



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 diverse 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) and our ASC salmon comes from Norway. We are happy to provide information on allergenic ingredients.



STARTERS AND SALADS

OUR SEASONAL SALADS

Mixed seasonal leaf salad	16.80
with house dressing, roasted pumpkin seeds, marinated grapes and sautéed Gotthard mushrooms	
without mushrooms	13.80
with home-made falafel, without mushrooms	16.80
Lamb's lettuce salad	16.80
with house dressing, pan-fried bacon, egg and croutons	

COLD STARTERS

Beef tatar	80 gr	26.80
with traditional side dishes	130 gr.	34.80
+ additional serving of french fries		6.80
Tomato bruschetta		13.80
on garlic baguette		

OUR SOUPS

Pumpkin cream soup	14.80
with roasted pumpkin seeds and pumpkin seed oil	
Whitewine soup	13.80
with croutons	



AUTUMN SPECIALTIES

Hunter's style red deer ragout	small	33.80
with red cabbage, glazed chestnuts, lingonberry-filled pear, Brussels sprouts, pumpkin and spaetzli egg pasta	big	36.80
Wild boar cordon bleu		39.80
filled with a blend of mountain, Raclette and Gruyère cheeses with red cabbage, glazed chestnuts, lingonberry-filled pear, Brussels sprouts, pumpkin and spaetzli egg pasta		
Grilled game sausage		32.80
with onion sauce, red cabbage, glazed chestnuts, lingonberry-filled pear Brussels sprouts, pumpkin and spaetzli egg pasta		
Entrecôte of red deer	raw weight 180 gr.	48.00
with game sauce, red cabbage, glazed chestnuts, lingonberry-filled pear, Brussels sprouts, pumpkin and spaetzli egg pasta		
Autumnal pasta pan	small	32.80
with roasted strips of red deer, creamy game sauce, lingonberries, pumpkin and Brussels sprouts	big	36.80
Deer schnitzel	small	40.80
with cranberry sauce and red cabbage, glazed chestnuts, lingonberry-filled pear, Brussels sprouts, pumpkin and spaetzli egg pasta	big	44.80
Autumn carousel	small	31.80
Variety of small game dishes with creamy game sauce, sautéed Gotthard mushrooms and spaetzli egg pasta	big	35.80



CHÄRNSMATT CLASSICS

Crispy Swiss chicken fingers	big	30.80
with cocktail sauce, french fries	small	26.80
and a small leaf salad		
Our crispy chicken fingers are homemade		
and have a cornflake and almond crust		
Crispy perch fingers with tartar sauce	big	30.80
with french fries and a small salad	small	26.80
Schnipo	big	30.80
Breaded pork schnitzel with french fries	small	26.80
and seasonal vegetables		
	big	40.80
with veal	small	36.80
Swiss beef entrecôte	200 gr.	46.00
prepared to your liking	140 gr.	39.50
served with homemade herb butter,		
rösti potatoes and seasonal vegetables		
Sliced veal with mushroom cream sauce		40.80
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		35.80
Pork Cordon Bleu		
filled with raclette cheese, mountain cheese, Gruyère and cooked ham		
The veal classic		40.80
Veal Cordon Bleu		
filled with raclette cheese, mountain cheese, Gruyère and turkey ham		
Entrecôte of Swiss alpine lamb in a herb crust	180 gr.	44.80
served with red wine jus, fried potatoes and seasonal vegetables		



HAPPILY MEAT FREE MENU

VEGETARIAN

Pumpkin ravioli	small	26.80
with creamed savoy cabbage	big	30.80
and sautéed Gotthard mushrooms		

Autumn potato rösti		30.80
with raclette cheese, Gotthard mushrooms and fried egg		

Gersauer cheese pie		26.80
served with leaf salad and house dressing		

VEGAN

Falafel burger		31.80
with red onions, cucumber, salad leaves,		
vegan yogurt sauce and french fries		



DESSERTS

Homemade cream slices 14.80

Lukewarm waffle 15.80
served with lukewarm red wine plums
and a scoop of vanilla ice cream

Authentic Zug cherry cake 8.50

Small «Viennese style» iced coffee 9.50
with vanilla ice cream and espresso

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.