



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
15. SEPTEMBER 2025

LUNCH MENU

Asparagus soup
or
Roquefort filled figs with leaf salad
or
Vegetable juice

Poached corn fed chicken breast
with root vegetables, salsa verde
and new potatoes
or
Sliced veal with Dijon mustard and spring onions,
mascarpone mashed potatoes and carrots
or
Cheese spätzle with dried onions and leaf salad

Stewed pear with anis

DINNER MENU

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

Boiled Swiss prime beef
with a spicy apple dip,
boiled potatoes and creamed spinach
or
Gnocchi sardi with rocket salad,
olives and eggplant sauce
or
Tomato and buffalo mozzarella salad
with basil pesto and ciabatta

White chocolate mousse with berries

TUESDAY
16. SEPTEMBER 2025

LUNCH MENU

Sweet potato soup
or
Roast beef roll with avocado and dried tomatoes
or
Pineapple juice

Poached gilt head bream (FAO37)
with lemon sauce,
pilaf rice and courgette
or
Veal saltimbocca with port wine jus,
tagliatelle and ratatouille

or
Dim sum with red curry, hoisin sauce
and asian vegetables

Calvados caramel slice

DINNER MENU

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

Steamed salmon filet (FAO27)
with saffron sauce,
boiled potatoes and sugar snap peas
or
Vegetable strudel with mushrooms
soya herb dip
or
Birchermüesli with yoghurt and berries,
whole meal bread

Lemon semolina blancmage

WEDNESDAY
17. SEPTEMBER 2025

LUNCH MENU

Carrot soup
or
Crab meat (FAO61) burrito with mango salsa
or
Vita 7 fruit juice

Sautéed parrotfish (FAO27) medaillon with
Minestrone and orange basil pesto
potato gnocchi
or
Viennese fried chicken with lemon and
cranberries,
potato salad with cucumber
or
Indian vegetable curry with coconut,
ginger and coriander, scented rice

Curd cheese mousse with stone fruit salad

DINNER MENU

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

Braised veal with red wine sauce,
semolina dumplings and carrots

or
Tagliatelle with potatoes, green beans
and Pesto Genovese
or
Lyoner sausage salad with onions,
gherkins and egg,
Baguette

Apple crumble 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.

PART OF THE MEDICLINIC GROUP



THURSDAY
18. SEPTEMBER 2025

LUNCH MENU

Celery soup
or
Prawn burger (VN) with coriander
and Thai papaya salad
or
Carrot juice

Beef cubes (ARG/2) with peas and bean
sprouts,
jasmin rice with lemongrass
or
Pork sausage with crispy onion,
potato rösti and beans
or
Fried rice with peanuts,
Thai basil and tofu

Crème de coco with sour cherries

DINNER MENU

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

Filet of pike perch (FAO05)
with tarragon and mustard seeds,
new potatoes and spinach
or
Pizza with artichoke, peppers,
rocket salad and mascarpone
or
Baked Feta with rosemary
on meditaranian vegetables,
baguette

Lemon mousse with blackberry sauce

FRIDAY
19. SEPTEMBER 2025

LUNCH MENU

Garden pea soup with mint
or
Sautéed quail breast (FRA)
on a green bean salad
or
Plum juice

Loin of pork with tomato vinaigrette,
tagliatelle and root vegetables
or
Paella with prawns (VN), chicken
and grilled courgette,
chimi churri
or
Ravioli filled with tomatoes, basil,
pine nuts and ricotta

Berry soufflé with vanilla sauce

DINNER MENU

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

Braised beef with barolo sauce
fusili and vegetables

or
Parmesan gnocchi with spinach, mushrooms
and white balsamic sauce
or
Cheese plate with figs and pear bread,
potatoes

Blueberry quark

SATURDAY
20. SEPTEMBER 2025

LUNCH MENU

Cream of chicken soup
or
Ricotta with honey, rosemary
and spicy tomato chili chutney
or
Elderberry juice

Lamb entrecôte (AUS/2) with savory,
potatoes and green beans
or
Spaghetti bolognese with Parmesan
or
Quiche with carrots, broccoli
and herb dip

Marbled cheesecake

DINNER MENU

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

Trout filet (FAO05) with dill sauce,
barley risotto and romanesco

or
Thai noodles with lemongrass-coconut fond
and vegetables
or
Ham from the Tirol (AUT) with mountain cheese,
pickles and rye bread

Buttermilk flan with salad of oranges

SUNDAY
21. SEPTEMBER 2025

LUNCH MENU

Asian noodle soup with vegetables
or
Grilled vegetables with pesto and
medium-rare fillet of lamb (AUS/2)
or
Beetroot juice

Steamed corn fed chicken breast
with garden herbs,
basmati rice and vegetables
or
Beef burger with spicy pepper relish,
house potatoes and braised leeks
or
Vegan chili with beluga lentils,
avocado and coriander rice

Mango sorbet

DINNER MENU

Garden herb soup
or
Mixed leaf salad
or
Blueberry juice

Sautéed veal liver with sage jus,
mashed potatoes and steamed tomato

or
Courgette filled pancake on
creamy spinach and cheese
or
Deep fried pike perch (FAO05)
with potato and radish salad,
Remoulade sauce

Yoghurt cream with raspberry sauce

MENU

15. TO 21. SEPTEMBER 2025

