



WELCOME TO THE CHÄRNSMATT SWISS INN & PLAY PARADISE

With much love and a flair for high quality ingredients, we have created a refined catering offer that combines international favourites with traditional Swiss cuisine. We wish to make Sundays and holidays truly special again, by putting on a really sumptuous brunch buffet that will please both early birds as well as late risers. Come see for yourself!

Our restaurant can comfortably accommodate 125 people and is structured into different areas, each with their own theme. There is the informal Swiss pub known as «Beiz», the attractive «Pergola» decorated with trendy Alpine chic, the exclusive «Stübli», as well as the relaxed bar and lounge. When the sun is out, our remodeled terrace is always popular.

No matter if you visit us for brunch, lunch or dinner, everything that is served to you is freshly cooked, locally sourced and lovingly prepared. We have spent much time and effort in building an outstanding network of regional suppliers that all live up to the highest standards and try to exceed our expectations each and every time.

Aside from our popular restaurant, CHÄRNSMATT is probably most famous for its exciting playground and the unique miniature railway, which has one of the largest layouts in Switzerland. The refurbished banquet and seminar chambers make our venue a top destination for business functions or family celebrations. Should you wish to spend the night, we can offer you comfortable accommodation in 27 elegant hotel rooms.

It's great to have you as our guest!

Severin Brugger, Hotel & Restaurant Manager

USE OF THIS À LA CARTE MENU

Monday to Friday

dinner

Saturday

lunch and dinner



STARTER BUFFET

SALAD BUFFET «HEARTS DESIRE»

Enjoy a selection of leaf lettuce, as well as vegetable and meat salads from our sumptuous starters buffet. Special oils and toppings await you!

«Help yourself at the buffet»

Small starter bowl	8.80
Small starter plate	15.80
Large starter plate	21.80



Dear guest:

Declaration:

All prices are stated in Swiss Francs (CHF) and include the statutory value added tax.

Conversion to euros is according to the daily exchange rate.

We only use Swiss meat. All our baked goods are made in Switzerland, except for those that are explicitly labeled otherwise. Our perch filet is from the fishing area Europe (FAO 05), our ASC salmon from Norway, and the prawns are from Vietnamese aquaculture.

We are happy to provide information on allergenic ingredients.



STARTERS AND SALADS

OUR SEASONAL SALADS

Mixed seasonal leaf salad	16.80
with house dressing, seeds, grapes and baked Brie	
without baked Brie	12.80
Spring salad	22.80
with asparagus, strawberries, rocket salad, balsamic dressing and chicken breast strips	
without chicken breast strips	16.80
with smoked salmon	19.80

COLD STARTERS

Beef tatar	80 gr	25.80
with traditional side dishes	130 gr.	33.80
+ additional serving of french fries		5.50
Tomato bruschetta		12.80
on garlic baguette		

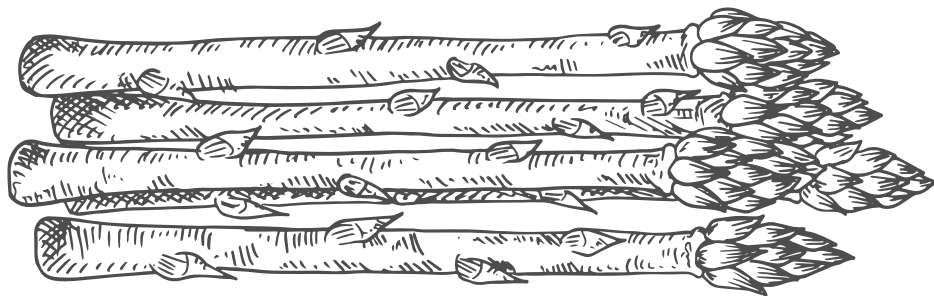
OUR SOUPS

Tomato-basil soup	14.80
with pesto	
Asparagus cream soup	13.80
with garnish	



ASPARAGUS

Serving of green and white asparagus	approx. 160 g	29.80
with hollandaise sauce and new potatoes	approx. 220 g	33.80
with dry-cured ham	50 g	+9.80
with pan fried chicken breast escalope	170 g	+11.80
with pan fried pork escalope	160 g	+9.80
with pan fried trout fillet	150 g	+12.80
with pan fried lamb loin from the Göscheneralp	180 gr.	+14.80
with pan fried veal escalope	160 gr.	+13.80



ASPARAGUS

Asparagus is considered one of the delicacies of the vegetable world; until the 19th century, it was actually only cultivated for the upper classes. Green and white asparagus are typical spring vegetables. Why both are already available in the vegetable isles in winter is a question in itself.

We think it's worth waiting for really good European-grown asparagus.

Now it's here; tender, fresh and simply delicious.



CHÄRNSMATT CLASSICS

Crispy Swiss chicken fingers	small	25.80
with cocktail sauce, french fries and a small leaf salad	big	29.80
Our crispy chicken fingers are homemade and have a cornflake and almond crust		
Crispy perch fingers with tartar sauce	small	25.80
with french fries and a small salad	big	29.80
Schnipo	small	25.80
Breaded pork schnitzel with french fries and seasonal vegetables	big	29.80
	small	35.80
with veal	big	39.80
Swiss beef entrecôte	140 gr.	39.80
prepared to your liking	200 gr.	46.80
served with homemade herb butter, sautéed potatoes and seasonal vegetables		
Sliced veal with mushroom cream sauce		39.80
with rösti and seasonal vegetables		
Club sandwich		32.80
with iceberg lettuce, bacon, fried egg, sous-vide cooked turkey breast, cheese and cocktail sauce served with french fries		
The pork classic		34.80
Pork Cordon Bleu filled with raclette cheese, mountain cheese, Gruyère and cooked ham served with the CHÄRNSMATT special sauce, french fries, and vegetables		
The veal classic		39.80
Veal Cordon Bleu filled with raclette cheese, mountain cheese, Gruyère and turkey ham served with the CHÄRNSMATT special sauce, french fries, and vegetables		



HAPPILY MEAT FREE MENU

VEGETARIAN

Asparagus risotto small 26.80
with asparagus and wild garlic pesto big 29.80

Spring rösti potatoes 29.80
with sautéed mushrooms and asparagus
served with hollandaise sauce

Gersauer cheese pie 26.80
served with leaf salad and house dressing

VEGAN

Falafel burger 29.80
In homemade pita bread, with red onions, cucumbers, lettuce,
vegan yogurt sauce, and french fries



DESSERTS

Homemade custard slice		14.80
Lukewarm waffle served with shipyard-honey and garnished with fresh fruits		15.80
Strawberry mille-feuille with vanilla cream		14.80
Authentic Zug cherry cake		8.50
Small «Viennese style» iced coffee with vanilla ice cream and espresso		8.00
Mini dessert in a jar according to offer		4.50
SCOOP OF ICE CREAM		
Emmi ice cream	per scoop	4.00
Vanilla, strawberry, mocha, caramel, walnut, chocolate, stracciatella or eggnog	with cream	+ 1.50
Emmi Sorbet		4.00
Lemon, plum or pear		

Can't find what you are looking for? Ask for our ice cream menu.