



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. No doubt, our very own trout fishery has already become one of our calling cards. We also 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 «Pergolä» 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. Should you enjoy traditional silver service, we recommend the dignified «Stübli».

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 25 elegant hotel rooms.

It's great to have you as our guest!

A handwritten signature in black ink, appearing to read 'Patrick Junker'. The signature is stylized and fluid, with long, sweeping strokes.

Patrick Junker, Hotel & Restaurant Manager



STARTERS BUFFET

SALAD BUFFET «HEARTS DESIRE»

Enjoy a diverse selection of leaf lettuce, as well as vegetable and meat salads from our sumptuous starters buffet.

Small starter bowl	6.00
Small starter plate	15.00
Large starter plate	21.00



Dear Guest:

All prices are in Swiss Francs (CHF) and include value added tax (VAT).

Euros are accepted and converted at the daily exchange rate.

We only use high quality Swiss meat and fish that is locally sourced.

Our breadings can contain almonds and nuts.

About ingredients in our dishes that trigger allergies or intolerances, our staff will inform you on request.

Our trout is from our very own fishery.



STARTERS

OUR SEASONAL SALADS

Salad bowl Chärns matt 9.50
marinated winter salad with roasted apples,
white balsamic vinegar and a baked potato grape ball,
served with a shot of cloudy must

Lamb's lettuce 12.50
served with roasted bacon, egg, croutons and French dressing
A small sample 7.50

«**Winter magic**» 13.50
mixed lettuce served with fresh herbs, Sbrinz-cheese and Mostbröckli
(Appenzeller dried beef speciality)

COLD STARTERS

Goat cheese «crème brûlée» 16.50
with port wine figs, served with a small warm Gruyère cheese cake
and rocket salad

Homemade 17.50
home smoked trout tatar, served
with marinated lettuce hearts and pumpernickel
with horseradish mousse

FROM OUR SOUP POT

Parsnips cream soup 9.00
with walnut crostini and parsnips espuma

Oxtail consommé 8.50
with homemade oxtail-ravioli



OUR FRESH TROUTS

We are pleased to offer you an exciting selection of different trout specialities from our very own fishery. Our chef recommends that you fillet these yourself. Our typical sides for these include leaf spinach and Charlotte potatoes.

Roasted trout served with almond butter	350 g	36.00
Crunchy baked trout served with remoulade sauce	350 g	36.00
Roasted and filleted trout served with almond butter	160 g	40.00
Seasonal trout «out of the oven» roasted trout fillet with parsley espuma, bedded on Sauerkraut and potatoes	350 g	38.00

Worth the wait!

Our home-grown trout from our very own fishery is prepared fresh for each order. Please allow at least 15-20 minutes. During the waiting time we suggest to enjoy our delicious appetizers.



CHÄRNSMATT MAIN DISHES

Home-made fish fingers 5 Stück 25.00
made of regional trout from Willisau
with remoulade sauce, fries and a small salad

Home-made fried chicken nuggets 5 Stück 25.00
with cocktail sauce, fries and a small salad
Our Chicken nuggets are breaded with cornflakes and almonds.

For more than 1 person served in bowls to share

Hand-cut Swiss beef tartare
with all typical sides
as a starter 80 g 24.00
as a main course 120 g 32.00
additional portion of fries + 5.00

Cordon Bleu of pork 27.50
crusted with hazelnuts, stuffed with ham and raclette cheese
served with onion potatoes and our homemade special sauce

Beef entrecote from «Gabriel Metzg» 45.00
roasted to your gusto with smoked salt,
served with homemade herb butter and French fries,
accompanied by mixed vegetables and green beans with bacon

chicken breast in blankets 29.00
chicken breast baked in puff pastry, stuffed with spinach
and mushroom duxelles, bedded on winter vegetables,
small potatoes and wild mushroom sauce
our chicken in blankets will be prepared fresh for you.
The preparation takes about 20 minutes



SEASONAL MAIN DISHES

Coq au vin	27.50
Chicken stewed in a red wine sauce with pearl onions, mushrooms, bacon and croutons, served with spätzli with herbs and winter vegetables	
Lamb loin fillet	35.00
roasted lamb loin fillet with Tavola Rosso gravy, served with homemade oxtail ravioli and winter vegetables, also candied cherry tomatos and nuts	
Pork fillet in bacon	36.50
with homemade fig chutney, served with saffron tagliarini, white port wine gravy and small vegetables	
VEGETARIAN	
Pearl barley risotto	22.50
with wild mushrooms, prosecco, Sbrinz cheese and baked vegetables	
Cheese-spätzli	21.50
homemade spätzli with herbs, crispy onions and apple puree	
VEGAN	
Chili sin carne	22.50
with Swiss potatoes, fresh coriander and roasted baguette our chili is made of sunflower seeds.	



DESSERTS

Homemade tiramisu with mandarins		10.50
served with fresh fruits and whipped cream		
<i>a small sample</i>		6.80
Funfair treats		11.50
homemade chestnut muffin,		
gingerbread mousse		
magenbrot ice cream with a sugar candy		
Buchteln		9.50
steam noodle stuffed with plum puree served		
with warm vanilla sauce		
Small iced coffee		7.00
vanilla ice cream and «Viennese style» espresso		
ICE CREAM		
Emmi ice cream	<i>per ball</i>	3.50
vanilla, strawberry, mocha, caramel,		
walnut, chocolate, stracciatella,		
white chocolate or egg liqueur		
Emmi sorbet		3.50
lemon, plum or peach		
Home made ice cream		3.50
Sour cream ice cream or Magenbrot ice cream		

Do you prefer something else? Ask for our ice cream menu.



OUR SMALL MENU

13.30 – 18.00h

SALAD BUFFET

Small starter bowl	6.00
Small starter plate	15.00
Large starter plate	21.00

SNACKS

Home-made fish fingers with fries served with remoulade sauce and a small salad	5 Stück	25.00
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Home-made fried chicken nuggets with fries served with cocktail sauce and a small salad our Chicken nuggets are breaded with cornflakes and almonds		25.00
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Swiss macaroni with bolognese sauce and grated cheese		22.00
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Swiss pork steak with fries and vegetables		28.00
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Afternoon plate with dried meat, sausage and cheese		24.00
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Portion of fries		6.50
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Sandwich		7.50
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Toast with ham and cheese served with pickled vegetables		10.50
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SNACK FOOD

portion olives		5.00
salami, cheese and olives		10.50