



Visions and aims of the SWISSHUUSCHUCHI-TEAM

- To bring hospitality through an experienced, friendly, cheerful and competent staff.
- To focus on the well-being of our guests.
- Decent prices.
- To fill local, business and holiday guests with enthusiasm for regional products and local dishes.
- To spread the awareness about regional specialties.
- To be competent with regard to the day's menu, à la carte, banquets, beverages and take into considering our guests special wishes.
- One of our basic values is cleanliness.
- To take personal responsibility and care of our clients' wellbeing.
- Looking forward to welcome regular or new guests.



Declarations

We use by conviction Swiss meat only

Meat:

Butchery Bell via Growa,

**Maize Chickenbreast
"Suprême"
"Coquelin"**

Robin Geisser, Mörschwil

Chicken

Bell via Growa

Fish

**Bianchi St. Gallen
Bianchi Zürich**

Vegetables

**Regionally and seasonally cultivated
Tenti-Vegetables and Growa Winterthur**

Salads / Soups

selectable with French or Italian salad dressing

Traditional ones

Green salad with seeds	9.00
Mixed salad	11.00
Menu salad mixed	6.50
Lamb's lettuce (seasonal)	10.00
Lamb's lettuce with egg and croutons	12.00



National salad

Hearty ones

Sausage and cheese salad	natur 17.00	garnished	24.00
Sausage salad	natur 13.00	garnished	21.00
Cheese salad	natur 17.00	garnished	24.00

Proven ones

Tomato salad with onions		10.00
Tomato Bufala-mozzarella salad	appetizer 15.00	23.00
Colorful , large salad with egg		20.00

Soups

bone marrow broth	8.00
with bone marrow or pancake strips	
Homemade tomato soup	8.00
Soup of the day	6.50

All prices do already include the value added taxes (VAT).

Originals / Cold dishes / Fish

Originals

Frying sCausage of pork with onion sauce with swiss french fries or rösti (hash browns)	21.00
Original Olma Frying Sausage with onion sauce with swiss french fries or rösti (hash browns)	21.00
Toggenburger-Highlander Sausage fried or boiled with swiss french fries or rösti (hash browns) or as a fitness-dish	21.00
Horn shaped pasta with minced beef with a menu salad or apple sauce	23.00
Gratin "Ofenguck" literally translated Gratin "Lood into to the oven" mashed potatoes with diced bacon, ham, browned cheese, with it roast sauce	23.00

Cold dishes

"Grisons'Plate" <i>The Grisons (German: Graubünden) is a mountainous canton in East-Switzerland.</i> Air-dried, smoked grisons meat specialities	28.00
"Farmer's Plate" Air-dried, smoked specialities and cheese	20.00
Small cheese plate with walnuts and pears	12.00

Fisch

Baked filet of perch in a beer patter, accompanied with boiled potatoes and tartar sauce	30.00
Trout filet "Maison" poached in a white wine and herb sauce with rice and leaf spinach	35.00
Whitefish filet fried in almond butter accompanied with boiled potatoes and seasonal vegetables	34.00

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Meat

We use exclusively swiss meat 

Beef	Tenderloin / filet of beef	38.00
	Sirloin steak	33.00
Veal	Cordon-bleu two thin slices of veal, al slice of ham and cheese	38.00
	Escalope (breaded or natur)	33.00
Pork	Cordon-bleu two thin slices of pork, al slice of ham and cheese	26.00
	Steak	23.00
Chicken	Chickenbreast	19.00
	Cordon-Bleu two thin slices of chicken, al slice of ham and cheese	24.00
	Maize-Chickenbreast "Suprême"	25.00
Home-made sauces incl. price of meat dishes	Brown gravy	
	Mushroom cream sauce	
	Pepper sauce	
	Sauce Hollandaise/Bernaise	
	Butter with herbs	
Side dishes	Seasonal vegetables	6.00
	Hash brown potatoes, Country Cuts	6.00
	Noodles, Rice	5.00
	French fries, Tiny flour dumplings, Mashed potatoes	6.00
	With seasonal salads or vegetable (Fitness)	8.00

Our specialities

Meat

Homemade minced beef roast 28.00
with mashed potatoes or french fries and seasonal vegetables

"Soose - Füessli" 19.00
braised pork trotters with lots of gravy and mashed potatoes

Pork roast 28.00
with mashed potatoes or french fries and seasonal vegetables

"Züri - Gschnätzlets" (calf-meat) 36.00
calf-meat with rösti (hash browns)

Breaded escalope of pork 25.00
with french fries and a menu salad

Limited availability

Fresh veal liver with rösti 34.00

Stählibuck - Hit

"Walliser - Steak" 36.00
Pork steak au gratin with tomatoes and cheese,
with it fried potato cuts and seasonal vegetables



Served with a souvenir Matterhorn rock-piece, guaranteed original.
(The offer is subject to availability)

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"Rösti"

Sliced fried potatoes specialities

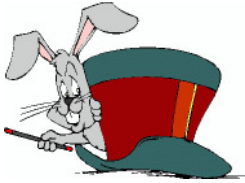
To serve to you a perfect Rösti the preparation-time
takes approximately 20 minutes

Rösti natur	with two  fried free-range eggs	19.00
Bauern - Rösti	with salad and various cheeses	25.00
Waadtländer - Rösti	with onions, garlic, leek and pork saucisson	24.00
Appenzeller - Rösti	Rösti and macaroni mixed with onions, garlic, diced bacon and Appenzeller cheese au gratin	23.00
Züri - Rösti	with onions, garlic, diced bacon, cut leek and a  fried free-range egg	24.00
Berner - Rösti	with onions, garlic, ham, diced bacon, Emmentaler cheese au gratin and "Grüben" (fried pork fat)	24.00
Glarner - Rösti	with onions, garlic and "Glarner-Schabziger" cheese	21.00
Neuenburger - Rösti	with onions, garlic, chanterelles and parsley	26.00
Tessiner - Rösti	with onions, garlic, diced bacon, salami and rosemary	24.00
Bündner - Rösti	with onions, garlic, mangold, air-dried version meat and Grisons-cheese au gratin	27.00
Roquefort - Rösti	with onions, garlic, Roquefort-cheese and pears	26.00
Sennen - Rösti	with onions, garlic, ham, diced bacon, overbaked with cheese and a  fried free-range egg	26.00
Thurgauer - Rösti	with onions, garlic, diced bacon, sliced Highlander-Sausage, peas and a  fried free-range egg	25.00
Stählibuck - Rösti	with onions, garlic, diced bacon, peperoni, sliced veal sausage, asparagus and a  fried free-range egg	27.00
A fine crispy hash browns ground assigned with various tidbits		
Matterhorn	with mixed salads and herb-cottage	24.00
Monte Brè	with tomatoes and Bufala-Mozzarella cheese (cold or gratin)	24.00
Säntis	with ham, pineapple and cheese au gratin	24.00
Pilatus	with chicken, curry sauce and fresh fruit	26.00
Rigi	with broccoli, zucchini, tomatoes and sauce bernaïse	25.00
Apple sauce	a portion	6.00

Swiss-Specialities

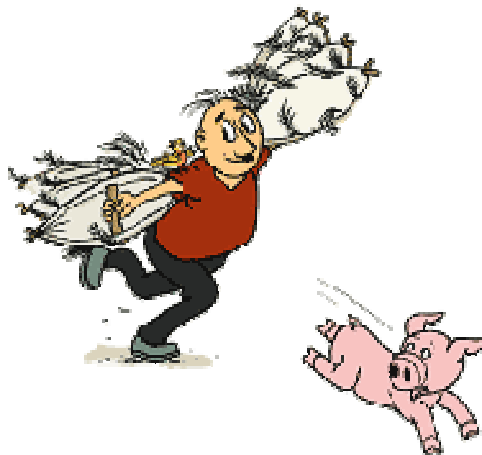
Käseschnitte Cheese slice	Swiss-Army-cheese slice with a  fried free-range egg and a menu salad	21.00
Fondue	Cheese Fondue per person 25.00 Cheese Fondue with boletuses per person 28.00	
On pre-order certain, otherwise possible. Simply ask us	Fondue Chinoise for 2 persons per.person 42.50 Hot boiled broth with thinly sliced beef served with 4 sauces, french fries, rice, vegetables and fruits with appetizer salad	
Raclette	Melted cheese with pickled onions, gherkin and mini corn, pineapple and boiled potatoes	19.00
Spätzli	Appenzeller cheese tiny flour dumplings with cream, garnished with fried onions, served with a menu salad or apple sauce	23.00
Maccaronen	Innerschwyzzer Älplermaccaronen speciality from central switzerland with macaroni, potatoes, ham, cheese, cream and fried onions served with a menu salad or apple sauce	25.00
Ziger	Glarner Ziger - Höreli pasta with strongly spiced herb cheese served with a menu salad or apple sauce	21.00
Capuns	Capuns sursilvans Speciality from Grisons with spinach beets, raw ham, sausage and cheese	26.00
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Kids Menues



Green salad	5.00
Clear soup with omlette pieces	5.00
Portion of french fries	6.00
"Globi Maccaroni" Pasta with tomato sauce	9.00
"Heidi Rösti" Hash brown potatoes with a  fried free-range egg	10.00
"Peter Hörnli" Pasta served with minced beef and apple sauce	11.00
"Pingu Stäbli" Fish sticks with french fries, carrots and mayonnaise	11.00
"Dagobert Duck Nuggets" chicken nuggets with french fries	11.00
"Papa Moll Schnitzel" Breaded pork steak with french fries	11.00

Sirup is served free of charge



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Desserts

Cold desserts	Fresh fruit salad	10.50
	Fresh fruit salad with ice cream or cherry schnaps	11.50
	Home made "Caramelchöpfli" with whipped cream	8.50
	Crispy meringues with whipped cream	7.50
	Home made caramel cream	10.50
	Caramello	7.50
Warm desserts	vanilla ice cream with caramel sauce and chocolate coating	
	Lukewarm apple strudel	10.50
	with vanilla sauce or ice cream	
	Fried apple rings	12.00
Ice cream bowls	with vanilla sauce or ice cream	
	Warm red wine damsons	10.50
	with cinnamon ice cream	
	Coupe Appenzeller	12.00
	vanilla and mocca ice cream with Appenzeller liquor	
	Coupe des Alpes	11.50
	chocolate, walnut and caramel ice cream	
	Coupe Danmark	12.50
	Ice coffee	10.50
	Sorbet Colonel lemon sorbet with vodka	12.00
Ice cream types	Sorbet Pruneau damson sorbet with Vieille Prune	12.00
	Sorbet Pommes apple sorbet with Calvados	12.00
	vanilla, chocolate, coffee, strawberry, cinnamon, walnut, caramel each scoop	4.00
	Various milkshakes (Frappés)	9.00
Sorbets	lemon, damson or apple each scoop	4.00
	with whipped cream	+2.00
Sweet wine	37.5 cl Vidal Riesling-Silvaner / Johanniter straw wine, Zweifel Weine	44.00
	As its name suggests, the grapes on straw are dried until they have 110 to 120 degrees Oechsle. Fermented in stainless steel tanks and expanded.	
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Cold Drinks / Beer

Mineralwater	Henniez red (fizzy)/ Henniez blue (still)	20cl	3.30
		30cl	4.00
		50cl	5.80
		100cl	10.50
		100cl	14.50
Fruit-& Vegetable juices	Orange juice/Tomato juice	20cl	5.20
	Grape juice red	20cl	4.80
Apple juice	Shorley	20cl	3.50
	Shorley	30cl	4.20
	Shorley	50cl	6.00
	Cider 4 Vol %	50cl	6.00
	Cider (alcoholfree)	50cl	6.00
Soft drinks	Coca-Cola/Cola Zero/Sinalco/Ice Tea/ Rivella red/blu/Apple juice/Elmer Citro		
		20cl	3.50
		30cl	4.20
		50cl	6.00
		150cl	16.50
	Schweppes Tonic	18cl	4.20
	Schweppes Bitter Lemon	18cl	4.20
	For children sirup is served free		
Beer Tapped beer	"Stange" Appenzeller-beer Lager hell	30cl	4.20
	"Chübel" Appenzeller-beer Lager hell	50cl	5.80
Beer in the bottle	Lager Quöllfrisch naturtrüeb 4.8 Vol %	50cl	6.00
	Säntis Kristall-Spezial 5.2 Vol. %	30cl	5.00
	Lager hell / dark 4.8 Vol %	50cl	6.00
	Sonnwendlig alcoholfree	50cl	5.70
	Ittinger Klosterbräu 5.6 Vol. %	33cl	5.00
Weissbeer	Weizenbräu 5.2 Vol. %	50cl	6.50

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Warm Drinks

Coffee

Coffee with cream	4.20
Coffee with cream (decaffeinated)	4.20
Espresso	4.20
Double espresso	5.80
Milk coffee	4.20
Coffee with whipped cream	5.80
Cappuccino	4.80
Latte Macchiato	5.50
Coffee with Grappa (Coretto)	6.50
Coffee with Cognac (Coretto)	6.50

Kaffee fertig

Farmer's schnaps apple, pears	6.20
Coffee with plum schnaps	6.20
Coffee with herbal schnaps	6.20
Coffee with plum schnaps	6.70
"Schümli - Pflümli" (plum schnaps)	6.90
"Coffee Lutz"	6.00

Tea

Black tea / with cream	4.20
Peppermint	4.20
Lime	4.20
Rosehip	4.20
Camomile	4.20
Vervain	4.20
Greentea	4.20
Fruitstea	4.20
Tee with 2cl rum	6.50

Milk Drinks

Milk	30cl	4.00
Ovo cold / warm		4.20
Ovo / Chocolate with whipped cream		5.80
Chocolate cold / warm		4.20

Punch

Rum- Apple- and Orangenpunch (non alcoholic)	4.20
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Alcoholic beverages

Apéritifs & Bitter

Martini bianco	4cl	16°	7.00
Campari	4cl	23°	7.00
Cynar	4cl	16.5°	7.00
Pernod	2cl	40°	7.00
Fernet Branca	2cl	40°	7.00
Appenzeller	4cl	29°	7.00
Malaga sweet	4cl	16°	7.00
with mineral sifon or orange juice additionally	2dl		2.50

Sparkling wine

Riseco, Vin Mousseux	1dl	11,5°	9.00
gespritzter Weisswein	2dl		7.50

Champagner

Moët & Chandon Brut Imperial	75cl	12°	90.00
Veuve Cliquot Brut Ponsardin	75cl	12°	95.00

Spirits

Grappina/Grappina 48	2cl	38.5°	8.50
Bündner Grappa Cotinelli	2cl	40°	7.50
Gordon's Gin	4cl	37,5°	9.00
Bacardi weiss	4cl	40°	9.00
Rum Negrita	4cl	37,5°	9.00
SWISS - Wodka	4cl	40°	12.00
La Vieille Prune Morin	2cl	41°	7.50
Vielle poire	2cl	38.5°	12.00
Marc de Bourgogne Morin	2cl	40°	6.50

Liquors

Amaretto Disaronno originale	2cl	28°	8.00
Grand Marnier	2cl	40°	6.50
Cointreau «L'unique»	2cl	40°	6.50
Baileys Original Irish Cream	4cl	17°	8.50

Calvados

Château du Breuil - 15 ans d'age	2cl	41°	10.00
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Cognac

Remy Martin VSOP	2cl	40°	8.50
Hennessy XO	2cl	40°	16.00

Whisky

Alpwhisk (chestnut)	4cl	43°	15.00
Säntis Malt Swiss Highlander	4cl	40°	12.00
Johnnie Walker Red Label Blended Scotch	4cl	40°	9.00
Ballantines Scotch Whisky	4cl	40°	9.00

Brandy

Vecchia Romagna	2cl	41°	6.50
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