



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 27 elegant hotel rooms.

It's great to have you as our guest!

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. Special oils and toppings await you!

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. Our ASC-certified salmon comes from Norway.



STARTERS

OUR SEASONAL SALADS

Salad bowl Chärnsnätt 11.50

asparagus and avocado salad on a house vinaigrette,
served with pine kernels and mozzarella scoops

Spring salad 10.00

a fresh seasonal salad served with finely cut chervil,
dill, chive and parsley, plus two-colored cherry tomatoes,
cottage cheese bruschetta and a touch of shipyard honey

A small sample 6.50

Caesar salad 15.50

Baby romaine lettuce on a home-made Caesar dressing,
with roasted strips of chicken breast, bacon chips,
slices of Sbrinz cheese and bread croutons

COLD STARTERS

Avocado tartare 17.50

decorated with a rose of pickled salmon and served
on a refreshing sour cream and lime sauce
with a small salad on the side

Beef carpaccio 17.50

marinated with exquisite olive oil and served
with green olives, shreds of Sbrinz cheese, green leaf spinach
and cherry tomatoes

FROM OUR SOUP POT

Asparagus soup 9.50

green asparagus soup served in a cup,
with one luke-warm asparagus stick
and tomato mille-feuille on the side

Cream of green pea soup 10.50

served with pickled lamb meat and spice blossoms



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(except our seasonal trout) 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
«Lucerne-style» seasonal trout Roasted trout fillet with two-colored cherry tomatoes, capers, lemons and asparagus ragout with fresh herbs	160 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

Pork schnitzel on a creamy sauce 27.00
with mixed mushrooms, wild garlic noodles
and mixed vegetables



SEASONAL MAIN DISHES

Fresh asparagus	22.50
two kinds of asparagus with Sauce Hollandaise and new potatoes	
add raw ham	+ 7.50
add pork schnitzel	+ 7.50
add roasted chicken breast schnitzel	+ 8.50
Wild garlic tagliatelle with asparagus and morel ragout	32.50
served on a fine cream sauce with pink-roasted lamb fillet strips	
without lamb fillet	21.50
Bone-matured prime beef steak	200 g 45.00
roasted to perfection according to your wishes, flavored with roasted salt and home-made herb butter, served with fries and asparagus tips on the side	
Pork fillet medallions	36.00
Roasted pork medallions on a morel sauce, served on creamy mascarpone risotto with colorful vegetable strips and one fried asparagus as decoration	
Chicken Stroganoff	
<i>Recommend by our chef</i>	27.50
Swiss chicken breast strips with colorful peppers, mushrooms and pickled gherkins, served on a savory paprika sauce with hearty Swiss roesti and sour cream on the side	
VEGETARIAN	
Spinach and pine kernel quiche	19.50
with cherry tomatoes and spring onions, served with a colorful salad on the side	
Baked asparagus	24.50
served on a bed of creamy mascarpone risotto, with asparagus ragout and Sauce Hollandaise dip	
VEGAN	
Home-made Asian spring rolls	22.50
filled with glass noodles, vegetable strips, shiitake mushrooms and vegetable salad	



DESSERTS

Berry Dream		9.50
served in a glass, with almond crunch on top		
<i>a small sample</i>		6.80
Home-made poppyseed cake		9.50
with a scoop of banana ice cream		
«Non-alcoholic Hugo» white elderflower parfait		11.50
served with rhubarb-vanilla compote, decorated with whipped cream and fresh fruits		
Small iced coffee «Vienna-style»		7.00
with vanilla ice cream and espresso		
ICE CREAM		
Emmi ice cream	<i>pro Kugel</i>	3.50
vanilla, strawberry, mocca, caramel, banana walnut, chocolate, stracciatella, white chocolate, egg liqueur or Home-made sour cream ice cream		
Emmi sorbet		3.50
lemon, plum or pear Home-made rhubarb sorbet		

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	5 Stück	25.00
served with remoulade sauce and a small salad		
Home-made fried chicken nuggets with fries		25.00
served with cocktail sauce and a small salad our chicken nuggets are breaded with cornflakes and almonds		
Swiss macaroni		22.00
with bolognese sauce and grated cheese		
Roasted pork steak		30.00
with fries and vegetables		
Caesar salad		15.50
Baby romaine lettuce on a home-made Caesar dressing, with roasted strips of chicken breast, bacon chips, slices of Sbrinz cheese and bread croutons		
Afternoon plate		24.00
with dried meat, sausage and cheese		
Portion of fries		6.50
Sandwich		7.50
Toast with ham and cheese		10.50
served with pickled vegetables		

