

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

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| Tomato focaccia, alpine herb & walnut pesto [VEGAN - CONTAINS NUTS] | CHF | 6 |
| Roast celeriac carpaccio, wild mushroom tapenade, pickled radish, roasted seeds [VEGAN - GLUTEN FREE - CONTAINS NUTS] | 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 & onion pastetli, wild mushroom ketchup [VEGETARIAN] | CHF | 16 |
| Fried Ticino aubergine, Schwarzwald miso, preserved cucumber, fresh mint [VEGAN] | CHF | 17 |
| Seasonal quiche, pumpkin, leek, sage, goat cheese [VEGETARIAN] | CHF | 15 |
| 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 and warm toasted baguette [CONTAINS NUTS] | CHF | 28 |
| Marinated Schlossli shrimp «ravioli», hazelnut, pickled kohlrabi, apple, warm bisque [GLUTEN FREE - CONTAINS NUTS] | CHF | 23 |

MAINS TO SHARE

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| 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 lake Blausee, dill & parsley salsa verde [GLUTEN FREE] | CHF | 86 [for two] |
| Crispy oyster mushroom «shawarma,» honey mustard, pickled red cabbage, polenta Rossa from Ticino [VEGAN] | CHF | 34 |

MAINS TO SHARE

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| Waldrand superfood salad, pumpkin, spinach, fresh berries, lentils, alpine dressing [VEGAN - GLUTEN FREE] | CHF | 30 |
| Äplermagronen, Gruyère cheese, potatoes, crispy bacon & onion | CHF | 32 |
| Beer battered zander fillet, homemade tartar sauce & pine salt | CHF | 43 |
| Bratwurst from Mürren, mustard emulsion & caramelised onion sauce [GLUTEN FREE] | CHF | 36 |

BURGERS

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| Swiss Black Angus beef burger, truffle mayonnaise, caramelised onions, tomato & raclette cheese | CHF | 38 |
| Homemade mushroom burger, truffle mayonnaise, caramelised onion, tomato & vegan cheese [VEGAN] | CHF | 28 |

SIDES

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| Regional salad leaves & house dressing [VEGAN - GLUTEN FREE] | CHF | 8 |
| Wilted winter greens & alpine herb dressing [VEGAN - GLUTEN FREE - CONTAINS NUTS] | 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

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| Swiss citrus polenta cake & lightly whipped basil cream [VEGETARIAN - GLUTEN FREE - CONTAINS NUTS] | CHF | 13 |
| Burnt cheesecake, cinnamon & alpine berry coulis [VEGAN - GLUTEN FREE - CONTAINS NUTS] | CHF | 15 |
| Tiramisu, coffee, Marsala, mascarpone [VEGETARIAN] | CHF | 13 |
| Wild blueberry pie & toasted Swiss meringue [VEGAN - CONTAINS NUTS] | CHF | 14 |

All prices are stated in Swiss Francs and include 8.1% VAT.

Declaration of origin
Meat: Switzerland - chicken, bratwurst, charcuterie, bresaola, wagyu beef, bacon.
Fish: Switzerland - shrimp, trout, perch, zander. Other: Switzerland - bread.

We are happy to inform you in detail about the allergens in our dishes



Allergens

