



## MONDAY 21. APRIL 2025

### LUNCH MENU

#### Asparagus soup

or  
Romaine lettuce with Roquefort filled figs  
on red onion confit  
or  
Vegetable juice

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#### Sautéed chicken breast with asparagus and lemon butter new potatoes

or  
Sliced veal with Dijon mustard and spring  
onions,  
mascarpone mashed potatoes and carrots  
or  
Cheese spätzle with dried onions and leaf salad

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Banana and orange jelly

### DINNER MENU

#### Thai curry soup

or  
Mixed leaf salad with radish  
or  
Exotic fruit juice

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#### Boiled swiss beef with a spicy apple dip, boiled potatoes and creamed spinach

or  
Gnocchi sardi with rocket salad,  
olives and eggplant sauce  
or  
Tomato and buffalo mozzarella salad  
with basil pesto and ciabatta

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Caramel cake with apple compote

## TUESDAY 22. APRIL 2025

### LUNCH MENU

#### Sweet potato soup

or  
Roast beef roll with avocado and dried tomatoes

or  
Pineapple juice

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#### Poached gilt head bream (FAO37) with lemon sauce, pilaf rice and courgette

or  
Veal saltimbocca with wild garlic jus,  
tagliatelle and ratatouille

or  
Dim sum with red curry, Hoisin sauce  
and asian vegetables

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Raspberry slice

### DINNER MENU

#### Consommé with vegetable strips

or  
Lambs lettuce with egg  
or  
Sour cherry juice

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#### Steamed salmon filet (FAO27) with saffron sauce, boiled potatoes and sugar snap peas

or  
Vegetable strudel with mushrooms  
soya herb dip  
or  
Birchermüesli with yoghurt and berries,  
whole grai bread

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Strawberry flan with yoghurt mint sauce

## WEDNESDAY 23. APRIL 2025

### LUNCH MENU

#### Carrot soup

or  
Crab meat (FAO61) burrito with mango salsa

or  
Vita 7 fruit juice

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#### Sautéed parrotfish (FAO57) medaillon with Minestrone and orange basil pesto potato gnocchi

or  
Viennese fried chicken with lemon and  
cranberries,  
potato salad with cucumber  
or  
Indian vegetable curry with coconut,  
ginger and coriander, scented rice

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White coffee panna cotta with granny smith

### DINNER MENU

#### Vine tomato soup with basil

or  
Frisee lettuce with watercress  
or  
Pomegranate juice

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#### Braised veal with red wine sauce, semolina dumplings and carrots

or  
White asparagus with chervil hollandaise  
and sautéed potatoes  
or  
Lyoner sausage salad with onions,  
gherkins and egg,  
Baguette

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Chocolate muffin with macadamia nuts

### INFORMATION

#### ALLERGIES

If you have an allergy or food intolerance or would like to have information about the ingredients, please let our hotel service or nursing team know.

#### DECLARATION

Unless otherwise specified, our baked goods, fish, meat and meat products originate in Switzerland.

#### Meat

Meat of foreign origin:  
1) may have been produced with hormonal performance enhancers,  
2) may have been produced with non-hormonal performance enhancers such as antibiotics.

ITA: Italy	ESP: Spain
FRA: France	AUT: Austria
ARG: Argentina	CAN: Canada
AUS: Australia	POL: Poland
NZL: New Zealand	URU: Uruguay
FRG: Germany	HUN: Hungary
USA: America	RSA: South Africa

#### Fish/Crustaceans

Arctic Ocean	FAO 18
Northwestern Atlantic	FAO 21
Northeastern Atlantic	FAO 27
Midwestern Atlantic	FAO 31
Midwestern Atlantic	FAO 34
Mediterranean	FAO 37
Black Sea	FAO 37
Southwestern Atlantic	FAO 41
Southeastern Atlantic	FAO 47
Antarctic Atlantic	FAO 48
Western Indian Ocean	FAO 51
Eastern Indian Ocean	FAO 57
Antarctic Indian Ocean	FAO 58
Northwestern Pacific	FAO 61
Northeastern Pacific	FAO 67
Western Pacific Ocean	FAO 71
Eastern Pacific Ocean	FAO 77
Southwestern Pacific	FAO 81
Southeastern Pacific	FAO 87
Antarctic Pacific	FAO 88
European freshwater	FAO 05
Vietnam	VN

#### GUESTS

For guests of patients with supplementary insurance, the following prices are valid for the weekly menus:

• Appetizer	8.00
• Soup/Juice/Dessert	5.00
• Cold main course	18.00
• Main course	28.00
• Vegetarian main course	22.00

All prices in CHF and incl. value added tax.

**WELCOME TO OUR WORLD OF HOSPITALITY AND FINE CUISINE. THE FOLLOWING PAGES WILL TAKE YOU ON A JOURNEY THROUGH A WORLD OF CULINARY DELIGHTS THAT WILL LIGHT UP YOUR STAY AT HIRSLANDEN.**

Our varied menu offers you a large selection of appetizers, main courses and desserts every day. As a patient with supplementary insurance, you will find tasty alternatives in our QUADRO menu. These are free of charge for our private patients and our semi-private patients receive a price reduction of 25 %.

In order for us to prepare and serve meals in a timely manner and to a high standard, we ask you and your guests to place your order with the hotel service no later than the following times:

Lunch: until 10:00 a.m.  
Dinner: until 3:00 p.m.  
Breakfast: the evening before until 6:00 p.m.

The menus shown with highlighted lettering have been compiled according to the criteria of healthy nutrition, are easily digestible and mildly spiced. We use fresh herbs and spices for a full flavour. In addition, we season the dishes with a little Jura salt (iodised as well as fluoridated) and pepper. Furthermore, we only use food of the best quality and attach great importance to local origin as far as possible.

Our hotel service staff will support and advise you daily from 7:15 a.m. to 8:00 p.m.

PART OF THE MEDICLINIC GROUP



# MENU

21. TO 27. APRIL 2025



**SUNDAY**  
27. APRIL 2025

**LUNCH MENU**

**Asian noodle soup with vegetables**  
or  
Grilled vegetables with rocket marinade and medium-rare fillet of lamb (AUS/2)  
or  
Beetroot juice

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**Steamed corn fed chicken breast with garden herbs, basmati rice and vegetables**  
or  
Beef burger with spicy pepper relish, house potatoes and braised leeks  
or  
Vegan chili with beluga lentils avocado and coriander rice

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Mango lassi

**DINNER MENU**

**Garden herb soup**  
or  
Mixed leaf salad  
or  
Blueberry juice

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**Sautéed veal liver with sage jus, mashed potatoes and steamed tomato**

or  
Stuffed pancake with courgette, spinach and Mimolette cheese  
or  
Deep fried pike perch (FAO05) with potato and radish salad, Remoulade sauce

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Tiramisu with Amaretto

**SATURDAY**  
26. APRIL 2025

**LUNCH MENU**

**Cream of chicken soup with chervil**  
or  
Ricotta with honey, rosemary and spicy tomato chili chutney  
or  
Elderberry juice

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**Lambshank (AUS/2) with savory, potatoes and green beans**

or  
Spaghetti Bolognese with Parmesan

or  
Quiche with carrots, broccoli and herb dip

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Baked rhubarb with vanilla sauce

**DINNER MENU**

**Fennel soup with saffron**  
or  
Iceberg salad with rocket  
or  
Vine tomato juice

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**Trout filet (FAO05) with dill sauce, barley risotto and asparagus**

or  
Thai noodles with lemongrass-coconut fond and vegetables  
or  
Ham from the Tirol (AUT) with mountain cheese, pickles and rye bread

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Apricot cream with biscuit crumble

**FRIDAY**  
25. APRIL 2025

**LUNCH MENU**

**Garden pea soup with mint**  
or  
Sautéed quail breast (FRA) on a green bean salad  
or  
Prune juice

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**Saddle of pork with tomato vinaigrette, tagliatelle and root vegetables**

or  
Paella with prawns (VN), chicken and grilled courgette

or  
Ravioli with asparagus, pine nuts and mascarpone

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Fior di latte ice cream

**DINNER MENU**

**Sweet corn soup**  
or  
Lollo rosso salad with white raddish  
or  
Cranberry juice

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**Braised beef with barolo sauce fusili and vegetables**

or  
Parmesan gnocchi with spinach, mushrooms and a balsamic sauce  
or  
Cheese plate with figs and pear bread, Raclette potatoes

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Blueberry quark

**THURSDAY**  
24. APRIL 2025

**LUNCH MENU**

**Celery soup**  
or  
Burger with prawns (VN) and coriander on a papaya salad  
or  
Carrot juice

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**Beef cubes with peas and sprouts jasmin rice with lemongrass**

or  
Pork sausage with crispy onion, potato rösti and beans  
or  
Fried rice with peanuts, Thai basil and tofu

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Pear compote with star anis

**DINNER MENU**

**Consomme with pancake strips**  
or  
Lettuce with seeds  
or  
Rhubarb juice

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**Filet of pike perch (FAO05) with tarragon and mustard seeds, new potatoes and spinach**

or  
Pizza with artichoke, olives, rocket salad and mascarpone  
or  
Baked Feta with rosemary on mediterranean vegetables, baguette

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Lemoncream with strawberry salad