



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, seeds, grapes and baked Brie

without baked Brie 13.80

Vegetable bread salad 15.80
with arugula, cherry tomatoes and honey balsamic dressing

with Swiss chicken strips 21.80

Caprese salad 19.80
Colourful tomatoes and Schangnau mozzarella
with olive oil and basil

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 13.50
on garlic baguette

Roast beef plate 22.80
Sliced Swiss roast beef
served with tartar sauce
+ additional serving of french fries 6.80

OUR SOUPS

Tomato-basil soup 14.80
with pesto

Cold cucumber soup 13.80



SUMMER MENU

Fitness plate

Mixed leaf and vegetable salads,
served with Chärnsmatt house dressing and...

Fried falafel balls 31.80

Baked Potato and sour cream 22.80

Pan-fried Norwegian salmon steak with lime butter 37.80

Sliced roast beef with tartar sauce 34.80

Swiss chicken breast with herb butter 32.80

Loin of Göschener alp lamb with herb butter 44.80

Pork cordon bleu with Chärnsmatt special sauce 35.80

Veal cordon bleu with Chärnsmatt special sauce 40.80

Swiss pork schnitzel with herb butter 30.80

Breaded Swiss pork schnitzel 31.80

Swiss entrecôte steak with herb butter 140 gr. 39.80

200 gr. 46.80

Swiss Beef Rib-Eye Steak with herb butter 250 gr.

58.80

Swiss veal steak with herb butter 200 gr.

61.80

As a side dish

Bowl of french fries 6.80

Baked potato with sour cream 8.80



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		



HAPPILY MEAT FREE MENU

VEGETARIAN

Vegetarian pasta	big	32.80
with zucchini, bell peppers, cherry tomatoes, basil pesto and Schangau mozzarella	small	28.80

Summer rösti potatoes	29.80
with gratinated with cheese, coloured tomatoes and fried egg	

Gersauer cheese pie	26.80
served with leaf salad and house dressing	

VEGAN

Faläfel 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 strawberry salad 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.