

MENUKARTE



[EN]

RESTAURANT
WALDRAND

FOOD MENU

“Our plates are designed to share
in our relaxed & spontaneous dining
experience where we encourage you
to feel at home grazing our menu”

SMALLS PLATES

TO SHARE

Tomato focaccia, alpine herb & confit garlic aioli [VEGAN - CONTAINS NUTS]	CHF	6
Courgette carpaccio, basil emulsion, tomato, olive tapenade [VEGAN - GLUTEN FREE]	CHF	15
Textured beetroot salad, cashew cheese, candied walnut, green apple [VEGAN - GLUTEN FREE - CONTAINS NUTS]	CHF	16
Salted perch pâté, shallot & parsley salad & warm toasted baguette	CHF	15
Mountain cheese, tomato & basil empanadas [VEGETARIAN]	CHF	14
Fried Ticino aubergine, Schwarzwald miso, preserved cucumber, fresh mint [VEGAN]	CHF	17
Caesar salad, slow cooked egg, confit chicken	CHF	22
Swiss Wagyu Breasaola carpaccio, wild mushroom tapenade, 24 month Sbrinz mountain cheese [GLUTEN FREE - CONTAINS NUTS]	CHF	26
Regional alpine platter, cured meats, cheese, seasonal chutney & warm toasted baguette [CONTAINS NUTS]	CHF	30
Citrus cured alpine salmon from Lostallo, fresh lemon & black pepper [GLUTEN FREE]	CHF	23
Plant-based cheese fondue, garden potatoes, raw green peppers & bakers bread [VEGAN - CONTAINS NUTS]	CHF	36 ^{PP}
Ribelmais chicken schnitzel Holstein, fried eggs, anchovy, capers, parsley, lemon	CHF	80 [for two]
BBQ whole trout from Bremgarten, dill & parsley salsa verde [GLUTEN FREE]	CHF	86 [for two]
Crispy oyster mushroom “shawarma“ honey mustard glaze, tzatziki, BBQ flat bread [VEGAN]	CHF	38
Waldrand superfood salad, apricot, fresh berries, spinach lentils, lemon & honey dressing [VEGAN - GLUTEN FREE]	CHF	30

MAINS

TO SHARE

MAINS

TO SHARE

Älplermagronen, Gruyère cheese, potatoes, crispy bacon & onion	CHF	32
Juraschnitta, melted farmhouse cheese & marinated local bread in white wine [VEGETARIAN]	CHF	33
Beer battered Zander fillet, homemade tartar sauce, pine salt, fresh lemon	CHF	43
Bratwurst from Mürren, mustard emulsion & caramelised onion sauce [GLUTEN FREE]	CHF	36

BURGERS

Swiss Wagyu burger, truffle mayonnaise, caramelised onions, tomato & raclette cheese Add Bacon	CHF	38
	CHF	6
Homemade BBQ beetroot burger, truffle mayonnaise, caramelised onion, tomato & vegan raclette cheese [VEGAN]	CHF	28

SIDES

Regional salad leaves & house dressing [VEGAN - GLUTEN FREE]	CHF	8
Seasonal vegetables & lemon dressing [VEGAN - GLUTEN FREE]	CHF	8
French fries [VEGAN - GLUTEN FREE]	CHF	8
Rösti chips & 24 month Sbrinz cheese [VEGETARIAN - GLUTEN FREE]	CHF	10
Steamed new potatoes, garlic & parsley butter [VEGETARIAN - GLUTEN FREE]	CHF	8

DESSERTS

Swiss citrus polenta cake & lightly whipped basil cream [VEGETARIAN - GLUTEN FREE - CONTAINS NUTS]	CHF	13
Tiramisu, coffee, Marsala, mascarpone [VEGETARIAN]	CHF	13
Wild blueberry pie & toasted Swiss meringue [VEGAN - CONTAINS NUTS]	CHF	14
Chocolate salted caramel tart & lightly whipped cocoa cream [VEGAN]	CHF	16



Allergens

