



WOK

Traditional Swiss Kitchen

Soups

Cheese soup *Creamy Cheese soup refined with white wine and cream*
(Kanton Uri) *garnished with stewed onions*
13.50

Barley Soup *Homemade Barley Soup*
Grison style *with air dried beef cubes and fresh herbs*
(Kanton Graubünden)
14.50

Flour Soup *Homemade flour soup with nutmeg and marjoram*
Basel style *served with grated sbrinz*
(Kanton Baselstadt)
12.00

Starters

Cheese pillow *deep fried cheese pillow with almonds*
(Kanton Obwalden) *served with leaf salads, with honey-mustard dressing*
21.50
31.50 *main course*

Boiled beef *thin sliced, boiled beef*
Carpaccio *with vegetables Vinaigrette and lukewarm cabbage salad*
(Kanton Appenzell)
23.00

Pappet Vaudoise *lukewarm salad with leek, potatoes, bacon and sausage*
(Kanton Waadt) *you will be surprised*
18.50
28.50 *main course*

typical Swiss Starters

Hot Cheesebread *bread with aromatic cheese, ham strips and herbs*
(Kanton Wallis) *served with seasonal leaf salads*
25.00
45.00 *main course*

Carrot Lasagna *homemade carrot lasagna*
(Kanton Aargau) *served with deep fried rabbit strips and roasted carrot julienne*
22.00
32.00 *main course*



WOK

Soup kitchen

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
13.50
14.50
15.30
*With backed egg
With fried bacon
With fried bacon and backed egg*

Mixed green salad
11.80
Seasonal and colourful

Mixed Waid salad
13.80
*Seasonal colourful salad
created by our Chef Garde Manger*

Our dressings
*French, Italian, honey mustard
or balsamic dressing*

Starters

Beef Carpaccio
21.00
with lemon-pepper marinade

33.00
Main course

**Goat- fresh cheese
tureen**
16.80
*Tureen of French goat cheese
in the pepper- nut shell,
garnished with salad with balsamic dressing*

Crostini

Crostini
10.00
with goat cheese, truffle oil and olive

Crostini
9.00
with rocket salad pesto and dried tomatoes

Crostini platter
16.80
*Three different crostini with arugula pesto, garlic,
and fresh goat cheese with olives and truffle oil
garnished with thinly sliced prosciutto*



WOK

Waid Woks

- Waid Wok**
31.00
Strips of poultry in red curry sauce with mixed vegetables and coconut milk served with jasmine rice
- Höngger Wok**
33.50
Slices of pork in a brandy- porcini sauce with mixed vegetables and pennette
- Café de Paris Wok**
40.00
Slices of beef with a delicious Cafe de Paris sauce, with onions, garlic and tomato- strips, served with jasmine rice
- Balsamico Wok**
40.00
Slices of beef in a balsamic sauce, with mixed vegetables and Tagliolini
- Wiedicker Wok**
32.00
Grilled sausage slices , potatoes, red onions and broccoli with a pepper sauce, garnished with deep fried pickled cabbage
- Züri- Asia Wok**
41.00
Sliced veal in a delicious mushroom sauce blended with coconut milk, with spring onions and Tagliolini
- Barcelona Wok**
38.50
Fried cubes of red snapper with a saffron- mustard sauce, with fresh rocket and tomato stripes, refined with Pernod, served with jasmine rice
- Provençale Wok**
45.00
Fried giant shrimps and scallops in a Provençale sauce with fresh herbs, onions and garlic, blended with Pernod, served with jasmine rice
- Gambas Wok**
41.50
Giant shrimps with mixed vegetables, sweet chilli sauce, soya sauce and lemon juice, served with jasmine rice
- Goa Wok**
38.00
Indian curry with braised beef, yoghurt sauce, limes, pepper and mini aubergines, served with jasmine rice and flat bread



WOK

Vegetarian Woks

Kathkatha Wok
29.50
Homemade curry with long beans, peas, sweet potatoes, fresh curry leaves and garlic, garnished with Raita sauce, served with jasmine rice

Wellness Wok
27.50
Tagliolini with mixed vegetables, peanuts, sweet chilli sauce, soy sauce and lemon juice, garnished with guacamole

Nasi Goreng Wok
26.50
Indonesian rice dish with fried egg, Asian vegetables and exotic spices

Winter Woks

Honaunau Wok
36.00
Deep fried stripes of pork escalope in a exotic paprika crust, with Chinese cabbage, refined with a intensive chicken- sesame sauce, served with jasmine rice

Winter Wok
39.50
Marinated stripes of duck breast with a intensive gingerbread sauce with broccoli, pine nuts and mandarins, served with Pennette

Mama Afrika Wok
38.00
Fried stripes of springbok with white cabbage, onions and sweet potatoes with a delicious rum sauce, refined with African spices

Mister Thai Wok
41.00
Fried cubes of monkfish with a creamy peanut sauce with Thai vegetables and rice noodles

Palermo Wok
38.00
Fried stripes of lamb filet with dried tomatoes, olives, zucchini and Pennette with a rocket sauce, garnished with feta cheese and bacon chips

Brasilia Wok
41.50
Fried giant shrimps with a exotic ragout of fruits, with ginger and palm hearts, refined with sour cream, served with jasmine rice



WOK

Wok Festival

**Wok Festival
per Person**

**Wok Festival
with 5 Woks
45.00**

**Wok Festival
with 6 Woks
48.00**

**Wok Festival
with 7 Woks
51.00**

Never WOK alone!

*Up to 7 different wok courts
of your choice at your leisure, (3 persons)*

You choose your favourite from all our different wok dishes. Perhaps today there are only three or four, you want to taste. You have a choice. Gladly we serve you your personal Wok Festival.

Our Wok pub is the meeting place for gourmets to enjoy / inside to chat and gossip, relax and linger, the view and dine while wonderful. Fine wines from the famous European wine countries round the ambience perfectly, as well as a premium beer goes perfectly with our Waid wok dishes.

Have your birthday party, family party, company event or meeting scheduled with friends already? Stylish, sassy, outspoken and unpretentious atmosphere combined with hot wok dishes.

Ordering rule: If you are a group with three to 280 people, choose from five different woks from our entire range. Note that it is technically possible, for example cooking, in 9, he ordered table 3 with 5 different festivals wok woks.

*Everybody talks about the weather and the view.
We offer more. Try us!*



From 11 until 11

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

Cold dishes

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 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>	21.50
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>for starter</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
Susage 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