



WELCOME TO OUR WORLD OF HOSPITALITY AND FINE CUISINE. THE FOLLOWING PAGES WILL TAKE YOU ON A JOURNEY THROUGH A WORLD OF CULINARY DELIGHTS THAT WILL LIGHT UP YOUR STAY AT HIRSLANDEN.

Our varied menu offers you a large selection of appetizers, main courses and desserts every day. As a patient with supplementary insurance, you will find tasty alternatives in our QUADRO menu. These are free of charge for our private patients and our semi-private patients receive a price reduction of 25 %.

In order for us to prepare and serve meals in a timely manner and to a high standard, we ask you and your guests to place your order with the hotel service no later than the following times:

Lunch: until 10:00 a.m.  
Dinner: until 3:00 p.m.  
Breakfast: the evening before until 6:00 p.m.

The menus shown with highlighted lettering have been compiled according to the criteria of healthy nutrition, are easily digestible and mildly spiced. We use fresh herbs and spices for a full flavour. In addition, we season the dishes with a little Jura salt (iodised as well as fluoridated) and pepper. Furthermore, we only use food of the best quality and attach great importance to local origin as far as possible.

Our hotel service staff will support and advise you daily from 7:15 a.m. to 8:00 p.m.

MONDAY  
28. APRIL 2025

LUNCH MENU

Asparagus soup  
or  
Baked camembert with salad and cranberry  
or  
Vegetable juice

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Sautéed guinea fowl breast (FRA) with tomato and estragon jus, jasmine rice and broccoli  
or  
Glazed veal steak on creamed morels with chive, fusilli and spring vegetables  
or  
Tajine with green peppers, chickpeas egg and smoked tofu

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Apricot compote with mint

DINNER MENU

Thai curry soup  
or  
Mixed leaf salad with radish  
or  
Exotic fruit juice

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Lamb entrecôte (AUS/2) with marjoram jus, sautéed potatoes and courgette

or  
Penne with white and green asparagus and wild garlic cream sauce  
or  
Smoked filet of char with wild herbs and an apple-celery salad  
Baguette

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Crème brulee with lemongrass and raspberry

TUESDAY  
29. APRIL 2025

LUNCH MENU

Sweet potato soup  
or  
Glass noodle salad with vegetarian Samosa and coriander chili dressing  
or  
Pineapple juice

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Sautéed redfish (FAO279 with black rice, sugar snap peas and a mild curry sauce  
or  
Ravioli Brasato with root vegetables and celeric puree  
or  
Aubergine-apricot ragout with saffron pilaf rice and pomegranate yoghurt

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Yoghurt panna cotta with melon

DINNER MENU

Consommé with vegetable strips  
or  
Lambs lettuce with egg  
or  
Sour cherry juice

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Veal escallop with thyme jus Tagliatelle and carrots

or  
Stuffed and gratinated courgette with Appenzeller cheese and cashew nuts  
or  
Greek salad with tomato, cucumber, goats cheese and olives, ciabatta

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Barcelona cake

WEDNESDAY  
30. APRIL 2025

LUNCH MENU

Carrot soup  
or  
Foie gras mousse (FRA) with rhubarb and pistachio biscuit  
or  
Vita 7 fruit juice

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Filet of brook trout (FAO05) with saffron sauce, cous cous and tomato fennel ragout  
or  
Glazed veal shoulder with herb jus, potatoes and broccoli with almonds  
or  
Vegetable curry with ginger, chick peas, Thai basil and jasmine rice

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Sour cream slice with marinated fruit

DINNER MENU

Vine tomato soup with basil  
or  
Frisee salad with watercress  
or  
Pomegranate juice

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Turkey breast with red wine jus, turmeric mashed potatoes and kohlrabi

or  
Spaghetti with chili, garlic, parsley and parmesan  
or  
Cold roast beef with pickles and remoulade sauce, sunflower seed bread

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Quark mousse with strawberries

INFORMATION

ALLERGIES

If you have an allergy or food intolerance or would like to have information about the ingredients, please let our hotel service or nursing team know.

DECLARATION

Unless otherwise specified, our baked goods, fish, meat and meat products originate in Switzerland.

Meat

Meat of foreign origin:  
1) may have been produced with hormonal performance enhancers,  
2) may have been produced with non-hormonal performance enhancers such as antibiotics.

ITA:	Italy	ESP:	Spain
FRA:	France	AUT:	Austria
ARG:	Argentina	CAN:	Canada
AUS:	Australia	POL:	Poland
NZL:	New Zealand	URU:	Uruguay
FRG:	Germany	HUN:	Hungary
USA:	America	RSA:	South Africa

Fish/Crustaceans

Arctic Ocean	FAO 18
Northwestern Atlantic	FAO 21
Northeastern Atlantic	FAO 27
Midwestern Atlantic	FAO 31
Midwestern Atlantic	FAO 34
Mediterranean	FAO 37
Black Sea	FAO 37
Southwestern Atlantic	FAO 41
Southeastern Atlantic	FAO 47
Antarctic Atlantic	FAO 48
Western Indian Ocean	FAO 51
Eastern Indian Ocean	FAO 57
Antarctic Indian Ocean	FAO 58
Northwestern Pacific	FAO 61
Northeastern Pacific	FAO 67
Western Pacific Ocean	FAO 71
Eastern Pacific Ocean	FAO 77
Southwestern Pacific	FAO 81
Southeastern Pacific	FAO 87
Antarctic Pacific	FAO 88
European freshwater	FAO 05
Vietnam	VN

GUESTS

For guests of patients with supplementary insurance, the following prices are valid for the weekly menus:

• Appetizer	8.00
• Soup/Juice/Dessert	5.00
• Cold main course	18.00
• Main course	28.00
• Vegetarian main course	22.00

All prices in CHF and incl. value added tax.

PART OF THE MEDICLINIC GROUP



THURSDAY  
1. MAY 2025

LUNCH MENU

Celery soup  
or  
Sautéed scallops (FAO61)  
with sugar snap peas and orange chutney  
or  
Carrot juice

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Beef stroganoff (ARG/2) with sour cream  
spätzle and roasted vegetables

or  
Beer glazed veal shin with bacon,  
polenta and green beans  
or  
Gratinated macaroni  
with apple sauce and crispy onions

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Cream cake

DINNER MENU

Consommé with pancake strips  
or  
Lettuce with seeds  
or  
Rhubarb juice

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Tuna medaillon (FAO71) on lime sauce,  
mixed rice and pfalzer carrots

or  
Mushroom filled ravioli  
with wild garlic and parmesan sauce  
or  
Cubes of scottish smoked salmon (FAO27)  
on cucumber salad with red onions,  
baguette

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Compote of mango with cardamom

FRIDAY  
2. MAY 2025

LUNCH MENU

Garden pea soup with mint  
or  
Sautéed prawns (VN)  
with pineapple and popcorn  
or  
Prune juice

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Grilled trout filet (FAO05) with  
tomato vinaigrette,  
new potatoes and asparagus  
or  
Pork saddle with wild garlic jus,  
duchess potatoes and vegetables  
or  
Fried potatoe ravioli with spinach ricotta filling,  
truffle sauce

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Hazelnut ice cream

DINNER MENU

Sweet corn soup  
or  
Lollo rosso salad with white radish  
or  
Cranberry juice

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Beef flank steak (URU/2)  
with soy sauce and galangal,  
coriander rice and pak choi  
or  
Baked potato with seitan bolognaise,  
sour cream and coleslaw salad  
or  
Cheese plate with figs and pear bread,  
Raclette potatoes

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Buttermilk muffins

SATURDAY  
3. MAY 2025

LUNCH MENU

Cream of chicken soup  
or  
Duo of irish salmon (FAO27)  
on a protein baguette  
or  
Elderberry juice

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Cod filet in egg crust (FAO386)  
with lemon sauce,  
asparagus-bean-ragout with potatoes  
or  
Lamb entrecôte (AUS/2) with tarragon jus,  
mediterranean vegetables and potatoes  
or  
Quiche with cream cheese,  
spring onions and asparagus

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Chocolate couscous with mango salad

DINNER MENU

Fennel soup with saffron  
or  
Iceberg salad with rocket  
or  
Vine tomato juice

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Veal burger with sage sauce,  
mashed potatoes and green beans

or  
Dim sum with edamame, carrots  
and lemongrass sauce  
or  
Swiss sausage salad with onions,  
gherkins and chive,  
graham bread

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Cappuccino cake

SUNDAY  
4. MAY 2025

LUNCH MENU

Asian noodle soup with vegetables  
or  
Sautéed duck breast (FRA)  
with pear and cress  
or  
Beetroot juice

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Glazed veal with chervil balsamic jus,  
Vegetable noodles

or  
Beef lasagne (USA/2)  
with tomato and parmesan  
or  
Poached free range egg with truffle sauce  
on creamed spinach and mashed potatoes

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Charlotte royal

DINNER MENU

Garden herb soup  
or  
Mixed leaf salad  
or  
Blueberry juice

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Breast of corn fed chicken  
with white tomato sauce,  
dumplings and carrots  
or  
Puff pastry roll filled with tomato  
and king oyster mushroom  
or  
Parma ham (ITA) with rocket,  
sbrinz cheese and lime oil,  
olive bread

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Yoghurt mousse with blackberries

MENU

28. APRIL TO 4. MAY 2025

