

From 11-11 in the WAID

Soups

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| Soupe de Potiron Homemade pumpkin cream soup with honey and ginger, garnished with roasted pumpkin seeds | 14.00 |
| Tomato cream soup with Mozzarella pearls and Gin | 13.50 |
| Carrot-mango soup Creamy soup of carrots and mango, refined with Asian spices, served with a fried giant shirmp | 14.50 |

Starters and salads

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| Beef carpaccio (Swiss) with lemon-pepper marinade, garnished with rocket and parmesan cheese | 21.00 |
| | Main course 35.00 |

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| Goat fresh cheese tureen Tureen of fresh goat cheese in the pepper- nut shell, garnished with salad with balsamic dressing | 17.50 |
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| Crostini with goat cheese, truffle oil and olives | 10.00 |
| with a fried ragout of tiger prawns and chorizo | 12.00 |
| with a tartar of dried tomatoes | 10.00 |
| with garlic and walnut | 10.00 |

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| Crostini plate 4 different crostini with tartar of dried tomatoes, garlic, with a ragout of tiger prawns and chorizo, fresh goat cheese with olives and truffle oil, garnished with thinly sliced Parma ham | 19.80 |
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| Lamb's lettuce with chopped egg | 13.50 |
| with fried bacon | 14.50 |
| with fried bacon and hacked egg | 16.50 |

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| Leaf salad Seasonal and colourful leaf salads | 12.00 |
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| Mixed Waid salad Seasonal colourful mixed salad , with feta cheese, fresh fruits and grains | 15.30 |
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Our dressings
French, Italian, honey-mustard or balsamic dressing

 All starters with this sign
can be ordered as a EXTRA-small portion.
(Reduction CHF 3.00 per portion)

Main courses

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| Sliced veal „Zurich style“ Tender sliced veal (Switzerland) in a creamy mushroom sauce, flavoured with cognac, served with golden butter hash browns | 43.50  |
| Le délice du Braconnier Fried game sausage served on pickled cabbage with fried slices of bacon and golden hash browns, served with an intensive onion sauce | 34.90 |
| Salade „du Chasseur“ Fried slices of venison with wood mushrooms, grapes and cranberries, served on lamb's lettuce with honey-mustard dressing, garnished with walnuts and pear | 35.00  |
| Tarte flambée „Alsatian style“ Homemade tarte flambée with bacon, onions and mountain cheese Just the thing with a nice glas of wine or for aperitif | 24.00 |
| Pumpkin ravioli „Jägerstübli“ With pumpkin stuffed ravioli with a creamy fresh cheese sauce, refined with fresh herbs, garnished with grapes, cranberries and pear slices | 33.00 |
| Waid Wok Fried strips of chicken leg in red curry sauce with mixed vegetables and coconut milk served with Jasmine rice | 34.00  |
| Wellness Wok Trofiette with mixed vegetables, peanuts, sweet-chilli sauce, soy sauce and lemon juice, garnished with guacamole | 27.50  |
| Goa Wok Indian curry with braised beef, yoghurt sauce, limes, pepper and mini aubergines, served with Jasmine rice and flat bread | 38.00  |

 All dishes with this sign can be ordered
in small versions (Reduction of CHF 6.00 / main course)

Barbecue

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| Corn poulard (France) With one breast | ca. 110 Gram | 28.00 |
| With two breasts | ca. 220 Gram | 36.00 |
| Pork cutlet (Switzerland) | 350 Gram | 38.00 |
| Beef fillet (Irish Foyle) | 200 Gram | 59.50 |
| Black angus grilled beef-Entrecôte (Irish) | 250 Gram | 56.00 |
| Salmon steak (Scotland) | 200 Gram | 39.50 |

Served with
Our homemade herb butter

With a side dish of your choice
Basmati rice, Parmesan risotto, French fries,
Golden hash browns, Tagliatelle, fried potatoes
seasonal vegetables or seasonal salads

Additional side dish **8.90**

Additional seasonal vegetables **or** salads **9.80**

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| Rich mixed salads with egg | 23.50 |
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| Salmon variation „Edinburgh“ | 28.00 |
| Smoked Scottish salmon and a slice of hot smoked salmon served with a small salad bouquet, horse radish cream and mustard- dill dip with honey. Served with toast and butter | |
| Main course | 38.00 |
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| Cold plate (220 Gram) From 2 pm | 36.50 |
| Zurich smoked ham in a pepper coat, farmer bacon in a herb mantle, smoked Swiss sausage and air dried beef, served with mountain cheese (depending on the market offer) garnished with onions, pickled cucumber and tomato slice | |
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| Salad of boiled beef | 26.00 |
| Boiled beef salad with Pennette, red onions, tomatoes and boiled egg with a honey-mustard dressing, garnished with white chicory Just the right thing for hot days! |  |
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| Cheese plate „Swiss Mountain“ (150 Gram) From 2 pm | 27.00 |
| A variation of different Swiss cheese (depending on the market offer) with plum-cranberry chutney |  |
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| Beef tartar „Die Waid“ | 35.00 |
| Served with a bouquet of seasonal salads. As desired: mild or spicy. with crispy brioche toast and butter | |
| Smaller portion of Tatar | 22.00 |
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| Sausage salad garnished (with mixed salads) | 24.50 |
| Sausage salad without mixed salad | 18.50 |
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| Sausage-cheese salad garnished (with mixed salads) | 24.50 |
| Sausage- cheese salad without mixed salad | 18.50 |
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| Tuna salad garnished (with mixed salads) | 24.50 |
| Tuna salad without mixed salad | 18.50 |
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| Sandwich with salami, cheese or ham | 10.00 |
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| Sandwich with air dried beef | 12.00 |



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