



## **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

Migros Fresh Food, 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

### 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

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

### Classic

<p><b>Beefsteak Tartar</b>  served with toast</p>	<p><b>appetizer 25.50</b></p>	<p>34.00</p>
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### Fisch

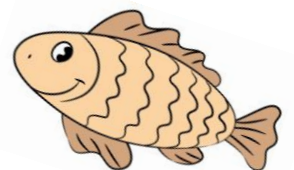
<p><b>"Egli fish fillets" Swiss fish speciality perch (CH)</b></p>	<p>39.00</p>
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They are not unjustifiably considered the veal among freshwater fish

"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 **

<b>Beef</b>	Entrecôte	47.00
<b>Veal</b>	Cordon-bleu two thin slices of veal, al slice of ham and cheese	54.00
	Escalope (breaded or natur)	44.00
<b>Pork</b>	Cordon-bleu two thin slices of pork, al slice of ham and cheese	42.00
<b>Chicken</b>	Chickenbreast	33.00
	Cordon-Bleu two thin slices of chicken, al slice of ham and cheese	39.00
<b>A supplement in the price included</b>	(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
<b>Home-made sauces on request</b>	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

### Traditional

Capuns sursilvans 35.00  
Speciality from Grisons  
with spinach beets, raw ham, sausage and cheese

*They say there are as many recipes as there are valleys in the Grisons.  
With Bündnerfleisch, Landjäger or Salsiz? With or without bread?  
With normal mint or spearmint, in milk or bouillon ...?  
Almost every Grisons family has its own capuns philosophy. We decided us  
for a mixed version with:*

Vegi-Capuns  31.00  
filled with celery, carrots, leek and potatoes,  
chopped chard, parsley and chives

### Cheese Fondue

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

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

### Meat Fondue

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

Fondue Chinoise from 2 persons 59.00  
Hot beef broth with finely chopped meat per person  
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

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

**A fine crispy hash browns ground assigned with various tidbits**

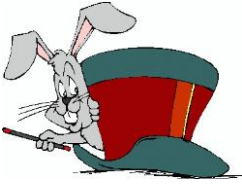
<b>Raclette Rösti</b>	with raclette cheese, gherkins, silver onions and baby corn au gratin	29.00
<b>Pilatus</b>	with chicken, curry sauce and fresh fruit	31.00
<b>Rigi</b>	with colourful vegetables and béarnaise sauce	27.00



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.

<b>Apple sauce</b>	a portion	8.00
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## Kids Menues



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

**Sirup is served free of charge**





## Cold Drinks / Beer

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

## Warm Drinks

<b>Coffee</b>	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
<b>Kaffee fertig</b>	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
<b>Tea</b>	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
<b>Milk Drinks</b>	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
<b>Punch</b>	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

Risecco, 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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