

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
16. NOVEMBER 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, jasmin rice and broccoli
or
Glazed veal steak on creamed mushrooms with chive, fusilli and vegetables
or
Tajine with green peppers, chickpeas, egg and smoked tofu

*****

Blueberry crumble bake with marzipan sauce

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 kingtrumpet mushroom, cima di rapa and pine nuts
or
Vitello tonnato with limes, capers and flat-leaf parsley, ciabatta

*****

Vanilla yogurt with berry compote

TUESDAY
17. NOVEMBER 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
Filet of sea bass (FAO27) with saffron sauce, cous cous and tomato fennel ragout
or
Aubergine-apricot ragout with saffron pilaf rice and pomegranate yoghurt

*****

Opera slice

DINNER MENU

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

*****

Sautéed veal escalop with thyme jus, tagliatelle and glazed 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

*****

Light quark mousse with kiwi fruit

WEDNESDAY
18. NOVEMBER 2026

LUNCH MENU

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

*****

Glazed veal shoulder with herb jus, potatoes and broccoli with almond

or
Ravioli brasato with root vegetables and celeric puree

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

*****

Mango flan with pineapple

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

*****

Chestnut and lingonberry muffins

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.

Zertifiziertes Managementsystem
SQS
ISO 9001

THURSDAY
19. NOVEMBER 2026

LUNCH MENU

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

*****

Venison (AUT) stew with juniper sauce, spatzle and red cabbage

or
Braised rabbit leg with shallots and olives,
polenta and green beans

or
Gratinated macaroni
with apple sauce and crispy onions

*****

Carrot pecan cake

DINNER MENU

Consommé with pancake strips
or
Lettuce with seeds
or
Quince juice

*****

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 and red onions,
baguette

*****

Ginger-lemongras mousse

FRIDAY
20. NOVEMBER 2026

LUNCH MENU

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

*****

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

or
Fried potato ravioli with spinach ricotta filling,
truffle sauce

*****

Giolito ice cream "Mandarino"

DINNER MENU

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

*****

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

*****

Champagne mousse with figs

SATURDAY
21. NOVEMBER 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 vagetables and potatoes
or
Quiche with sweet potatoes, chard, mushrooms
and Alb cheese

*****

Hazelnut cake

DINNER MENU

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

*****

Veal burger with sage sauce, mashed potatoes and broccoli

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

*****

Lemon joghurt mousse madeleine

SUNDAY
22. NOVEMBER 2026

LUNCH MENU

Asian noodle soup with vegetables
or
Smoked barbary 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

*****

Crème brûlée

DINNER MENU

Garden herb soup
or
Mixed leaf salad
or
Blueberry juice

*****

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

*****

Pear crumble tart

HIRSLANDEN

MENU

16. TO 22. NOVEMBER 2026

