



MONDAY 6. APRIL 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
Chickpea loafs on creamed kohlrabi
and wild garlic pesto

Strawberry orange compote with peppermint

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

Valrhona chocolate mousse

TUESDAY 7. APRIL 2026

LUNCH MENU

Sweet potato soup

or
Chicken breast in spiced breading
with tomato cucumber relish
or
Pineapple juice

Venison entrecôte (NZL) with balsamic-cranberry sauce, spinach dumplings and carrots

or
Maccheroncini with veal ragout,
asparagus, dried tomatoes and pecorino

or
Lentil curry with coconut,
plantain and rice

Yoghurt cream with raspberry

DINNER MENU

Consommé with vegetabel strips

or
Lambs lettuce with egg
or
Sour cherry juice

Sautéed filet of pike perch (FAO05) with a red wine-butter sauce, basmati rice and courgette

or
Sautéed gnocchi with green asparagus
and mushroom ragout
or
Bresaola (ITA) with rocket, sbrinz,
melon, lemon balm and lime oil,
tomato bread

Cream filled profiterole

WEDNESDAY 8. APRIL 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 potatoes and vine tomatoes

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

Mango cream

DINNER MENU

Vine tomato soup with basil

or
Frisee salad with watercress
or
Pomegranate juice

Glazed veal shoulder with merlot sauce fried potatoes and root vegetables

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

Rhubarb cake with butter crumble

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

6. TO 12. APRIL 2026



THURSDAY 9. APRIL 2026

LUNCH MENU

Celery soup
or
Caramelized goats cheese
with honey and strawberry rhubarb chutney
or
Carrot juice

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

or
Breast of corn fed chicken with lemongrass,
mushrooms, thai basil and jasmin rice

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

Lemon tart

DINNER MENU

Consommé with pancake strips
or
Lettuce with seeds
or
Rhubarb juice

**Poached sea bream (FAO37) with
chervil sauce,
saffron tagliatelle and asparagus**
or
Potato rösti with garden vegetables
and alp cheese
or
Iceberg lettuce with caesar dressing, prawns,
tomatoes and croutons

Crème caramel

FRIDAY 10. APRIL 2026

LUNCH MENU

Garden pea soup with mint
or
Vegetable salad with guinea
fowl breast and herb 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 and cream sauce

or
Ravioli filled with ratatouille
and mediterranean herb sauce

Marble cake

DINNER MENU

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

**Sirloin steak (URU/2) with basil,
potato gnocchi and courgette**
or
Risotto with asparagus and cashew
with lemon tofu
or
Cheese plate with figs, pear bread
and Raclette potatoes

Cream of mascarpone with berries

SATURDAY 11. APRIL 2026

LUNCH MENU

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

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

or
Fried beef meatballs with vegetable ragout
and butter rice

or
Sweet potato quiche with broccoli, feta
and parsley, pomegranate dip

Apricot muffin with almonds

DINNER MENU

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

**Steamed bass (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

Stracciatella mousse with strawberry

SUNDAY 12. APRIL 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

Pistacchio ice cream

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
Watermelon and feta salad with rocket
and Parma ham (ITA),
ciabatta

Almond latte cotto with cherries