

# Waid Summer

## Summer soups

**Andalusian Gazpacho** **11.80**

*Spanish vegetable soup refined with olive oil, hibiscus and balsamic, garnished with bread croutons*

**Soup trilogy „Die Waid“** **14.90**

*Three different warm and cold soups in small portions, accompanied by marinated chicken spears freshly made daily by our kitchen Chef*

**Fish soup „Provençale“** **14.90**

*Homemade southern French fish soup refined with Pernod, served with Rouille, grated cheese and bread croutons*

## Cool summer

**Iceberg lettuce**

*with finely chopped egg*

**9.80**

*with fried bacon*

**10.80**

*with fried bacon and finely chopped egg*

**11.80**

**Mushroom Mousse „Cantharellus“** **18.00**

*Homemade mushroom mouse with garlic and herbs, arranged with finely cut smoked beef slices, Accompanied with a summer salad bouquet*

**Summer salad „Spartakus“** **14.90**

*Tomatoes, cucumber, pepperoni, olives, red onions and feta cheese with basil dressing  
Just the right thing for a hot summer`s day.*

*As a Main Course* **20.90**

**Crawdad- Aspik „al Pomodoro“** **17.90**

*Homemade tomato gelée with crawdad and garden herbs, accompanied by homemade ricotta terrine, garnished with fresh rucola and balsamic dressing.*

## Warm summer

**Spanish Style Cassolette** **23.90**

*In olive oil grilled giant shrimps with fresh garlic, rosemary, dried tomatoes, chili and chorizos*

*As a Main course* **34.90**

**Croutes aux Chanterelles „Paysanne“** **23.90**

*Sautèed chanterelles with onions, garlic, tomatoes and fresh herbs with a fine balsamic gravy, with roasted logger bread and bacon slices*

*As a Main course* **30.90**

## SEASON

### Soup kitchen

<b>Soup of the day</b> <i>Daily freshly made</i> <i>„As long as it's available</i>	<b>9.80</b>
<b>Consommé „Célestine“</b> <i>Homemade beef consommé</i>	<b>10.80</b>
<b>Cream of Tomato Soup</b> ( <i>lacto</i> ) <i>With pearls of mozzarella,</i> <i>blended with cream and gin</i>	<b>10.80</b>

### Crispy salads

<b>Lettuce with Egg</b> <i>Crisp, fresh, and delicious</i>	<b>9.80</b>
<b>Seasonal, Mixed Leaf Salad</b> <i>A mix of colourful seasonal leaf salad</i>	<b>11.80</b>
<b>Mixed Waid Salad</b> <i>Varied and colourfully arranged by our salad chef</i>	<b>13.80</b>
<b>Our Dressings</b> <i>French-, Italian-, boney- mustard-,</i> <i>or balsamic dressing</i>	

### Before

<b>Beef filet Carpaccio</b> <i>With lime-pepper marinade</i>	<b>19.80</b>
	<i>Main course</i> <b>31.00</b>
<b>Goat Cream Cheese Terrine</b> <i>Terrine from French goat cream cheese</i> <i>in pepper-nut crust,</i> <i>garnished with a salad bouquet in balsamic dressing</i>	<b>16.80</b>

### Crostini

<b>Crostini</b> <i>with goat cream cheese, truffle oil and olives</i>	<b>9.50</b>
<b>Crostini</b> <i>with rucola pesto and dried tomatoes</i>	<b>8.50</b>
<b>Crostini plate</b> <i>Three different crostinis with rucola pesto, garlic and creamy goat's</i> <i>cheese with olives and truffle oil</i> <i>garnished with thinly sliced Parma ham</i>	<b>16.50</b>

## Summer pleasures

<b>Caramella di Manzo „Don Camillo“</b>	<b>38.50</b>
<i>Homemade pastry filled with pieces of beef, chanterelles, balsamic, garlic, tomatoes and fresh herbs. The favourite dish of our kitchen Chef.</i>	
<i>small „Don Camillo“</i>	<b>31.50</b>
<b>Scaloppine di Gorgonzola „Di Parma“</b>	<b>42.80</b>
<i>Veal cutlet with sesame crust, filled with Parma ham and Gorgonzola, arranged with Bucatini and red basil pesto, Refined with mascarpone and parmesan</i>	
<b>Filet of Pork „Prunus Avium“</b>	<b>38.50</b>
<i>Slices of pork filet with an aromatic morello cherry sauce, Refined with “Bündner Röteli”, Arranged on a bed of potato and spinach</i>	
<b>Lamb entrecôte „Marseillaise“</b>	<b>39.80</b>
<i>Rose roasted Lamb entrecôte With an olive-herb vinaigrette, Arranged on a lukewarm mediterranean potato salad</i>	
<b>Strips of Springbok „Mykonos“</b>	<b>42.90</b>
<i>Roasted Springbok-strips with a flavorsome thyme gravy, with dried tomatoes, olives, artichokes and feta cheese arranged on a bed of tomatoes and aubergine, served with roast potatoes and fresh herbs</i>	
<b>Fricassée de Poulet à l’Ancienne</b>	<b>34.90</b>
<i>Chicken fricassée with a spicy Gewürztraminer sauce, Root vegetables and chanterelles with homemade french puff pastry</i>	

## Summer classic

<b>Vitello Tonato</b>	<b>26.90</b>
<i>Tender roast veal, finely cut, with tuna sauce, red onions and capers.</i>	
<i>small Vitello Tonato</i>	<b>21.80</b>
<b>Summer salad „Honolulu“</b>	<b>34.50</b>
<i>Rabbit filets with sesame crust and sommer leaf salads with aromatic sesame-soya dressing garnished with fruit</i>	
<i>small salad,„Honolulu“</i>	<b>27.50</b>
<b>Boiled Meat salad „Dijonnaise“</b>	<b>25.80</b>
<i>Lukewarm boiled meat salad with a Dijon mustard dressing With red onions, gherkin and diced potatoes</i>	
<b>Summer salad „Oxford“</b>	<b>32.90</b>
<i>Summer leaf salads with raspberry-cassis dressing, garnished with forest berries accompanied by roast beef and homemade Piccalilli sauce</i>	
<i>small salad „Oxford“</i>	<b>25.90</b>
<b>Pennette salad „Palermo“</b>	<b>34.90</b>
<i>Pennette salad with a tangy tomato dressing, With olives, red onions, garlic, capers, chili strips and fresh rucola, served with spicy Chorizo slices and giant shrimps</i>	
<i>small salad „Palermo“</i>	<b>27.90</b>

## Vegetarian Summer

<b>Delizia al Burro Salvia</b>	<b>27.00</b>
<i>Ravioli filled with ricotta, spinach and fresh herbs With sage butter, onions, garlic and tomatoes</i>	
<b>Bucatini „Del Padrone“</b>	<b>28.50</b>
<i>Bucatini with sautéed chanterelles, onions tomatoes, Peperoncino, fresh rucola and garlic Refined with olive oil and fresh herbs</i>	

## Summer fish creations

<b>Red mullet filets „Niçoise“</b>	<b>36.90</b>
<i>Grilled red mullet filets with rosemary butter arranged with a Mediterranean vegetable compote, Onions and garlic served with roast potatoes</i>	
<b>Loup De Mer „Mirama</b>	<b>38.90</b>
<i>Grilled Loup de Mer with an olive-herb vinaigrette With peperoncini and garlic, with a lukewarm Mediterranean potato salad</i>	

## SEASON

### Waid Evergreens

<b>Veal strips „Guisan“</b>	<b>39.80</b>
<i>Tender veal strips with mixed mushroom sauce blended with red peppercorns and brandy served with butter hash browns</i>	
<i>smaller „Guisan“</i>	<b>33.80</b>
<b>Sliced calf's liver „Venezia“</b>	<b>39.00</b>
<i>Tender calf's liver slices with fresh sage, onions, tomatoes and chanterelles served with hash browns</i>	
<i>smaller „Venezia“</i>	<b>33.00</b>
<b>Homemade Veal Cordon Bleu</b>	<b>42.00</b>
<i>Filled with rich melting Gruyere and juicy ham served with French fries and seasonal salad bouquet</i>	
<b>Filet of lamb „Sydney“</b>	<b>43.50</b>
<i>Tender fried filet of lamb with herb crust With a rich port wine sauce Served with young roast potatoes and seasonal vegetable bouquet</i>	

### Die Waid- Fish dishes

<b>Saltimbocca de Saumon „Di Capo“</b>	<b>38.90</b>
<i>Salmon-Saltimbocca with smoked ham and sage, arranged with sautéed chanterelles, onions, garlic, tomatoes and young sugar peas, served with saffron risotto</i>	
<b>Perch filets „Pot au Feu“</b>	<b>42.60</b>
<i>Poached perch filets arranged with summer vegetable - Pot au Feu with potatoes, refined with double cream and fresh herbs</i>	

## SEASON

### Veggie & Meatless dishes

<b>Cream cheese „India Style“ (Ovo Lacto)</b>		<b>27.90</b>
<i>Cream cheese grilled with a sesame crust, Arranged with sautéed wok vegetables, With spring onions, red onions, refined with chili-boney sauce, served with jasmine rice</i>		
	<i>small Portion „India Style“</i>	<b>21.90</b>
<b>Curryrisotto „Taj Mahal“ (lacto)</b>		<b>28.50</b>
<i>Curry risotto refined with ricotta garnished with Shiitake mushrooms, Melon and pineapple</i>		
	<i>small „Taj Mahal“</i>	<b>22.50</b>
<b>Crespelle di Finferli Fiorentina (Ovo Lacto)</b>		<b>28.50</b>
<i>Homemade Crêpes filled with chanterelles and spinach, Garnished with cheese sauce and parmesan</i>		
	<i>smaller „Crespelle “</i>	<b>22.50</b>

### The Waid Grill

<b>Chicken breast (Brazil)</b>	<i>200 Gramm</i>	<b>27.30</b>
<b>Pork steak (Switzerland)</b>	<i>200 Gramm</i>	<b>29.30</b>
<b>Filet of beef (Ireland )</b>	<i>180 Gramm</i>	<b>54.80</b>
<b>Thin escalope of veal (Switzerland)</b>	<i>170 Gramm</i>	<b>43.80</b>
<b>Salmon steak</b>	<i>200 Gramm</i>	<b>28.30</b>
<i>Served with a homemade butter variation</i>		

### Choose your side dish

*rice, parmesan risotto, French fries, roesti croquets, Alsace  
potato cakes, butter hash browns,  
Boiled potatoes, tagliatelle, bouquet of vegetables or salad*

<i>Additional side dish</i>	<b>8.90</b>
<i>Additional vegetable bouquet or salad</i>	<b>9.30</b>

# SEASON

**In the morning**  
**Midday Afternoon**  
**Evening or before going home**

<b>Rich mixed salad plate with egg slices</b>	<b>19.50</b>
<b>Bresaola Carpaccio</b> (120Gramm) <i>Thin slices of Bresaola marinated with walnut oil, served with Parmesan and rocket salad with honey- mustard dressing</i>	<b>25.00</b>
<b>Grisons air cured meat plate</b> (120 grams) <i>Thin sliced Grisons air cured beef from Churwalden and air dried smoked ham with pickled cucumbers, tomatoes, dried apple slices and nuts</i>	<b>28.00</b>
<b>Tomaten-Mozzarella „Di Buffalo“</b> <i>Finely cut tomatoes with Buffalo-Mozzarella, Sprinkled with balsamic vinegar Served with red onions and fresh basil</i>	<b>24.90</b>
<i>smaller Portion</i>	<b>17.90</b>
<b>Cheese plate</b> (140 grams) <i>Aged Emmentaler cheese, mountain cheese, cream cheese, fresh goat's cheese and Gorgonzola</i>	<b>18.00</b>
<b>Beef tartar „Waid“</b> <i>(Spicy or gentle) Served with a bouquet of seasonal salads and parmesan, accompanied by brioche- toast and butter</i>	<b>31.80</b>
<i>smaller Portion</i>	<b>20.80</b>
<b>Crostini plate</b> <i>Three different crostini with rocket cream, goat's cream cheese with truffle oil and garlic, served with Parma ham</i>	<b>16.50</b>
<b>Sausage salad, garnished</b> <i>(with mixed salad)</i>	<b>19.80</b>
<b>Sausage salad, plain</b>	<b>14.80</b>
<b>Sausage salad with cheese, garnished</b> <i>(with mixed salad)</i>	<b>19.80</b>
<b>Sausage salad with cheese, plain</b>	<b>14.80</b>
<b>Salad of tuna, garnished</b> <i>(with mixed salad)</i>	<b>19.80</b>
<b>Salad of tuna, plain</b>	<b>14.80</b>
<b>Sandwiches</b> <i>with salami, cheese or ham</i>	<b>7.50</b>
<b>Sandwiches</b> <i>with air cured beef or Coppa</i>	<b>9.50</b>