



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  
20. JULY 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  
Chickpea loafs on creamed kohlrabi and red pesto

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Opera slice with cherries

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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Swiss Götterspeise

TUESDAY  
21. JULY 2026

LUNCH MENU

Sweet potato soup  
or  
Chicken breast in a spiced breading with apricot chutney  
or  
Pineapple juice

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

or  
Lentil curry with coconut, plantain and rice

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Chocolate cheese 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 tomato essence, basmati rice and courgette  
or  
Sautéed gnocchi with garden peas and mushroom ragout  
or  
Bresaola (ITA) with rocket, sbrinz, melon, lemon balm and lime oil, tomato bread

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Bavarian cream with grapes

WEDNESDAY  
22. JULY 2026

LUNCH MENU

Carrot soup  
or  
Beef terrine with gherkins, red onions 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, pepper, leek and cheese

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Apricot and almond tartlet

DINNER MENU

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

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Glazed veal with merlot sauce fried potatoes and root vegetables

or  
Aubergine cordon bleu with basil on ratatouille  
or  
Maki roll with salmon (FAO27), tuna (FAO71) and chickpeas with wakame cucumber salad

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Stewed blackberries with vanilla

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  
23. JULY 2026

LUNCH MENU

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

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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 spicy tomato sauce  
and grana padano

\*\*\*\*\*

Mango flan with passionfruit

DINNER MENU

Consommé with pancake strips  
or  
Lettuce with seeds  
or  
Nectar of white peach

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Scottish salmon with chervil sauce  
Tagliatelle and carrots

or  
Potato rösti with garden vegetables  
and alp cheese  
or  
Iceberg lettuce with caesar dressing, prawns,  
tomatoes and croutons  
protein bread

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Lemon biscuit slice

FRIDAY  
24. JULY 2026

LUNCH MENU

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

or  
Canneloni with Ricotta and spinach,  
vine tomatoes and olive oil sauce

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Lemongras and kiwifruit mousse

DINNER MENU

Cream of sweetcorn 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 courgettes and cashew  
with lemon tofu  
or  
Cheese plate with figs, pear bread  
and potatoes

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Vanilla muffin with raspberries

SATURDAY  
25. JULY 2026

LUNCH MENU

Cream of chicken soup  
or  
Deep fried prawn (VN) with coconut  
and mango papaya salad  
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  
Quiche with sweet potato, broccoli and feta  
served with a herb quark dip

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Banana cake with chocolate

DINNER MENU

Fennel soup with saffron  
or  
Iceberg salad with rocket  
or  
Tomato juice

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Steamed sea bream (FAO71) with ginger,  
potatoes 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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Quark cream with peach

SUNDAY  
26. JULY 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 curry with lamb (AUS/2),  
aubergine and peppers  
coriander rice  
or  
Chili sin carne with mushrooms, peppers  
and corn, baguette

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Yoghurt ice cream with berries

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

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Tiramisu with coffee liquor

MENU

20. TO 26. JULY 2026

