



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
3. AUGUST 2026

LUNCH MENU

Asparagus soup
or
Crostini with avocado, burrata and arctic shrimp
or
Vegetable juice

Sautéed guinea fowl breast (FRA) with tomato and estragon jus, jasmine rice and broccoli
or
Glazed veal steak on creamed mushrooms with chive, fusilli and vegetables
or
Spicy potato curry with organic tofu and raita

Panna cotta with honey and raspberries

DINNER MENU

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

Lamb entrecôte (AUS/2) with marjoram jus, sautéed potatoes and courgette

or
Penne with porcini, vegetables and parsley cream sauce
or
Vitello tonnato with limes, capers and flat-leaf parsley, ciabatta

White chocolate muffin with cranberries

TUESDAY
4. AUGUST 2026

LUNCH MENU

Sweet potato soup
or
Glass noodle salad with vegetarian samosa and coriander chili dressing
or
Pineapple juice

Sautéed redfish (FAO279 with black rice, sugar snap peas and a mild curry sauce
or
Glazed veal shoulder with herb jus, potatoes and broccoli with almonds

or
Aubergine-apricot ragout with saffron pilaf rice and pomegranate yoghurt

Mango passion fruit slice

DINNER MENU

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

Veal escallop with thyme jus tagliatelle and carrots

or
Stuffed and gratinated courgette with Appenzeller cheese and cashew nuts
or
Smoked filet of char with wild herbs and an apple-celery salad, Baguette

Stewed wild berries with double cream

WEDNESDAY
5. AUGUST 2026

LUNCH MENU

Carrot soup
or
Chicken satay with spicy papaya salad and peanut sauce
or
Vita 7 fruit juice

Filet of sea bass (FAO27) with saffron sauce, cous cous and fennel ragout
or
Ravioli Brasato with root vegetables and celeric puree

or
Vegetable curry with ginger, chick peas, Thai basil and jasmine rice

Cold melon soup with mint

DINNER MENU

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

Turkey breast with red wine jus, turmeric mashed potatoes and kohlrabi

or
Spaghetti with chili, garlic, parsley and grana padano
or
Cold roast beef with pickles and remoulade sauce, sunflower seed bread

Crème brûlée with banana

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
6. AUGUST 2026

LUNCH MENU

Celery soup
or
Sautéed scallops (FAO61)
with fennel pineapple salad
or
Carrot juice

**Beef stroganov (AUS/2) with
spätzle and oven vegetables**

or
Beer glazed veal shin with bacon,
polenta and green beans

or
Gratinated macaroni
with apple sauce and crispy onions

Apple charlotte

DINNER MENU

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

**Tuna medaillon (FAO71) on lime sauce,
mixed rice and pfalzer carrots**

or
Ravioli filled with chanterelle,
romanesco and chive
or
Cubes of scottish smoked salmon (FAO27)
on cucumber salad with red onions,
Baguette

Apricot cream with almond thyme brittle

FRIDAY
7. AUGUST 2026

LUNCH MENU

Garden pea soup with mint
or
Sautéed prawns (VN) with sugar snap peas
and orange chutney
or
Prune juice

**Grilled trout filet (FAO05) with
tomato vinaigrette,
potatoes and peas**
or
Pork filet with marjoram jus,
duchess potatoes and vegetables

or
Fried potato ravioli with spinach ricotta filling,
truffle sauce

Giolito ice cream "banana con cioccolata"

DINNER MENU

Cream of sweetcorn soup
or
Lollo rosso salad with white radish
or
Cranberry juice

**Beef flank steak (URU/2)
with soy sauce and galangal,
coriander rice and pak choi**
or
Baked potato with seitan bolognaise,
sour cream and coleslaw salad
or
Cheese plate with figs and pear bread,
potatoes

Vanilla cheese cake in a glass with plums

SATURDAY
8. AUGUST 2026

LUNCH MENU

Cream of chicken soup
or
Duo of Irish salmon (FAO27)
on a protein baguette
or
Elderberry juice

**Glazed veal with chervil balsamic jus,
Vegetable noodles**

or
Lamb entrecôte (AUS/2) with
tarragon jus,
mediterranean vegetables and potatoes
or
Quiche with cream cheese,
spring onions and asparagus

Blueberry tiramisu

DINNER MENU

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

**Veal burger with sage sauce,
mashed potatoes and green beans**

or
Dim sum with edamame, carrots
and miso sauce
or
Swiss sausage salad with onions,
gherkins and chive,
graham bread

Tart with forest berries

SUNDAY
9. AUGUST 2026

LUNCH MENU

Asian noodle soup with vegetables
or
Smoked duck breast (FRA)
with mango chutney
or
Beetroot juice

**Cod filet in egg crust (FAO386)
with lemon sauce,
potatoes and sugar snap peas**
or
Beef lasagne
with tomato and grana padano

or
Poached free range eggs with truffle sauce
on creamed spinach and mashed potatoes

Orange ice cream parfait with figs

DINNER MENU

Garden herb soup
or
Mixed leaf salad
or
Blueberry juice

**Breast of corn fed chicken
with white parsley sauce,
dumplings and carrots**
or
Puff pastry roll filled with tomato
and king oyster mushroom
or
Parma ham (ITA) with rocket,
sbrinz cheese and lime oil,
olive bread

Pavlova with berries and vanilla chantilly

MENU

3. TO 9. AUGUST 2026

