



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

Bell via Growa

Olma Frying Sausage

Metzger Metzger in Nesslau

Venison

Bell via Growa as far as possible CH
otherwise from Europe mainly
from Austria and Hungary

Chicken

Bell via Growa

Fish



Growa

Potatoes

Family Kunkler, Thundorf

Vegetables & salads

From regional and seasonal cultivation by Tenti
AG & Growa Winterthur

Bread & bakery products

Romer's AG, Gunterswiler AG & Growa (CH)

**For allergies or
intolerances,
vegetarian & Vegan**





Please contact the service staff,
we can accommodate almost anything.




Salads / Soups

Salads

selectable with French or Italian salad dressing

Green salad with nuts & seeds		11.00
Mixed salad		14.00
Menu salad green or mixed		8.00
Large mixed salad with egg		24.00

National salad

Sausage & cheese salad	natur	17.00	garnished	25.00
Sausage salad	natur	15.00	garnished	22.00
Cheese salad	 natur	17.00	garnished	25.00



Soups

Homemade meat bouillon with marrowbone, pancake or egg	11.00
Soup of the day our service team will be happy to provide you with information	8.00

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

Classics

Originals

Original Olma Frying Sausage with onion sauce with swiss french fries or rösti (hash browns)	27.00
Appenzeller cheese tiny flour dumplings  with cream, garnished with fried onions, served with a menu salad or apple sauce	28.00
Innerschwyzzer Äplermaccaronen speciality from central switzerland with macaroni, potatoes, ham, cheese, cream and fried onions on request without ham  served with a menu salad or apple sauce	28.00
Horn shaped pasta with minced beef with a menu salad or apple sauce	29.00
"Soose - Füessli" braised pork trotters with lots of gravy and mashed potatoes	23.00

Classic

Beefsteak Tartar  served with toast	appetizer 25.50	34.00
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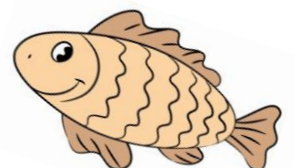
"Egli fish fillets" Swiss fish speciality perch (CH)	39.00
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They are not unjustifiably considered the veal
among freshwater fish

"à la meunière"

with browned butter, lemon and parsley
served with boiled potatoes and vegetables

"in beer dough" with homemade tartar sauce
served with boiled potatoes or crisp salads





Meat

We use exclusively swiss meat 

Beef	Entrecôte	47.00
Veal	Cordon-bleu two thin slices of veal, al slice of ham and cheese	54.00
	Escalope (breaded or natur)	44.00
Pork	Cordon-bleu two thin slices of pork, al slice of ham and cheese	39.00
	Escalope (breaded or natur)	29.00
Chicken	Chickenbreast	32.00
	Cordon-Bleu two thin slices of chicken, al slice of ham and cheese	42.00
A supplement in the price included	(Rösti) Hash brown potatoes, French fries, (Spätzli) Tiny flour dumplings, Mashed potatoes with seasonal salads or vegetable (Fitness)	
	any other side dish as desired	+ 8.00
Home-made sauces on request	Brown gravy Mushroom cream sauce Sauce Hollandaise/ Béarnaise Butter with herbs	



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Our specialities

Meat

Homemade minced beef roast 38.00
with mashed potatoes and seasonal vegetables

"Züri - Gschnätzlets" (calf-meat) 39.00
calf-meat with rösti (hash browns)

Limited availability

Fresh veal liver with rösti 38.00
home-style with onions and jus

Cheese Fondue

Original Cheese Fondue per person 33.00
according to an old home recipe
served with bread and potatoes

Cheese Fondue with porcini mushrooms per person 36.00
served with bread and potatoes

Meat Fondue

Certainly if ordered in advance, otherwise if possible. Just ask us.

Fondue Chinoise from 2 persons per person 59.00
Hot beef broth with finely chopped meat
served with sauces, chips, rice, vegetables, fruit, etc.
with starter salad

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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	24.00
Appenzeller – Rösti	Rösti and macaroni mixed with onions, garlic, diced bacon and Appenzeller cheese au gratin	27.00
Züri – Rösti	with onions, garlic, diced bacon, cut leek and a  fried free-range egg	27.00
Berner – Rösti	with onions, garlic, ham, diced bacon, Emmentaler cheese au gratin and "Grüben" (fried pork fat)	28.00
Bündner – Rösti	with onions, garlic, mangold, air-dried venison meat and Grisons-cheese au gratin	31.00
Roquefort – Rösti	with onions, garlic, Roquefort-cheese and pears	29.00
Sennen – Rösti	with onions, garlic, ham, diced bacon, overbaked with cheese and a  fried free-range egg	31.00
Winti – Rösti	with onions, garlic, diced bacon, sliced veal sausage, peas and a  fried free-range egg	29.00
Sonnen – Rösti	with onions, garlic, diced bacon, pepperoni, sliced veal sausage, spinach and a  fried free-range egg	29.00

A fine crispy hash browns ground assigned with various tidbits

Raclette Rösti	with raclette cheese, gherkins, silver onions and baby corn au gratin	29.00
Pilatus	with chicken, curry sauce and fresh fruit	31.00
Rigi	with colourful vegetables and béarnaise sauce	27.00

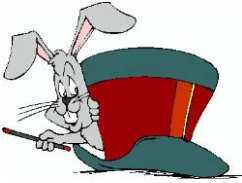
We use the original recipe to prepare our Röstis pork fat and butter. As we cook with fresh ingredients and à la minute, we can also prepare each rösti vegetarian with oil and without meat ingredients on request.






Apple sauce	a portion	8.00
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Kids Menues



Portion of french fries		8.00
"Globi Maccaroni"		10.00
Pasta with tomato sauce		
"Heidi Rösti"		12.00
Hash brown potatoes with a  fried free-range egg		
"Peter Hörnli"		14.00
Pasta served with minced beef and apple sauce		
"Pingu Stäbli"		14.00
Fish sticks with boiled potatoes, spinach and mayonnaise		
"Papa Moll Schnitzel"		14.00
Breaded pork steak with french fries		
"Dagobert Duck Nuggets"		14.00
Chicken nuggets with french fries		

Sirup is served free of charge



Desserts

Cold desserts 	Home made caramel pudding with whipped cream 11.00 Crisp meringue with whipped cream 9.00 Caramello 9.00 Vanilla ice cream with caramel sauce and chocolate coating
Warm desserts 	Warm apple pie 14.00 with vanilla sauce or ice cream Fried mini apple pies 15.00 With vanilla sauce or ice cream Lukewarm chocolate cake 15.00 with vanilla glacé and cream Warm red wine prunes 14.00 with cinnamon ice cream and whipped cream
Coupes 	Coupe Appenzeller 15.00 A combination of vanilla and iced coffee ice cream with Appenzeller liqueur and whipped cream Coupe Danmark 14.00 Vanilla ice cream and hot chocolate sauce Iced coffee 12.00 Sorbet Colonel (lemon sorbet with vodka) 13.00 Sorbet Pruneau (with Vieille Prune) 13.00 Sorbet Pommes Apple (with Calvados) 13.00 Sorbet Mango (with Prosecco) 13.00
Ice cream Sorbets 	Vanilla, chocolate, mocca, strawberry, cinnamon, walnut, caramel 5.00 Lemon, Plum, Apple, mango-passion fruit 5.00 With whipped cream +2.00



Cold Drinks / Beer

Mineralwater	Eptinger red (fizzy)/ Eptinger blue	33cl	5.20
	Eptinger red / Eptinger blue (still)	50cl	6.50
	Eptinger red or blue	100cl	11.00
Tap Water from Winterthur	30% of the proceeds go to:	50cl	3.50
	The Kantha Bopha Children's Hospital Foundation. Dr. med. Beat Richner, Foundation for Bees Switzerland & Susy Utzinger Foundation for Animal Welfare		
Fruit-& Vegetable juices	Orange juice	20cl	5.20
	Tomato juice	20cl	5.20
	Grape juice red	20cl	5.00
	Sanbitter (alcoholfree)	20cl	5.50
Apple juice	Shorley	33cl	5.50
	Süssmost 100 % naturrein	33cl	5.50
	Cider (4°) (with alcohol)	50cl	7.00
	Cider (alcoholfree)	50cl	7.00
Soft drinks	Coca-Cola/Zero	33cl	6.00
	Elmer Citro	33cl	6.00
	Sinalco	33cl	6.00
	Rivella red/blue/green	33cl	6.00
	Ice Tea	30cl	5.00
	Ice Tea	50cl	7.50
	Schweppes Tonic	18cl	5.50
	Schweppes Bitter Lemon	18cl	5.50
For children sirup is served free			
Tapped beer	"Stange" Lager hell	30cl	5.30
	Haldengut Lager hell "big glass"	50cl	7.30
Beer in the bottle	Haldengut Lager hell	58cl	7.50
	Ittinger Klosterbräu (5,6°)	33cl	6.50
	Haldengut non-alcoholic	33cl	6.00
Weissbeer	Erdinger yeast/dark/alcoholfree	50cl	9.00

Warm Drinks

Coffee

Coffee with cream	4.80
Coffee with cream (decaffeinated)	4.80
Espresso	4.80
Double espresso	6.20
Milk coffee	5.00
Coffee with whipped cream	6.20
Cappuccino/Latte Macchiato	5.50
Coffee with Grappa (Coretto)	7.80
Coffee with Cognac (Coretto)	7.80

Kaffee fertig

Farmer's schnaps apple, pears	7.20
Coffee with plum schnaps	7.20
Coffee with herbal schnaps	7.20
Coffee with plum schnaps	7.20
"Schümli - Pflümli" (plum schnaps)	9.80
"Coffee Lutz"	7.00

Tea

Black tea / with cream	4.80
Peppermint	4.80
Lime	4.80
Rosehip	4.80
Camomile	4.80
Vervain	4.80
Greentea	4.80
Fruitstea	4.80
Tee with 2cl rum	7.00

Milk Drinks

Milk	30cl	4.50
Ovo cold / warm		4.80
Ovo with whipped cream		6.20
Chocolate cold / warm		4.80
Chocolate mélange with whipped cream		6.20

Punch

Rum- and Orangenpunch (non alcoholic)	4.80
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Alcoholics beverages

Apéritifs & Bitter

Martini bianco	4cl	16°	8.00
Campari	4cl	23°	8.00
Cynar	4cl	16.5°	8.00
Pernod	2cl	40°	8.00
Fernet Branca	2cl	40°	8.00
Appenzeller	4cl	29°	8.00
Alpstein Bitter	4cl	28°	10.00

Sparkling wine

Riseco, Vin Mousseux	1dl	11,5°	10.00
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Spirits

Vodka Gorbatschow	4cl	37.5°	9.50
Gordon's Gin	4cl	40°	9.50
Ballantines Whiskey	4cl	37.5°	9.50
Bacardi Weiss	4cl	40°	9.00
Rum Negrita	4cl	37.5°	9.00



Sparkling wine / Champagner

White wine spritz in the glass			9.00
Aperol Spritz/Hugo in the glass			13.00
Moët & Chandon Brut Imperial	75cl	12°	120.00
Veuve Cliquot Brut Ponsardin	75cl	12°	130.00

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