
<i>Fillet of stag on a cream-game sauce with venison garnitures and "spätzli"</i>	41.00
<i>Fan-cut fillet of stag with cranberry-cream sauce, venison garnitures and "spätzli"</i>	44.00
<i>Chopped stag on an apple game sauce served in a stone pot, with venison garnitures and "spätzli"</i>	41.00
<i>Ragout of stag marinated in red wine vinegar with venison garnitures and "spätzli"</i>	33.00
<i>Venison for vegetarians red cabbage sprouts, cranberry-pear, cinnamon-apple, mushroom, grapes, walnuts, 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