



WALDHUUS
RESTAURANT

WINTER MENU

SALADS

Green salad with roasted nuts and croutons	✓	CHF	10.00
Mix salad with carrots, cucumber, beetroot, tomatoes, toasted nuts and croutons	✓	CHF	14.00
Fennel salad with orange and black olives	✓	CHF	14.00
Red cabbage salad with potatoes and green beans	✓	CHF	14.00

Choice of dressing: Italian or French

STARTERS

Courgette alla Parmigiana with mozzarella cream, basil sponge cake and cherry tomatoes	🍷	CHF	18.00
Beef Carpaccio with salad bouquet, cherry tomatoes and balsamic glaze		CHF	25.00
Vitello Tonnato with capers and bread leaf		CHF	27.00
Beetroot cured salmon with marinated beetroot, orange jelly and dill oil		CHF	27.00






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SOUPS

	Small/Big
Onion soup with croutons and cheese	CHF 8.00/14.00
Cream of potato and leek (also vegetarian or vegan) with roasted "Bündnerfleisch"	CHF 8.00/14.00
Carrot and ginger soup (also vegetarian or vegan) with Burrata	CHF 8.00/14.00
Grison barley soup	CHF 9.00/15.00

PASTA & RICE

Homemade Spätzli with cheese	 CHF 30.00
Rigatoni with cauliflower Pesto with sun dried tomatoes and toasted almonds	 CHF 32.00
Tagliolini alla Carbonara with Guanciale and Pecorino cheese	CHF 34.00
Risotto (also vegan) with radicchio, Gorgonzola cheese and walnuts	 CHF 34.00
Tagliatelle alla Boscaiola (also vegetarian) with a mushroom sauce and hazelnuts	CHF 35.00



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MEAT

Waldhuus Chicken Cordon bleu with French Fries and Béarnaise sauce	CHF	38.00
Veal Ossobuco alla Milanese with saffron Risotto	CHF	42.00
Beef Goulash with red peppers sauce and homemade Spätzli	CHF	42.00
Villeroiy Lamb with herb crust, champignon cream, baby carrots, red onions and lamb jus	CHF	45.00
+ roasted baby potatoes	+ CHF	2.00
Beef Fillet with chard, grilled mushroom and mushroom sauce	CHF	47.00
+ Tagliatelle	+ CHF	2.00

FISH

Cod fillet with asian spices cooked chickpeas, ginger and coiriander	CHF	38.00
Swiss salmon with potatoes pure and zucchini brunoise	CHF	39.00
Zander fillet with diced vegetables, olives and tomatoes sauce	CHF	40.00
Saibling Fillet cooked in honey and curry with red curry Jasmine rice	CHF	40.00



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DESSERTS

Ginger and honey parfait with orange sauce and chocolate brisee	CHF	14.00
Crème brûlée Cardamom and vanilla with fresh red fruits	CHF	14.00
Homemade Tiramisu “della Mamma”	CHF	14.00
Apple cake in glass with warm crumble and vanilla cream	CHF	14.00
Choco and pistachio delight with berries	CHF	15.00

ICE CREAMS

		I scoop
Mango Sorbet, Lemon Sorbet, Berry Sorbet	✓ CHF	4.50
Chocolate, Mocca, Vanilla, Strawberry	CHF	4.50
with cream	+ CHF	1.50

CUPS

Iced coffee or chocolate ice-cream with cream	CHF	10.00
Coupe Denmark	CHF	14.00
Coupe Sweden	CHF	14.00
Cake of the day	CHF	8.00
with cream	+ CHF	1.50

LEGEND

 **Vegetarian:** These dishes are prepared without meat and fish products.

 **Vegan:** These dishes are prepared without any animal ingredients.

Information on ingredients that can trigger allergies or other undesirable reactions is available on request from our service staff.