



MONDAY 23. FEBRUARY 2026

LUNCH MENU

Asparagus soup
or
Avocado mousse with
pear and bluecheese
or
Vegetable juice

**Sautéed prawns (VN) with
basil and lemongrass sauce,
fragrant rice and vegetables**
or
Pork steak with tomato and cheese
carnaroli risotto and carrots

or
Breaded kohlrabi on a gratin
of potato and mushroom, leek sauce

Walnut brownie

DINNER MENU

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

**Veal escallops with garden herb jus,
sautéed potatoes and spinach**

or
Rice noodles with tofu,
peanuts and coriander
or
Irish smoked salmon (FAO27) with salad and
mustard-dill sauce,
baguette and butter

Baba exotic

TUESDAY 24. FEBRUARY 2026

LUNCH MENU

Sweet potato soup
or
Crispy chicken wing with marinated
white cabbage
or
Pineapple juice

**Venison entrecôte (NZL) with
balsamic-cranberry sauce,
spinach dumplings and carrots**
or
Penne with veal ragout,
rapini, dried tomatoes and pecorino

or
Lentil curry with coconut,
plantain and rice

Plum crumble cake

DINNER MENU

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

**Fried medaillon of pike perch (FAO05)
with red wine butter sauce,
basmati rice and courgette**

or
Sautéed gnocchi with rocket, mushrooms
and white port wine-shallot sauce
or
Bresaola (ITA) with rocket, sbrinz,
melon, lemon balm and lime oil,
tomato bread

Caramel cream

WEDNESDAY 25. FEBRUARY 2026

LUNCH MENU

Carrot soup
or
Boiled beef salad with peppers,
red onion and pumpkin seed oil
or
Vita 7 fruit juice

**Grouper filet (FAO71) on provencal vegetables
steamed vegetables and vine tomatoes**

or
Viennese fried chicken with lemon
and cranberries,
rice with garden peas
or
Orecchiette with spicy barley bolognaise,
leek and cheese

Chocolate mousse

DINNER MENU

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

**Veal shoulder braised in Merlot
fried potatoes and root vegetables**

or
Aubergine cordon bleu with basil
on ratatouille
or
Salmon maki roll (FAO27)
with avocado and wakame cucumber salad

Lemon muffins with almonds

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.

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.

PART OF THE MEDICLINIC GROUP



MENU

23. FEBRUARY TO 1. MARCH 2026



THURSDAY
26. FEBRUARY 2026

LUNCH MENU

Celery soup
or
Caramelized goats cheese
with thyme honey and fig chutney
or
Carrot juice

**Beef rolls with red wine sauce,
mashed potatoes with herbs and beans**

or
Tom kha gai with asparagus, chicken,
thai basil and jasmin rice

or
Spaghetti with tomato-cream sauce,
grana padano, parsley and peas

"fior di latte" cream with passionfruit

DINNER MENU

Consommé with pancake strips
or
Lettuce with seeds
or
Pear juice

**Salmon medaillon (FAO27)
with chervil sauce,
saffron tagliatelle and palatine carrots**

or
Potato rösti with garden vegetables
and alp cheese
or
Glass noodle salad with fresh water prawns (VN)
and lemon chili-dressing,
protein baguette

Sacher slice

FRIDAY
27. FEBRUARY 2026

LUNCH MENU

Garden pea soup with mint
or
Vegetable salad with guinea fowl breast (FRA)
and green sauce
or
Prune juice

**Pan fried trout filet (FAO05)
with dill sauce,
pilaf rice and sugar snap peas**

or
Meatloaf with pommery mustard sauce,
crushed potatoes

or
Cannelloni with ricotta and spinach,
saporini tomatoes and olive oil sauce

"Kir Royal" with blackcurrant

DINNER MENU

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

**Beef steak (URU/2) with tomato and basil,
potato gnocchi and courgette**

or
Risotto with asparagus and cashew
with lemon tofu
or
Cheese plate with grapes, pear bread
and raclette potatoes

Buttermilk flan with mandarin

SATURDAY
28. FEBRUARY 2026

LUNCH MENU

Cream of chicken soup
or
Deep fried prawn (VN) with coconut
and papaya salsa
or
Elderberry juice

**Turkey breast with parsley sauce,
tagliatelle and carrots**

or
Fried beef meatballs with vegetable ragout
and butter rice

or
Cheese quiche with onion confit

Mango foam with cardamom

DINNER MENU

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

**Steamed sea bream (FAO71) with ginger,
fragrant rice and leaf spinach**

or
Fried spring rolls with strips of vegetable,
basmati rice and sweet chili sauce
or
Beef tartare
with shallots and capers,
baguette and butter

Panna cotta with figs

SUNDAY
1. MARCH 2026

LUNCH MENU

Asian noodle soup with vegetables
or
Pan fried red mullet filet (FAO27)
on celery vanilla puree
or
Beetroot juice

**Veal rump with tarragon jus,
barley risotto and beans**

or
Green lamb curry (AUS/2)
with eggplant and pepperoni,
coriander rice
or
Chili sin carne with mushrooms,
peppers and corn, baguette

Giolito ice cream "Nocciola"

DINNER MENU

Garden herb soup
or
Mixed leaf salad
or
Blueberry juice

**Veal escallops with thyme sauce,
fried potatoes and broccoli**

or
Ravioli with tomato and Provolone
with a ragout of peppers
or
Rucola wit figs, sbrinz cheese and
Parma ham (ITA),
Ciabatta

Semolina pudding with Portwine fruits