



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 9. FEBRUARY 2026

LUNCH MENU

Vine tomato soup with basil
or
Cauliflower tempura with
beetroot hummus and salad
or
Vegetable juice

Poached corn fed chicken breast
with root vegetables, salsa verde
and new potatoes
or
Sliced veal with Dijon mustard and
spring onions, carrots and
mascarpone mashed potatoes
or
Cheese spätzle with dried onions and leaf salad

Coffee flan

DINNER MENU

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

Boiled Swiss beef
with a spicy apple dip,
boiled potatoes and creamed spinach
or
Aubergine Schnitzel with parsley and parmesan
on creamy kohlrabi
or
Tomato and buffalo mozzarella salad
with basil pesto and ciabatta

Sweden cake

TUESDAY 10. FEBRUARY 2026

LUNCH MENU

Sweet potato soup
or
Roast beef roll with avocado and dried tomatoes

or
Pineapple juice

Poached gilt head bream (FAO37)
with lemon sauce,
pilaf rice and courgette
or
Veal saltimbocca with port wine jus,
tagliatelle and ratatouille

or
Dim sum with red curry, Hoisin sauce
and asian vegetables

Carrot pecan cake

DINNER MENU

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

Steamed salmon filet (FAO27)
with saffron sauce,
boiled potatoes and sugar snap peas
or
Vegetable strudel with mushrooms
soya herb dip
or
Birchermüesli with yoghurt and berries,
wholemeal bread

Quark with blueberries

WEDNESDAY 11. FEBRUARY 2026

LUNCH MENU

Carrot soup
or
Crab meat (FAO61) burrito with mango salsa

or
Vita 7 fruit juice

Sautéed parrotfish (FAO71) medaillon,
spinach gnocchi and pumpkin puree

or
Viennese fried chicken with lemon and
cranberries,
parsley potatoes
or
Indian vegetable curry with coconut,
ginger and coriander, scented rice

Walnut parfait with a pear compote

DINNER MENU

Asparagus soup
or
Frisee lettuce with watercress
or
Pomegranate juice

Braised veal with red wine sauce,
semolina dumplings and carrots

or
Penne "Puttanesca" with tomatoes,
olives and parsley
or
Lyoner sausage salad with onions,
gherkins and egg,
Baguette

Mandarin cream with pistachio sauce

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
12. FEBRUARY 2026

LUNCH MENU

Celery soup
or
Burger with prawns (VN) and coriander
on a papaya salad
or
Carrot juice

Cubes of beef filet with peas, mungsprouts
and rice with lemongrass
or
Pork sausage with crispy onion,
potato rösti and green beans

or
Fried rice with peanuts,
Thai basil and tofu

Trio of chocolate

DINNER MENU

Consomme with pancake strips
or
Lettuce with seeds
or
Pear juice

Filet of pike perch (FAO05)
with tarragon and mustard seeds,
new potatoes and spinach
or
Pizza with artichoke, olives,
rocket salad and mascarpone
or
Baked Feta with rosemary
on meditaranian vegetables,
baguette

Yogurt mousse with raspberries

FRIDAY
13. FEBRUARY 2026

LUNCH MENU

Garden pea soup with mint
or
Sautéed quail breast (FRA)
on a green bean salad
or
Prune juice

Saddle of pork with tomato vinaigrette,
tagliatelle and root vegetables
or
Paella with prawns (VN), chicken
and grilled courgette

or
Ravioli filled with tomatoes, basil,
olives and mascarpone

Apple cinammon muffins

DINNER MENU

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

Braised beef with barolo sauce
fusili and vegetables

or
Parmesan gnocchi with spinach,
mushrooms and white balsamic sauce
or
Cheese plate with figs and pear bread,
Raclette potatoes

Caramel flan in a glass

SATURDAY
14. FEBRUARY 2026

LUNCH MENU

Cream of chicken soup with chervil
or
Ricotta with honey, rosemary and
spicy tomato chili chutney
or
Elderberry juice

Lambshank (AUS/2) with herb sauce,
potatoes and green beans
or
Spaghetti Bolognese with grana padano

or
Quiche with carrots, broccoli
and herb dip

Cinnamon cream with sour cherries

DINNER MENU

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

Trout filet (FAO05) with dill sauce,
barley risotto and romanesco

or
Thai noodles with lemongrass-coconut fond
and vegetables
or
Ham from the Tirol (AUT) with mountain cheese,
pickles and rye malt baguette

Lemon poppy seed cake

SUNDAY
15. FEBRUARY 2026

LUNCH MENU

Asian noodle soup with vegetables
or
Grilled vegetables with rocket marinade and
medium-rare fillet of lamb (AUS/2)
or
Beetroot juice

Steamed corn fed chicken breast
with garden herbs,
basmati rice and vegetables
or
Beef burger with spicy pepper relish,
house potatoes and braised leeks
or
Vegan chili with lentils, avocado
and coriander rice

Giolito yogurt ice cream with berries

DINNER MENU

Garden herb soup
or
Mixed leaf salad
or
Blueberry juice

Sautéed veal liver with sage jus,
mashed potatoes and steamed tomato

or
Stuffed pancake with courgette, spinach
and Mimolette cheese
or
Deep fried pike perch (FAO05)
with potato and radish salad,
Remoulade sauce

Apple tart with crumble and buckthorn

MENU

9. TO 15. FEBRUARY 2026

