



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  
14. SEPTEMBER 2026

LUNCH MENU

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

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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

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Panna cotta with honey and raspberries

DINNER MENU

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

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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

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White chocolate muffin with cranberries

TUESDAY  
15. SEPTEMBER 2026

LUNCH MENU

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

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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

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Mango passion fruit slice

DINNER MENU

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

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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

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Stewed wild berries with double cream

WEDNESDAY  
16. SEPTEMBER 2026

LUNCH MENU

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

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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

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Cold melon soup with mint

DINNER MENU

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

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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

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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  
17. SEPTEMBER 2026

LUNCH MENU

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

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**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

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Apple charlotte

DINNER MENU

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

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**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

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Apricot cream with almond thyme brittle

FRIDAY  
18. SEPTEMBER 2026

LUNCH MENU

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

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**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

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Giolito ice cream "banana con cioccolata"

DINNER MENU

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

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**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

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Vanilla cheese cake in a glass with plums

SATURDAY  
19. SEPTEMBER 2026

LUNCH MENU

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

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**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

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Blueberry tiramisu

DINNER MENU

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

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**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

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Tart with forest berries

SUNDAY  
20. SEPTEMBER 2026

LUNCH MENU

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

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**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

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Orange ice cream parfait with figs

DINNER MENU

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

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**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

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Pavlova with berries and vanilla chantilly

MENU

14. TO 20. SEPTEMBER 2026

