



**MONDAY**  
9. FEBRUARY 2026

### LUNCH MENU

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

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**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

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Coffee flan

### DINNER MENU

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

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**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

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Sweden cake

**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.

**TUESDAY**  
10. FEBRUARY 2026

### LUNCH MENU

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

or  
Pineapple juice

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**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

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Carrot pecan cake

### DINNER MENU

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

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**Steamed salmon fillet (FAO27) with saffron sauce, boiled potatoes and sugar snap peas**  
or  
Vegetable strudel with mushrooms soya herb dip

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Quark with blueberries

**WEDNESDAY**  
11. FEBRUARY 2026

### LUNCH MENU

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

or  
Vita 7 fruit juice

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**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

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Walnut parfait with a pear compote

### DINNER MENU

**Asparagus soup**  
or  
Frisee lettuce with watercress  
or  
Pomegranate juice

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**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

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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

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**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

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Trio of chocolate

**FRIDAY**  
13. FEBRUARY 2026

## LUNCH MENU

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

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**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

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Apple cinnamon muffins

**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

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**Lambshank (AUS/2) with herb sauce, potatoes and green beans**

or  
Spaghetti Bolognese with grana padano

or  
Quiche with carrots, broccoli  
and herb dip

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Cinnamon cream with sour cherries

**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

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**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

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Giolito yogurt ice cream with berries

**HIRSLANDEN**

# MENU

9. TO 15. FEBRUARY 2026



## DINNER MENU

**Consomme with pancake strips**  
or  
Lettuce with seeds  
or  
Pear juice

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**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

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Yogurt mousse with raspberries

## DINNER MENU

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

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**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

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Caramel flan in a glass

## DINNER MENU

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

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**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

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Lemon poppy seed cake

## DINNER MENU

**Garden herb soup**  
or  
Mixed leaf salad  
or  
Blueberry juice

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**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

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Apple tart with crumble and buckthorn