

Cold Starters

Shrimp salad „Spring awakening“ Fr. 19.80
Asparagus, cucumber, shrimps, red onions,
peas, soy beans and cherry tomatoes
with a spicy wasabi-sesame dressing
with coriander

Terrine de Lapin Printanière Fr. 22.00
Homemade rabbit tureen
with marinated oyster mushrooms,
served with spicy rhubarb-asparagus compote
with carrots

Burratina Asperges et Tomate Fr. 20.00
Burrata served with colorful tomatoes
and seasonal asparagus
with a delicious wild garlic dressing

Goat fresh cheese tureen Fr. 17.50
Tureen of fresh goat cheese in a pepper- nut
shell, garnished with salad with balsamic
dressing

Beef carpaccio (Switzerland) Fr. 21.00
with lemon-pepper marinade,
garnished with rocket and parmesan cheese

Main course Fr. 35.00

Crostini (3 pieces)
with goat cheese, truffle oil and olives Fr. 11.50
with a fried ragout of tiger prawns and chorizo Fr. 13.00
with a tartar of dried tomatoes Fr. 11.50
with garlic and walnut Fr. 11.50

Leaf salad Fr. 12.00
Seasonal and colourful leaf salads

Mixed Waid salad Fr. 15.30
Seasonal colourful mixed salad,
with feta cheese, fresh fruit and grains

Our dressings
French, honey-mustard or balsamic dressing

For information on allergens in each dish,
please contact our staff

All prices in CHF and including 7.7% Tax

Warm Starters

Oxtail aux Cèpes et Asperges Homemade Oxtail soup with porcini, asparagus and Mini Ravioli, refined with Port wine	Fr. 14.50
Crème Argenteuil Creamy asparagus soup refined with Gewürztraminer and Crème fraîche, served with homemade campfire bread	Fr. 14.50
Carrot-mango soup Creamy soup of carrots and mango, refined with Asian spices, served with a fried giant prawn	Fr. 14.50
Tomato cream soup with Mozzarella pearls and Gin	Fr. 13.50

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Main Courses

Main dishes of the season

Medaillons de Filet de Porc et Asperges

Fried medallions of pork fillet (Switzerland)
on a creamy ragout of asparagus
and oyster mushrooms,
served with Tagliatelle

Fr. 42.00



Carré d'Agneau sur Pot au feu de Légumes

Tender fried lamb rack (Ireland)
arranged on a spring vegetable Pot au Feu
served with an intensive wild garlic Hollandaise

Fr. 49.00

Dés de Saumon Rhubarbe Fenouil et amandes

Salmon cubes (Scotland) in a crunchy crust
with a creamy almond sauce with Amaretto,
served on fennel and rhubarb,
served with Tagliatelle

Fr. 41.00



Rustico Asperges et Orange

Ravioli stuffed with white and green asparagus,
served with an intensive orange-buttersauce
with chilli and pinenuts

Fr. 32.00



Classic Main dishes

Waid Burger

Tender fillet of beef (Switzerland)
in a fluffy-cross Bun with bacon and onions
Onions in tempura pastry, tomatoes, cucumber,
Fried egg sunnyside down
and a dash of our homemade BBQ-sauce

served with sweetpotato fries

Lady Burger 150 Grams Gentlemans Burger 250 Grams

Fr. 36.50

Fr. 45.00

Sliced veal „Zurich style“

Tender sliced veal (Switzerland)
in a creamy mushroom sauce,
flavoured with cognac,
served with golden butter hash browns

Fr. 44.00



Cordon Bleu of pork

Breaded pork escalope (Switzerland)
filled with a lot of Gruyere cheese
and cooked ham,
served with French fries and seasonal
vegetables

Fr. 39.00

Lamb fillets „Sydney“

Tender lamb fillets (England)
gratinated with a herb crust,
with an intensive Portwine sauce,
served with fried potatoes
and our seasonal vegetables

Fr. 46.00



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in small versions (Reduction of CHF 6.00 / dish)

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Main Courses

Sliced veal liver „Asparagus“

Tender fried veal liver (Switzerland)
with an aromatic Port wine sauce
with onions, asparagus cubes, garlic
and tomato stripes,
served with golden butter hash brown

Fr. 42.00



Meatloaf of veal „Grandmother's style“

Homemade meatloaf of veal (Switzerland)
with an aromatic balsamic sauce,
served with fried potatoes
and seasonal asparagus

Fr. 38.00



La Cassolette Du Chef

Fried giant shrimps, scallops and cubes of monk fish
with an aromatic tomato sauce
with green asparagus, olives, chorizo
and fresh garden herbs,
served with Tagliatelle

Fr. 45.00

Gnocchi de Fromage et Asperges

Homemade curd gnocchi with a rosemary butter
with garlic, red onions, asparagus,
cherry tomatoes and oyster mushrooms

Fr. 32.00



Asparagus

450 Grams of green and white asparagus
(depending on the market offer)
served with fried potatoes
and your choice of Sauce Hollandaise
or vegetable vinaigrette

Fr. 39.00



Smoked ham (80 Grams)

with asparagus

Fr. 17.00

Cold Main dishes

Salmon variation „Edinburgh“

Smoked Scottish salmon and two slices of hot
smoked salmon (Scotland), served with a small
salad bouquet, and a mustard- dill dip with honey.
Served with toast and butter

Fr. 38.80

Small Portion

Fr. 28.80

Beef tartar „Die Waid“ (Switzerland)

Served with a bouquet of seasonal salads.
As desired: mild or spicy.
with crispy brioche toast and butter

Fr. 35.00

Small Portion

Fr. 22.00

Roast beef salad „Chef's style“

Slices of Roast beef
in a spicy sesame-soy dressing
with coriander, red onions,
spring onions, cucumbers and tomato stripes

Fr. 30.00

Sausage-cheese salad „Die Waid“

with red onions, tomatoes, pickles and cooked
egg, with our delicious honey-mustard dressing,
garnished with white chicory

Fr. 24.50

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We grill your meat or fish on our
Big Green charcoal grill

Grilled corn poulard (France)

with one breast 110 Grams Fr. 28.00

with two breasts 220 Grams Fr. 36.00

Grilled cutlet of pork (Switzerland)

350 Grams Fr. 38.00

Grilled, tender beef fillet (Irish Foyle)

150 Grams (1 Medallion) Fr. 52.00

300 Grams (2 Medallions) Fr. 65.00

Black Angus grilled beef-Entrecôte (Irish)

250 Grams Fr. 59.00

Grilled steak of salmon (Scotland)

200 Grams Fr. 39.50

Served with

Homemade herb butter

or

Creamy green-pepper sauce

or

Liquid chilli-garlic butter with red onions
and tomato stripes

And a side dish of your choice

Basmati rice, Parmesan risotto, French fries,
hash browns, fresh Tagliatelle,
fried potatoes,
seasonal vegetables, seasonal salads

Additional side dish Fr. 8.90

Additional vegetables or salad Fr. 9.80

With a side dish portion of asparagus Fr. 15.00

White and green asparagus (depending on the
market offer) served with Sauce Hollandaise or
vegetable vinaigrette

Our cooking levels:

Bleu (rare)

**Saignant
(medium rare)**

**à point
(medium)**

**bien cuit
(well done)**

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