

**Very welcome!**

We are pleased to  
invite you to  
be our guest today



**Marion & Reto Ettisberger**

**&**

**the Hertenstein team**

# Highlight

## 3- Course- Surprise

It is a pleasure to our Chef de Service to make a recommendation of the today's special at the table.

Every day we like to offer something new.

Your host brings fresh products of a high quality into focus.

Starter  
CHF 19.50

Main Course  
von CHF 49.50 bis CHF 53.50

Dessert  
According to offer



= Vegetarian dish or vegetarian version possible

# Winter dishes

## Starters

### **Duo of smoked salmon**

Scottish smoked salmon roulade with horseradish  
and Alaska smoked salmon rose with apple  
and dill mustard lime mousse  
lamb's lettuce with white balsamic dressing  
served with toast

21.50

### **Lamb's lettuce**



with garlic croutons and boiled egg

14.00

### **Goat cheese in parma ham**

on winter leaf salad

15.00

### **Pike and salmon terrine**

with saffron glaze, Beluga lentils and marinated baby leaf

17.50

### **Luke warm filled button mushroom**



on antipasti vegetables

14.00

### **Truffled stem cabbage cream soup**



with vanilla foam

11.50

### **Beetroot and quince soup**



with king oyster mushroom

10.00

# Winter dishes

## Main Courses

### **Fillet of veal steamed in hay**

with creamy herb and mascarpone sauce  
winter vegetables and home-made tagliolini

54.50

### **Escalopes of venison**

with cowberry sauce  
cream savoy cabbage and egg spätzli

small portion 36.50 /      normal 42.50

### **Poached rump roast**

with pepper cream sauce  
leaf spinach and pumpkin cubes  
potato croquettes with almonds

small portion 32.00 /      normal 39.00

### **Rack of lamb**

gratinated with herb crust  
rosemary sauce with dried tomatoes  
green beans and polenta

45.50

### **Chicken breast from Mägenwil**

marinated in Marsala  
on spicy vegetable curry  
served with jasmine rice

35.00

### **Home-made tagliatelle**

with leek and celery sauce



28.50

# Classic Hertenstein dishes

## Starters

### Avocado „Hertenstein“



cubed avocado pear with sautéed king prawns  
served in a salad nest with tomato vinaigrette

3 pieces / 23.00

5 pieces / 32.50

### Capuns

the delicate Grisons speciality in a Swiss chard coat

starter / 19.50

main course / 28.50

### Escargots served in a clay pot

with a tasty garlic herb sauce

18.50

### Home made tagliolini

with black truffle from the region  
and creamy truffle sauce  
sweet potato straw  
(on availability)

22.50

# Classic Hertenstein dishes

## Main Courses

### **Pike-perch with a herb crust**

on pumpkin and celery  
served with dill potatoes

small portion / 38.00                      normal / 45.00

### **Halibut**

on beetroots  
with Chardonnay sauce and Venere rice

small portion / 36.00                      normal / 43.00

### **Sliced veal „Zurich style“**

with goldenbrown roesti

42.00

### **Fillet of beef Rossini style (170 g)**

served with fried duck liver, truffle sauce  
winter leaf spinach and braised cherry tomatoes

with liver / 68.50                      without liver / 56.50

### **Hearty roasted beef entrecôte**

taken from a secret recipe of the boss  
gratinated with a tasty Café de Paris-butter,  
served with crispy matchstick potatoes and broccoli with bronzy almonds

49.50

### **Châteaubriand for two**

fillet of beef carved at the table, served with bearnaise sauce  
sumptuous vegetable garnish and potatoe croquettes

66.00 / person

# Our Philosophy

You  
are in the limelight

**your wishes and expectations take centre stage**

## **We stand out due to:**

our joy and passion for the business  
the capability and high skilled competence  
the long-lived experience  
personal mentoring

## **Our kitchen stands out due to:**

seasonal, home-made products  
creativity and authenticity  
high quality

We are pleased to receive compliments,  
but we also like to receive constructive criticism  
so that we can improve steadily our performance



# Declaration of our products

We attach great  
importance  
to  
freshness and high  
quality

**Both criteria determine the origine of our products.**

Venison	from the region
Beef	in a very good organic quality from the homeland of the host; Namibia or Ireland
Veal	from the region / Switzerland
Chicken	Mägenwil, Switzerland
Lamb	Australia / New Zealand

**All our prices include 8 % VAT.**

**Do you have a reason for celebrating?**

an anniversary  
a wedding  
a family party

**for every happening we provide a feastful framework**

an adequate menu  
a visionary decoration  
a hearty service

An individual and personal mentoring is very important to us.  
We adore assisting you due to our long lasting experience

