

RESTAURANT

SCHWIZERSTUBE



Menu

Schwiizer Stube



Uri



Schwyz



Nidwalden



Obwalden



Luzern



Zug



Glarus



St. Gallen



Appenzell IR



Appenzell AR



Thurgau



Schaffhausen



Zürich



Aargau



Baselland



Baselstadt



Jura



Solothurn



Bern



Neuenburg



Fribourg



Waadt



Genf



Wallis



Tessin



Graubünden



SWISS HOLIDAY PARK

SCHWIZER STUBE CLASSICS |

(for 2 persons, please allow sufficient time)

Lamb's lettuce salad Mimosa

served with bacon, egg, croutons and our home-made French dressing



Fillet of beef carved at the table

with melted herb butter, strong red wine jus
homemade French fries and potatoes in a cream sauce
and vegetable bouquet

59.00 per person

OUR WINE RECOMMENDATION |

| | | |
|---|-------|-------|
| White wine from the Valais Petite Arvine Fully Les Seilles AOC Valais Petit Arvine Domaine Rouvinez Martigny, Wallis | 75 cl | 67.00 |
| Red wine from Vaud Piacere rouge VdP Suisse Gamay, Garanoir, Gamaret Cave de Jolimont Mont-sur-Rolle, Waadt | 75 cl | 45.00 |
| Red wine from the Valais Cuvee Madame Rosmarie rouge AOC Humagne Rouge, Pinot Noir, Syrah, Cabernet Sauvignon Adrian Mathier Salgesch, Wallis | 75 cl | 72.00 |

Prices are in CHF and include VAT. Subject to change.
July 2021 - Schweizer Stube


Note for allergy sufferers: you can find all relevant information in the section "Food allergies and intolerances".
Should you have any further questions, our service staff are happy to help.

SWISS CLASSICS |

STARTERS

Lamb's lettuce salad Mimosa 14.50
served with bacon, egg, croutons and our home-made French dressing

MAIN COURSES |

Diced veal Zurich style  36.50
sautéed veal strips with mushrooms in a cream sauce
served with rösti potatoes and mixed vegetables

Homemade quark-pizokel pan 27.50
with homemade Fronalphof sausage, spring spinach and cherry tomatoes
in a herb-cream sauce

Pink-roasted lamb rump 29.00
in a hearty red wine sauce
served with maluns and bean bundles

Home-made meat loaf  28.00
in pepper cream sauce
served with quark pizokel spätzli and mixed vegetables

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STARTERS AND SOUPS |

| | |
|---|---------------|
| Mixed-leaf salad | 9.80 |
| served with French or Italian dressing with egg from Erlebnishof Fronalp and herbed croutons | |
| Mixed salad platter | 12.80 |
| mixed-leaf salad with French or Italian dressing coupled with five different marinated salads | |
| Beef tatar | 18.50 / 29.50 |
| home-made beef tatar from Steinbruch Farm served with a fried egg Erlebnishof Fronalp and brioche toast with Cognac or Calvados | |
| | + 4.00 |
| Solothurn white wine soup | 10.50 |

VEGETARIAN MENU |



Lentil stew with onsen egg
and white wine foam

25.80

Home-made herbed salts |

More than 30 different types of herbs are grown throughout our resort to be used in our hotel kitchen. These herbs are cultivated in special herb beds. They can be found all over the grounds surrounding the hotel and park, oftentimes hidden between the flowers and ornamental plants in our pristine gardens. But we grow more than just conventional herbs: we also grow edible flowers such as marigolds, horned pansies, lavender and camomile. These flowers add colourful touches to our dishes, or are used to make salts and blossom sugar – and all organic, of course.

We produce our very own special herbed salts with a great deal of pride and are always experimenting with new creations. The delicious variations are all available in our shop and make the perfect gift for cooking enthusiasts.

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MAIN COURSES |

Central Switzerland cordon bleu, 240 g

pork cutlet stuffed with ham,
and Muotathal Alpine cheese



29.80

Lady cordon bleu, 150 g

veal cutlet stuffed with Muotathal ham and Alpine cheese



35.00

Breast of corn-fed poulard from Eastern Switzerland

filled with Muotathal Urwald ham and in a hearty red wine sauce

33.00

Beef Entrecôte, 200 g

served au gratin with herb butter

43.00

Roasted char fillet from the Brüggli farm

on baby spinach with tomatoes and capers



35.00

Side dishes

All of our dishes are served with our fresh vegetable of the day and your choice of additional accompaniment:

- French fries made with potatoes from Reichmuth Farm in Oberarth
- Roasted potatoes
- Heidizöpfli (spiral pasta)



Would you prefer something healthier?

We are happy to serve your meal with fresh, marinated salads instead of our standard side dishes.

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CHEESE CLASSIC... |

Fondues are served for two or more people (price per person).

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|---|-------|
| Fondue  | 27.50 |
| spicy mix of swiss cheese flavoured with Kirsch and white wine | |

Fondue as much as you can eat: CHF 10 per person in addition.
Each fondue is served with our special bread and potatoes.

DELICIOUS DESSERTS |

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|----------------------------|-------|
| Toblerone fondue | 12.50 |
| with fruit | |
| Hot chocolate cake | 10.50 |
| with elderflower ice cream | |

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| Gluscht | 8.00 |
| a small dessert of the day paired with a coffee/espresso | |

| | |
|---------------------------------|------|
| Small dessert of the day | 4.80 |
| Please ask our service staff | |

| | |
|------------------------------|------|
| Ice cream (per scoop) | 3.00 |
| vanilla, chocolate, coffee | |

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|---|------|
| Home-made yoghurt ice cream from Erlebnishof Fronalp (per scoop)  | 3.00 |
| elderflower, Tannenschössli (honey from fir trees), Ovomaltine, wild berries | |

| | |
|---------------|------|
| Sorbet | 3.00 |
| lemon | |

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|----------------------|--------|
| Whipped cream | + 1.50 |
|----------------------|--------|

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Designation of origin



Meat:

Pork, beef and poultry: Central Switzerland region

Beef: Steinbruch Farm, Seetal, canton of Lucerne

Veal: Erlebnishof Fronalp, Swiss Holiday Park and Talkessel Schwyz

Wild game: Venison and deer from local hunts or from Germany/Austria



Fish:

Pike-perch: Aquaculture, Kottwil, canton of Lucerne

Trout and char: Reichmuth family, Sattel, canton of Schwyz (Brüggli Zucht)



Eggs:

Erlebnishof Fronalp, Swiss Holiday Park



Milk:

Erlebnishof Fronalp, Swiss Holiday Park



Vegetables:

Local farmers

Greengrocers who purchase vegetables directly from the Engrosmarkt in Zurich

We take our responsibility as a holiday and leisure resort and we source our products solely from certified suppliers and, where possible, from the surrounding region. All our suppliers are certified in accordance with at least one of the quality and sustainability labels listed below. As a member of United Against Waste, we believe that we can halve the amount of food waste generated by dining out.



Food allergies and intolerances

Please let our service staff know if you have any food allergies or intolerances. They receive regular instruction with regard to the most common food allergies. In addition, we cook with Swiss rapeseed oil and never use peanut oil or groundnut oil. For individuals with lactose intolerance, we use lactose-free butter, milk and cream. To be on the safe side, you should tell our staff about your allergy or intolerance, even if it is not listed here. We will be happy to prepare you a suitable meal.

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