

Traditional Swiss Kitchen

Soups

Cheese soup (<i>Kanton Uri</i>) <i>Creamy Cheese soup refined with white wine and cream garnished with stewed onions</i>	13.50
Barley Soup Grison style (<i>Kanton Graubünden</i>) <i>Homemade Barley Soup with air dried beef cubes and fresh herbs</i>	13.50
Flour Soup Basel style (<i>Kanton Baselstadt</i>) <i>Homemade flour soup with nutmeg and marjoram served with grated sbrinz</i>	12.00

Starters

Cheese pillow (<i>Kanton Obwalden</i>) <i>deep fried cheese pillow with almonds served with leaf salads, with honey-mustard dressing</i>	21.50
<i>main course</i>	31.50
Boiled beef Carpaccio (<i>Kanton Appenzell</i>) <i>thin sliced, boiled beef with vegetables Vinaigrette and lukewarm cabbage salad</i>	23.00
Pappet Vaudoise (<i>Kanton Waadt</i>) <i>lukewarm salad with leek, potatoes, bacon and sausage you will be surprised</i>	18.50

typical Swiss Starters

Hot Cheesebread (<i>Kanton Wallis</i>) <i>bread with aromatic cheese, ham strips and herbs served with seasonal leaf salads</i>	16.50
<i>main course</i>	26.50
Carrot Lasagna (<i>Kanton Aargau</i>) <i>homemade carrot lasagna served with deep fried rabbit strips and roasted carrot julienne</i>	21.90
<i>als Hauptgang</i>	36.90

Soup Kitchen

Season

Soup of the day **11.00**

*Daily freshly made
„As long as it's available”*

Consommé „Célestine“ **12.00**

*Homemade beef consommé
with Sherry and pancake- strips*

Tomato cream soup (lacto) **12.00**

With pearls of mozzarella, blended with cream and gin

Crispy salads

Lamb's lettuce

With backed egg

With fried bacon

With fried bacon and backed egg

13.50

14.50

15.30

Mixed green salad

Seasonal and colourful

11.80

Waid salad

*Seasonal colourful salad
created by our Chef Garde Manger*

13.80

Our dressings

French, Italian, honey mustard or balsamic dressing

Before

Beef Carpaccio

with lemon-pepper marinade

21.00

maincourse

33.00

Goat- fresh cheese tureen

*Tureen of French goat cheese in the pepper- nut shell,
garnished with salad with balsamic dressing*

16.80

Crostini

Crostini *with goat cheese, truffle oil and olive*

10.00

Crostini *with rocket salad pesto and dried tomatoes*

9.00

Crostini platter

*Three different crostini with arugula pesto, garlic,
and fresh goat cheese with olives and truffle oil
garnished with thinly sliced prosciutto*

16.80

Swiss main courses

Meat pie (Kanton Graubünden) **38.50**
*daily fresh prepared meat pie
with Beef, veal and pork meat
served with strong red wine sauce
and colourful, seasonal leaf salads*

Schtunggis (Kanton Nidwalden) **34.50**
pork ragout with carrots, leek, celery kohlrabi and potatoes

Pastry Lucerne style (Kanton Luzern) **37.50**
*classic dish from the most beautiful city in Switzerland
Veal cubes sausage meat and mushrooms
served in unique pastry, accompanied with rice*

Veal meat loaf (Kanton Zürich) **34.90**
*homemade veal meatloaf with delicious red wine sauce
served with glazed carrots little onions and mushrooms
accompanied by mashed potatoes refined with butter*

meatless Swiss dishes

Sapsago pasta (Kanton Glarus) **30.90**
*pasta with potatoes, onions and Sapsago (Schabziger)
refined with roasted breadcrumbs and homemade apple compote*

Rispor (Kanton Uri) **34.90**
*Risotto and leek refined with aromatic mountain cheese
served with plum compote*

Maluns (Kanton Graubünden) **29.80**
*Classic potatoes dish
served with cheese from our alps and apple compote*

Sliced veal „Guisan“ 41.00

*Tender veal strips with mixed mushroom sauce,
blended with red peppercorns and brandy,
served with butter hash browns*

Kleinere Portion „Guisan“ 35.00

Sliced calf's liver „Di Aceto“ 41.00

*Tender veal liver strips fried in butter
with a delicious balsamic sauce with red onions,
cherry tomatoes and mushrooms, served with hash browns*

Kleinere Portion „Kalbsleber“ 35.00

Homemade veal Cordon Bleu 44.00

*Filled with rich melting Gruyere
and ham, served with French fries
and a seasonal vegetable bouquet*

Filet of lamb „Sydney“ 45.00

*Tender fried filet of lamb with herb crust
on a rich port wine sauce, served with young roast potatoes
and seasonal vegetable bouquet*

Swiss Fish dishes

Filet of char “Zuger style” (Kanton Zug) 38.00

*poached in white wine with creamy herb sauce with onions
served with boiled potatoes*

White fisch “Nidwalder style” (Kanton Nidwalden) 37.50

*fried whitefish with delicious applesauce
refined with sour cream
served with butter noodles*

Salmon steak “Basler style” (Kanton Baselstadt) 38.50

*fried salmon steak with melting butter,
capers deep fried onions and fresh herbs
served with parsley potatoes*

**our classic Swiss meat dishes
the right thing for meat lovers**

„Dry Aged“ Côte de Bœuf (600 Gram) **68.50**
*pink roastet cote de boeuf (matured for 4 weeks on the bone)
served with fried potatoes and chili garlic butter*

Giant breaded Schnitzel (250 Gram) **35.00**
served with big size French fries and small salad garnish

Giant pork Cordon Bleu (400 Gram) **38.50**
*filled with ham and melting cheese
served with big size French fries and small salad garnish*

From the grill

Chicken breast(Brasil) 200 Gramm **29.00**

Pork steak (Switzerland) 200 Gramm **31.00**

Beef filet (Irland foyle) 180 Gramm **55.00**

Salmon steak 200 Gramm **36.00**

Served with homemade herb butter

With a side dish of your choice

*Dry rice, Parmesan risotto, French fries, Hash brown croquettes,
butter hash browns, potatoes, noodles,
fried potatoes, potato gratin, seasonal vegetables or salad*

additional side dish **8.90**

*additional vegetable
or richfull salad side dish* **9.30**

**Morning, noon
afternoon, evening or before going home**

Rich mixed salads with egg	23.00
Parma ham plate (120 grams) <i>Thinly sliced Parma ham with chunks of Parmesan and olive served with chilli-tomato bread</i>	29.00
<i>for starter</i>	19.00
Grisons plate (150 grams) <i>Thinly sliced, air-dried beef, Grisons Salzis and cheese garnished with cucumber, tomatoes and walnuts</i>	32.00
Boiled beef salad „Dijonnaise“ <i>Lukewarm boiled beef salad with Dijon Mustard Dressing with red onions, pickles and potato cubes</i>	26.00
Cheese plate (120 grams) <i>Cave-aged Emmentaler cheese, Lucerne cheese, fresh goat cheese and Gorgonzola</i>	19.00
Beef tartar "Die Waid" <i>Served with a bouquet of seasonal salads. As desired: mild or spicy. With crispy brioche toast and butter</i>	34.90
<i>smaller portion</i>	21.90
Crostini plate <i>The one crostini with rocket cream, goat cheese crostini with truffle oil and garlic bread, served with thin Parma ham</i>	16.80
Sausage salad garnished (with mixed salad)	23.00
Sausage salad	17.00
Sausage-cheese salad garnished (with mixed salad)	23.00
Sausage cheese salad	17.00
Tuna salad garnished (with mixed salad)	23.00
Tuna salad	17.00
Sandwiches with salami, cheese or ham	7.50
Sandwiches with air dried beef or Coppa	9.50