

WOK

Waid 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
13.00
14.00
14.80

with finely chopped egg
with fried bacon
with fried bacon and finely chopped egg

**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
20.90

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.

**Crawdada Aspical
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 Cassolette
Style**
23.90
34.90

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

As a main course

**Croûtes aux
Chanterelles
„Paysanne“**
23.90
30.90

Sautéed chanterelle with onions, garlic, tomatoes and fresh herbs with a fine balsamic gravy, With roasted loggner bread and bacon slices

As a main course

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Soup kitchen

Soup of the day 9.80	<i>Daily freshly made „As long as it's available</i>
Consommé „Célestine“ 10.80	<i>Hausgemachte Rindskraftbrühe mit Flädlistreifen und Sherry</i>
Cream of Tomato Soup (lacto) 10.80	<i>With pearls of mozzarella, blended with cream and gin</i>

Crispy salads

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

Before

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

Crostini

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

WOK

Waid Woks

- Waid Wok**
29.50
Strips of poultry in red curry sauce with mixed vegetables and coconut milk served with rice
- Höngger Wok**
32.50
Slices of pork in a brandy-porcini mushroom sauce with mixed vegetables and Penette
- Café de Paris Wok**
39.50
Slices of beef with a delicious Café de Paris sauce, with onions, garlic and tomato – strips, served with jasmine rice
- Balsamico Wok**
39.50
Slices of beef in a balsamic sauce, with mixed vegetables and Tagliolini
- Madagaskar Wok**
37.00
Strips of Lamb in a colourful pepper sauce, with broccoli florets mixed with Pennette and garnished with fresh strawberries
- Züri- Asia Wok**
39.50
Sliced veal in a delicious mushroom sauce blended with coconut milk, with spring onions and Tagliolini
- Mediterran Wok**
37.00
Sliced lamb filet in a port wine sauce with olives, red onions pepperoni, dried tomatoes, feta cheese and fried potatoes
- Provençale Wok**
41.50
Fried giant shrimps and scallops in a Provençale sauce with fresh herbs, onions and garlic, blended with Pernod, served with jasmine rice
- Gambas Wok**
39.50
Giant shrimps with mixed vegetables, sweet chilli sauce, soya sauce and lemon juice, served with jasmine rice
- Goa Wok**
37.50
Indian curry with braised beef, yoghurt sauce, limes, pepper and mini aubergines, served with jasmine rice and flat bread

WOK

Vegetarische Woks

Taj Mahal Wok
28.00
*Indian curry with seasonal, fresh vegetables, soya beans and peas.
Served with jasmine rice and pappadums.
Give it a try!*

Wellness Wok
27.50
Tagliolini with mixed vegetables, peanuts, sweet chilli sauce, soya sauce and lemon juice.

Nasi Goreng Wok
26.50
*Indonesian rice dish with fried eggs, vegetable strips and exotic spices
You should try it!*

Sommer Woks

Chili con Carne Wok
34.50
*Homemade beef hotpot with a spicy barbecue sauce, red beans and sweet corn.
Refined with crème fraîche, garnished with tortilla chips
Served with jasmine rice*

Caprese Wok
38.50
*Sautéed veal strips with a tomato coulis and mozzarella pearls and fresh basil.
Pan of penette, garnished with bread croutons.*

Chanterelle Wok
33.00
Marinated ostrich strips with chanterelle and Broccoli roses with a pepper-pesto sauce accompanied by Farfalle

Japan Wok
41.30
Farfalle with wasabi sauce, smoked salmon, mango cubes and fresh leaf spinach. Refined with sake.

Mediterranean Sea Wok
36.90
Grilled angler fish with dried tomatoes, black olives with a sticky rucola sauce. Served with Tagliolini.

Summer Wok
34.90
*Grilled meatballs with potato cuts, green beans, garlic and fresh herbs. With a spicy honey-mustard dip.
The favorite dish of our Wok Sous-Chef Shiva.*

WOK

Wok Festival

Wok festival

Never WOK alone!

*Choose your favourite wok creations
for your personal wok buffet (at least 3 people)*

**Wok festival
with 5 woks
43.50**

*This is the most interesting way to enjoy our wok kitchen.
You can choose your favourite woks from the menu list,
to create your personal wok buffet on your table.*

**Wok festival
with 6 woks
46.50**

*Enjoy the different tastes of our international and seasonal
wok creations and make your lunch or dinner to an
unforgettable event. Share with your friends and reorder
as much you can eat.*

**Wok festival
with 7 woks
49.50**

Wok- Festival rules:

*You can order the wok- festival with a group from 3 until 280
people. You can choose the number of the different woks for
your whole group.*

*Please notice, that it is not possible to order several different
Wok Festivals for one table.*

*Our wok festival is also the perfect way
to organize your unforgettable event.
You plan to make a wedding or a birthday party?
Surprise your guests with a delicious wok festival*

We will wok you!!!

WOK
In the morning
Midday Afternoon
Evening or before going home

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