



Schartenfels
Creations

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.



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

Vibrant tomato salad with buffalo mozzarella

with strawberries, basil & olives 19

Lostallo salmon tataki

served on a miso cucumber salad & wasabi..... 24

Veal tenderloin

with salsa verde, potatoes & cherry tomatoes..... 24



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

The Theatre of Soup



Cream of sweetcorn soup

with cured ham & popcorn 15

Green gazpacho

with celery, apple & prawns (caught in the wild) 16

Meat – The Love of Nature

Lightly-smoked flank steak of local beef

served on chipotle risotto,
chorizo, cauliflower & chimichurri.....47

Free-range pork tenderloin from the Zurzibiet region

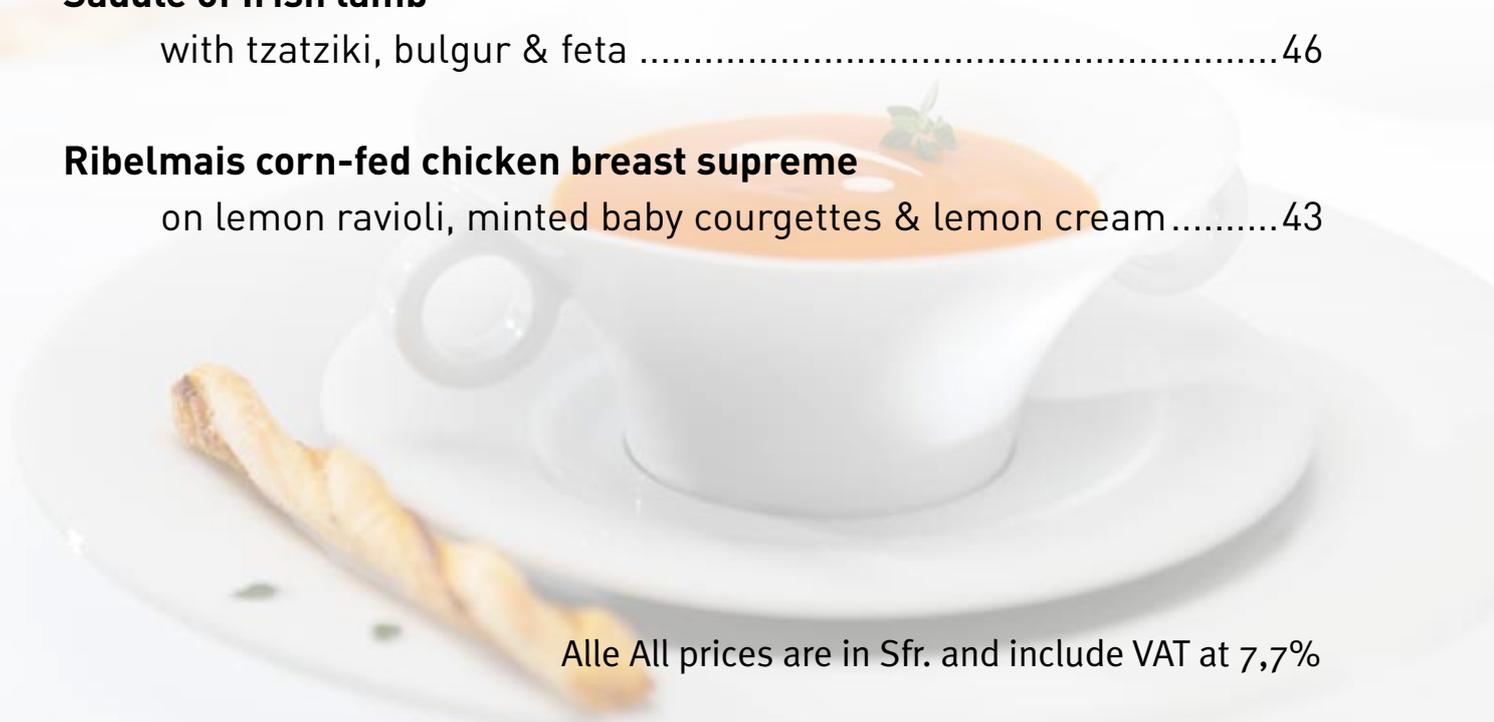
with a trilogy of carrots & an Onsen egg39

Saddle of Irish lamb

with tzatziki, bulgur & feta46

Ribelmais corn-fed chicken breast supreme

on lemon ravioli, minted baby courgettes & lemon cream.....43



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



Love Thy Neighbour

«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 pork from the Zurzibiet area 200g 39

Dry aged ribeye of beef from the local region 250g 54

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

*Eating is a need,
enjoyment is an art...*

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

Our Classics



Classic beef tartare

with capers, pickled gherkins and onions

served with toasted brioche and butter..... 1/2 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

For 2 people

Dry aged double ribeye beef steak from the local region (500g)

with a herb foam served on mixed

vegetables & chorizo potatoes Per person: 67

Chateaubriand of prime Swiss beef (400g)

with a herb foam served on mixed

vegetables & chorizo potatoes Per person: 69

We source our meat exclusively from Swiss producers.

Any exceptions are indicated separately.

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

Fisherman's Friends



Patagonian prawns (caught in the wild)

served on coconut, mashed potatoes & sea kale.....47

Duet of sea bass (caught in the wild)

with sweet potatoes & passionfruit.....45

Fish of the Day

Please ask our serving staff

Vegetarian — *lifts my heart higher...*

Vegan Thai red vegetable curry

with tofu & jasmine rice.....28

Penne with rocket pesto

cherry tomatoes & Morteratscher Stein cheese.....29

Potato rösti

with sautéed mushrooms, spinach & an Onsen egg.....26

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

Geissepeter Ice Tea from Wettingen .50 cl.....CHF 6.00

Geissepeter apple spritzer50 cl.....CHF 6.00

Beers

Badener Gold33 cl.....CHF 5.00

“Stange“33 cl.....CHF 5.00

“Kübel“50 cl.....CHF 7.00



Freshness

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

Drinks

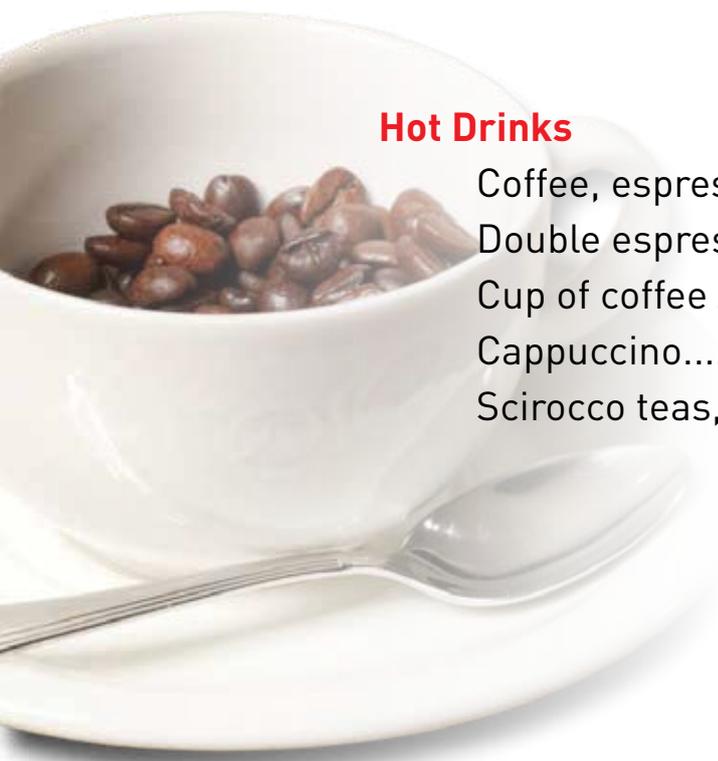


Special

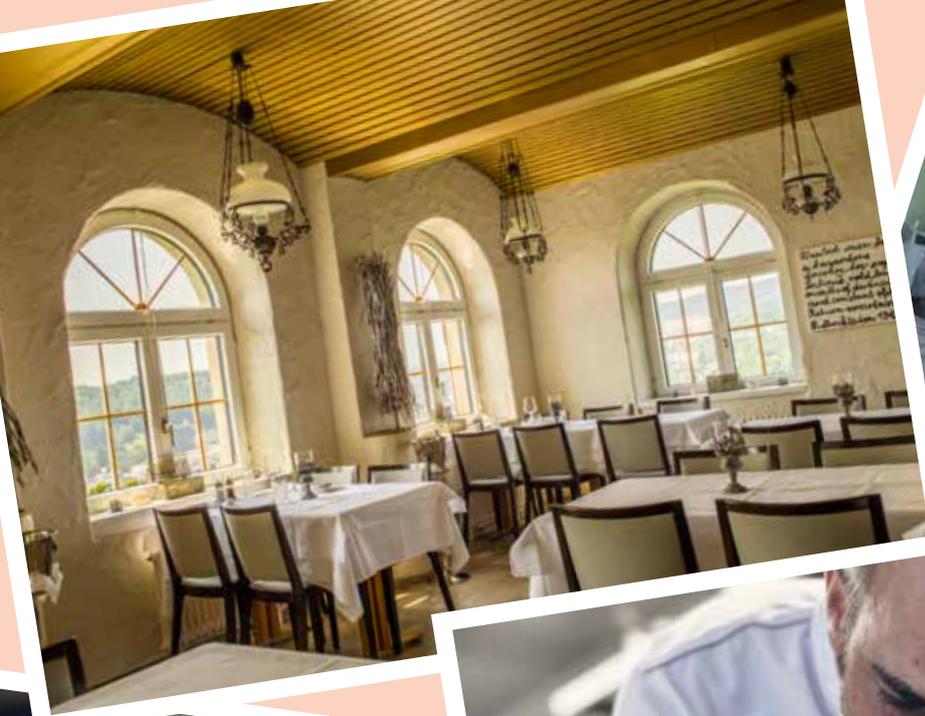
- House aperitif: Orange & elderberry liqueur with lime & Schweppes tonicCHF 9.50
- Non-alcoholic: Elderberry syrup with Rimuss Rosato and limeCHF 8.50
- Schartenfels Rosé with raspberries and ice cubes 10 cl.. CHF 10.00

Hot Drinks

- Coffee, espressoCHF 5.00
- Double espressoCHF 6.80
- Cup of coffeeCHF 5.00
- Cappuccino.....CHF 5.50
- Sciocco teas, various flavoursCHF 5.00



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





Origin

We buy **our meat** from the Köferli family's butcher's shop in Kleindöttingen.

Our fish comes from Fideco in Murten.

We order **our vegetables** from Jeune Primeur in Dietikon.

Our fine wines are supplied by Lars from finewines, Yves from Cultweine and Christian from Steimer Weinbau.

Our other drinks come from Getränkeservice Aellig in Neuenhof and from Müllerbräu.

The clothes worn by our staff are designed by David Togni from Love your Neighbour.



Our Team







*Eating is a need,
enjoyment is an art*