



## MONDAY 16. MARCH 2026

### LUNCH MENU

#### Asparagus soup

or  
Avocado mousse with  
pear and bluecheese  
or  
Vegetable juice

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#### 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

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Walnut brownie

### DINNER MENU

#### Thai curry soup

or  
Mixed leaf salad with radish  
or  
Exotic fruit juice

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#### 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

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Baba exotic

## TUESDAY 17. MARCH 2026

### LUNCH MENU

#### Sweet potato soup

or  
Crispy chicken wing with marinated  
white cabbage  
or  
Pineapple juice

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#### 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

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Plum crumble cake

### DINNER MENU

#### Consommé with vegetable strips

or  
Lambs lettuce with egg  
or  
Sour cherry juice

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#### 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

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Caramel cream

## WEDNESDAY 18. MARCH 2026

### LUNCH MENU

#### Carrot soup

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

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#### 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

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Chocolate mousse

### DINNER MENU

#### Vine tomato soup with basil

or  
Frisee salad with watercress  
or  
Pomegranate juice

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#### 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

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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

16. TO 22. MARCH 2026



**SUNDAY**  
22. MARCH 2026

**LUNCH MENU**

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

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**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

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Giolito ice cream "Nocciola"

**SATURDAY**  
21. MARCH 2026

**LUNCH MENU**

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

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

or  
Fried beef meatballs with vegetable ragout  
and butter rice

or  
Cheese quiche with onion confit

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Mango foam with cardamom

**FRIDAY**  
20. MARCH 2026

**LUNCH MENU**

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

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**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

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"Kir Royal" with blackcurrant

**THURSDAY**  
19. MARCH 2026

**LUNCH MENU**

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

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**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

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"fior di latte" cream with passionfruit

**DINNER MENU**

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

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**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

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Semolina pudding with Portwine fruits

**DINNER MENU**

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

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**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

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Panna cotta with figs

**DINNER MENU**

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

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**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

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Buttermilk flan with mandarin

**DINNER MENU**

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

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**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

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Sacher slice