



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!

Severin Brugger, Hotel & Restaurant Manager



STARTERS AND SALADS

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



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 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

- Chärnsmatt salad bowl** 9.50
colourful leafy salad with balsamic vinegar dressing, poached pear fans and a puff pastry straw
- Lamb's lettuce** 12.50
Lamb's lettuce on a French dressing with roasted bacon, cooked egg and bread croûtons
A small sample 7.50
- Winter magic** 13.50
wafer-thin sliced fennel salad with mangalitsa pork prosciutto, blood orange segments and pomegranate seeds

COLD STARTERS

- Lamb loin carpaccio** 16.50
cooked sous vide with herb pesto, lambs lettuce salad in a pastry basket
- Chef's special** 17.50
smoked trout tartar with onions, pickled gherkins and sour cream, accompanied by a salad bouquet and butter crostini

FROM OUR SOUP POT

- Beetroot soup** 9.50
with horseradish mousse and sour cream
- Coconut curry soup** 10.50
with a lamb fillet kebab and sesame cream



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
Seasonal oven-baked trout «Ussem Ofe» foil-baked trout fillet served with orange zest and 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.



WINTER SPECIALTIES

Coq au vin	27.50
sauté chicken braised in red wine with pearl onions, mushrooms, bacon and croutons, served with house-made spätzli noodles and winter vegetables	
Leg of lamb «vo de Göschener Alp»	35.000
roast leg of lamb with Tavolo Rosso red wine jus and polenta bramata, accompanied by shallot confit and winter vegetables	
Pork fillet medallions	36.50
roast pork fillet with morel ragout, tagliatelle and a vegetable garnish	
VEGETARIAN	
House-made dumpling slices	24.50
with a wild mushroom stroganoff sauce, sour cream and a crispy leek garnish	
Cheese spätzli noodles	21.50
house-made spätzli with crispy fried onions and apple sauce	
VEGAN	
House-made chickpea tartlets	22.50
with a winter leaf salad and balsamic vinegar dressing, accompanied by a zesty tomato coulis and pomegranate seeds	



CHÄRNSMATT MAIN DISHES

Home-made fish fingers made of regional trout from Willisau with remoulade sauce, fries and a small salad	5 pieces	25.00
Home-made fried chicken nuggets with cocktail sauce, fries and a small salad Our chicken nuggets are breaded with cornflakes and almonds.	5 pieces	25.00
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 crusted with hazelnuts, stuffed with ham and raclette cheese served with onion potatoes and our homemade special sauce		28.50
Regional sirloin steak «vo de Gabriel Metzg» with smoked salt seasoning, cooked to your requirements with house-made herb butter and French fries, served with winter vegetables	200 g	45.00
Swiss chicken breast fine chicken breast wrapped in mangalitsa pork with a red wine jus, Sbrinz cheese risotto and kale		29.00
Roasted Swiss lamb fillet served on red wine jus with pumpkin risotto and winter vegetables on the side		35.00



DESSERTS

House-made mandarin orange Tiramisu		10.50
with fresh fruit and cream		
<i>Dessert medley «A small sample»</i>		6.80
Trio of gingerbread		12.50
house-made lebkuchen parfait		
lebkuchen mousse		
lebkuchen mascarpone ball		
Chocolate ring cake		10.50
on orange carpaccio with Grand Marnier espuma		
Small iced coffee «Vienna-style»		7.00
with vanilla ice cream and espresso		
ICE CREAM		
Emmi ice cream	<i>per scoop</i>	3.50
vanilla, strawberry, mocca, caramel, banana, walnut, chocolate, straciatella, yoghurt or eggnog		
Emmi sorbet		3.50
lemon, plum or pear		

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



AFTERNOON 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		
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		
Red deer bratwurst		10.50
with mustard and bread		
with French fries		16.50



