



Schloss
Schartenfels

Schartenfels
Creations
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Creations

Philosophy



Philosophy



Dear Guests

It is a pleasure to have you with us and I am very happy to be able to provide you with a brief insight into my values regarding cooking.

My culinary philosophy is based on the following five criteria:

diversity • herbs • freshness • time • love

Diversity, as we have experienced in our life up to now. Cooking cannot be reinvented but it is possible to find one's own way and pursue a policy of consistency. Our way is in merging different cuisines with an underlying Mediterranean flavour, with their special characteristics and subtleties, but also by combining old traditions with new.

Herbs we consider to be the most important ingredient. Each type of meat and soup has its appropriate herbs to gently emphasize the dish or lend it that particular finesse.

Freshness to us means taking advantage of the products in season, using fresh vegetables every day and being able to trace their origin.



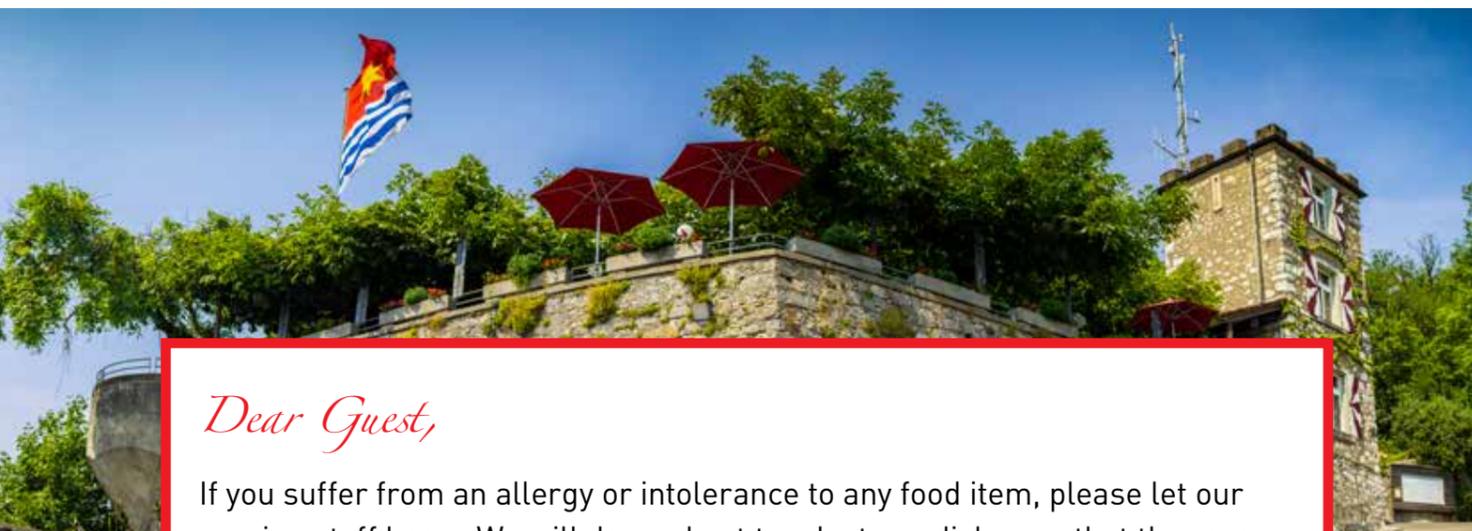
Time is a very important factor in order to achieve the highest quality. Each dish needs time. In much the same way as vegetables need time to ripen, their preparation cannot be hurried either.

Love life, because with love every meal tastes just that much better. Cooking and love belong together. The love of eating, the love of the produce, the love of being able to present everything tastefully and let's not forget: the way to a person's heart is through their stomach...

And now we would like to wish you an unforgettable interlude at Schloss Schartenfels. Enjoy your visit and let us spoil you with our culinary delights.

*Your host and hostess with
a passion for cooking*

Denise & Gian Riederer



Dear Guest,

If you suffer from an allergy or intolerance to any food item, please let our serving staff know. We will do our best to adapt our dishes so that they are suitable for you.



First Love



Bowl of crisp green salad with cherry tomatoes and toasted bread.....	14
Mixed salad with bean sprouts	14
Tomato and buffalo mozzarella salad "Schartenfels" with a basil foam, rocket & pine nuts.....	19
Ceviche of Patagonian king prawns with sweet potatoes & sorbet of rose.....	22
Boiled rump of prime veal, "Schartenfels" style served on couscous, pomegranate & wasabi.....	24

The Theatre of Soup



Pea soup with iced peppermint & smoked eel.....	16
Melon gazpacho with grilled water melon.....	16

Meat – The Love of Nature

Tagliata of Fassone Piemontese beef served on Sardinian pasta & Mediterranean vegetables.....	54
Jambalaya with Irish lamb cutlets, chorizo & king prawns	48
Woolly Mangalica pork burger, with the tenderloin with avocado and pancetta, served with potato wedges	48
Dry aged cutlet of veal from the local region (300g) served on Mediterranean mashed potato & grilled vegetables...	58

Die wichtigste Stunde in unserem Leben ist immer der gegenwärtige Augenblick.



Our Classics

Classic beef tartare

with capers, pickled gherkins and onions
served with toasted brioche and butter..... ½ 28
..... 1 39

Veal schnitzel in a cream sauce

with butter noodles and almond broccoli..... 41

Veal Riz Casimir

in a ring of rice and garnished with exotic fruit 41

Zurich Veal Geschnetzeltes

served with a golden brown rösti 42

Stroganoff made with diced and roasted fillet of beef

served with pilau rice..... 45

For 2 people

Double entrecôte of Fassone Piemontese beef (500g)

with a herb foam on mixed vegetables
& chorizo potatoes Per person: 69

Chateaubriand of prime Swiss beef (400g)

with a herb foam on mixed vegetables
& chorizo potatoes Per person: 68

We source our meat exclusively from Swiss producers.
Any exceptions are indicated separately.



Back to basic

«Back to basic» means a return to first principles. In this case, it's all about retaining the original taste of the meat and cooking it with consideration.

Aromatic oils and rare peppers are added to high-quality sea & river salts to season the dishes, so that the taste of the ingredients may vary from one mouthful to another. This allows you to experience every facet of the taste without altering the original flavour.

Prime fillet of beef from the local region 180g 58

Tenderloin of Mangalica pork 200g..... 45

Entrecôte of Fassone beef 250g 56

We serve all our «back to basics» meat dishes with mixed vegetables and French fries.

*Eating is a need,
enjoyment is an art*

Fisherman's Friends



- Wild-caught Patagonian prawns**
served on an avocado salad & quinoa47
- Fillet of Mahi-Mahi (Indian Ocean FAO 57)**
with a coconut and ginger sauce,
served on basmati rice with a mangetout julienne45
- Fish of the Day**
Please ask our serving staff

*Vegetarian –
lifts my heart with joy...*

- Mediterranean sunflower seed Bolognese**
served with rigatoni28
- Black gnocchi**
erved with beetroot and & baby spinach leaves29
- Potato rösti**
“au gratin”, with fried eggs & Appenzeller cheese21

Alle All prices are in Sfr. and include VAT at 7,7%

Are you planning a party?



Our new Rittersaal (Knight's room) with a panorama window is at your disposal. We will be happy to advise you.



**Our team of chefs would be
delighted to cook for you:**



Drinks



Non-alcoholic

Passugger, Allegra	35 cl.....	CHF 4.50
Passugger, Allegra Special Edition	47 cl.....	CHF 6.50
Passugger, Allegra Special Edition	77 cl.....	CHF 8.70
Coca-Cola, -Zero.....	33 cl.....	CHF 5.00
Fanta, Sprite.....	33 cl.....	CHF 5.00
Rivella rot, blau, grün	33 cl.....	CHF 5.00
Süssmost, Apfelschorle	33 cl.....	CHF 5.00
Schweppes Tonic, Bitter Lemon & Ginger Ale.....	20 cl.....	CHF 5.50
Orangen-, Tomatensaft.....	20 cl.....	CHF 5.00
Red Bull	20 cl.....	CHF 6.50
Geissepeter Ice-Tea, Wettingen.....	50 cl.....	CHF 6.00



Beers

Badener Gold	33 cl.....	CHF 5.00
Flasche Müller Bräu Lager	58 cl.....	CHF 6.50
Glass.....	33 cl.....	CHF 5.00
Large Glass	50 cl.....	CHF 7.00
Kitzmann Weizen	50 cl.....	CHF 7.50
Müllerbräu, non-alcohol.....	33 cl.....	CHF 4.50
Ramseier Sure Moscht	50 cl.....	CHF 6.50
Ramseier Sure Moscht, non-alcoholic	50 cl.....	CHF 6.50



Freshness

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Drinks



Special

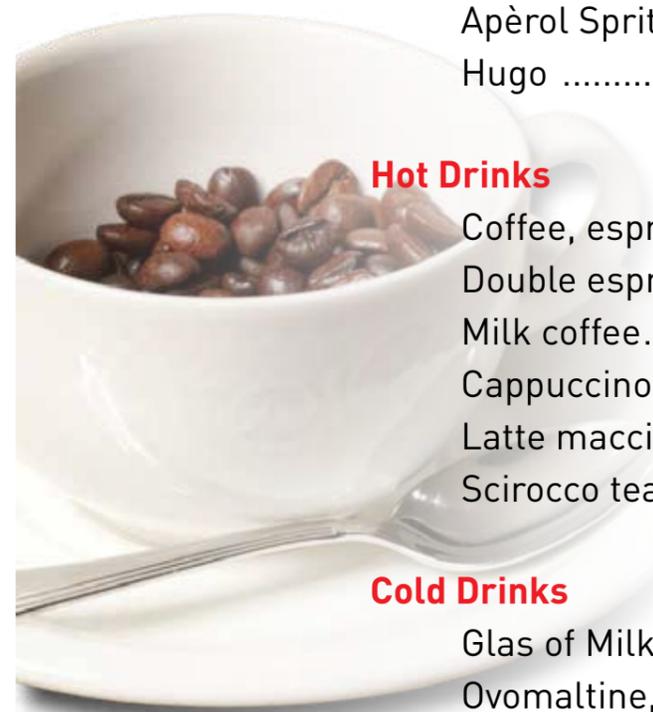
House aperitif: Elderberry liqueur with limes & Schweppes tonic	CHF 9.50
Non-alcoholic: elderberry syrup with Rimuss Rosato and lime	CHF 8.50
Schartenfels Rosé with raspberries and ice cubes	10 cl.. CHF 10.00
Apèrol Spritz	20 cl...CHF 12.50
Hugo	20 cl...CHF 12.50

Hot Drinks

Coffee, espresso	CHF 5.00
Double espresso	CHF 6.80
Milk coffee.....	CHF 5.00
Cappuccino.....	CHF 5.50
Latte macchiato	CHF 6.50
Scirocco teas, various flavours	CHF 5.00

Cold Drinks

Glas of Milk	CHF 2.00
Ovomaltine, Caotina.....	CHF 4.50



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Our Team



A close-up, low-angle shot of a field of tulips. The flowers are in various stages of bloom, with some showing bright yellow centers and others with more pronounced pinkish-red edges. The stems are green and slender. The background is a clear, bright blue sky. The overall mood is cheerful and vibrant.

*Eating is a need,
enjoyment is an art*