

Prodalp

bergrestaurant

centrally located & international



Ihre Gastgeberin
Marcia Galvao & Team

FLUMSER
BERG 

HELLO AND WELCOME TO THE MOUNTAIN RESTAURANT PRODALP

We look forward to welcome you to the
mountain restaurant Prodalp and wish you a wonderful stay.

Marcia Galvao with the Prodalp-Team

Prodalp | FahrBar | Prodissimo

DEAR GUESTS

Let the following menu suggestions inspire you. The dishes are valid for groups of 15 people or more. We kindly ask you to choose a menu from the given choices.

We are aware that it is not always easy for the organiser to determine the number of persons. For the minimum charge, the number of guests registered 24 hours before the start of the event is decisive. The number of guests registered up to the day before the event is binding and will be invoiced.

We are at your disposal for changes or your personal wishes at any time. Individual wishes within the group, such as allergies, vegetarian or vegan options, can be catered for with advance notice.

We will be happy to recommend the right wines and beverages and to put together your desired menu with you.

Our confirmation with all details will be sent in writing.

For your aperitif, your wedding or your special occasion: we will be happy to submit an individual offer or provide you with information during a personal meeting.

SOUPS

Homemade tomato cream soup herb croutons and whipped cream	CHF	8.00
White wine soup with bread croutons	CHF	8.50
Artichoke cream soup with beetroot chips	CHF	9.00
Bouillon with strips of pancake	CHF	8.00
Carrot Ginger Soup with whipped cream and pumpkin seeds	CHF	9.00

STARTES & SALATDS

Duet von Tatar beef and salmon with wild herb salad	CHF	18.00
Black Tiger Shrimp served with a salad bouquet with lemon-chili-sauce	CHF	17.00
Beetroot carpaccio with feta cheese, walnuts and arugula	CHF	14.00
Seasonal colourful leaf salad with house dressing, bacon and potato cubes	CHF	9.00
Lamb's lettuce with egg and bacon	CHF	12.50

MAIN COURSES

Roast beef in one piece, medium roasted with fan rosemary potatoes from the oven and glazed baby carrots	CHF 42.00
Beef fillet served with red wine sauce, duchesse-potatoes and vegetable bouquet	CHF 48.00
Veal Saltimbocca with balsamic jus, pasta and fresh cherry tomatoes	CHF 34.00
Tournedons of roast veal fillet with black truffle jus and white wine risotto	CHF 52.00
Zürcher Geschnetzeltes sliced veal in a cream sauce with homemade pan-fried grated potatoes and seasonal vegetables	CHF 42.00
Pork fillet medallions on an orange-honey sauce, homemade ricotta noodles and seasonal vegetables	CHF 36.00
Pork cutlet nature with a cream sauce and butter noodles	CHF 24.00
Paella Valenciana Rice with chicken, pork and shrimps	CHF 36.00

VEGETARIAN

Prodalp «Käserösti» pan fried grated potatoes topped with fresh vegetables and mountain cheese (Alpkäserei Flumserberg)	CHF 23.50
Gnocchi with spinach cream and glazed carrots	CHF 22.00

VEGAN

Vegan «Zürcher Geschnetzeltes» sliced medaillons in a cream sauce with homemade pan-fried grated potatoes and seasonal vegetables	CHF 23.00
Red Curry with Thay style Tofu with rice	CHF 23.00

DESSERTS

Homemade tiramisu with fruit glaze	CHF 14.00
Lukewarm chocolate cake with vanilla ice cream and whipped cream	CHF 14.00
Stirred iced coffee with whipped cream	CHF 12.50
Caramel flan with whipped cream	CHF 12.00
Panna cotta with fruit topping	CHF 12.00
Fresh fruit salad with whipped cream	CHF 9.50

Please inform us about any intolerances and allergies.
We will be happy to give you detailed information about possible allergens in
the individual dishes.

All prices are in CHF including VAT.