

# Take a **WOK** on the **WAID** side....

## Our packages:

### The Wok Festival:

(The main course buffet-served in the middle of the table-  
Orderable - from 3 person)  
(Orderable just for the complete table)

If you are a group with 3 until 280 guests you can enjoy our Wok Festival. You can choose 5, 6 or 7 different woks from our menu card.

Prices Wok Festival per person

with 5 different Woks Fr. 46.00

with 6 different Woks Fr. 49.00

with 7 different Woks Fr. 52.00

**(A "Take away" of the remaining Wok dishes is unfortunately not possible at the Wok Festival)**

### We will Wok you

The 3-course Package  
(Orderable from 2 person)  
(Orderable just for the complete table)

#### **Colourful mixed Waid salad**

A big bowl of seasonal leaf salads with our delicious honey-mustard sauce, garnished with fruit cubes, feta cheese, grains and croutons  
(Served in the middle of the table-for sharing)

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#### **3 Different Woks**

Just choose your favorite woks of our menu card.  
This Woks will be served in the middle of the table to share and enjoy the various woks

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#### **Small dessert buffet**

Served in the middle of the table-for sharing

Fr. 60.00 pro Person

# The season

In this part of the menu card  
we create our seasonal menus,  
depending on the market offer

## Soups of the season

<b>Daily soup</b> Daily fresh cooked „as long as it's available”	11.50
<b>Consommé de chasseur</b> Homemade game broth with sherry, served with root vegetables and stuffed Raviolini	14.00

## Starters of the season

<b>Terrine de Canard à l'Orange</b> Homemade duck tureen, refined with Portwine and pistachios, served with a pumpkin salad, refined with oranges, served with toast and butter	22.00
<b>Autumn salad „French style“</b> Seasonal leaf salads with honey-mustard dressing, served with lukewarm, French goat cheese and slices of wild boar ham	19.00

## Woks of the season

<b>Jäger Wok</b> Braised cubes of wild boar with a pepper sauce with mushrooms, pearl onions and bacon cubes, served with fried butter spaetzle	38.80 
<b>Thel sasha Wok</b> Fried slices of veal with woodmushrooms with an creamy garlic sauce mit carrots and peas, served with Farfalle	42.50 
<b>Sweet Dreams Wok</b> Fried stripes of duck breast with a classic sweet & sour sauce with bamboo sprouts, bell pepper and pineapples, garnished with prawn crackers, served with Jasmine rice	38.50 
<b>Bigarade Wok</b> Fried stripes of tilapia with an orange-pumpkin sauce with Pack Choi and chilli, garnished with popadum, served with Jasmine rice	38.90 
<b>Autumn Wok</b> Vegetarian creation with spaetzle, red cabbage, savoy cabbage, cubes of pumpkin, refined with tomatoes and garden herbs, garnished with glazed chestnuts	30.50 



All dishes with this sign can be ordered  
in small versions (Reduction of CHF 6.00 / dish, starters CHF 3.00)



# The classics

The classic WOKs  
are popular in our restaurant since 2004  
„Never change a famous dish“

## Soups classic

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

## Starters classic

<b>Goat fresh cheese tureen</b> Tureen of fresh goat cheese in the pepper- nut shell, garnished with salad with balsamic dressing	17.50	
<b>Beef carpaccio (Swiss)</b> with lemon-pepper marinade, garnished with rocket and parmesan cheese	21.00	
	Main course	35.00
<b>Crostini</b> 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	
<b>Crostini plate</b> 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	
<b>Lamb's lettuce</b> with chopped egg	13.50	
with fried bacon	14.50	
with fried bacon and hacked egg	16.50	
<b>Leaf salad</b> Seasonal and colourful leaf salads	12.00	
<b>Mixed Waid salad</b> Seasonal colourful mixed salad , with feta cheese, fresh fruits and grains	15.30	

**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)

# WOKs with meat

## **Waid Wok**

Strips of poultry in red curry sauce  
with mixed vegetables and coconut milk  
served with Jasmine rice

34.00  


## **Höngger Wok**

Slices of pork in a brandy- porcini sauce  
with mixed vegetables and Pennette

36.00  


## **Säuliamt Wok**

Fried veal on a fine cream cheese sauce  
with oyster mushrooms, fresh garden herbs  
and spring onions, served with Trofiette

42.00  


## **Café de Paris Wok**

Slices of beef with a delicious Cafe de Paris sauce,  
with onions, garlic and tomato- strips,  
served with Jasmine rice

45.00  


## **Weidmanns Wok**

Fried slices of venison with a creamy game sauce  
with grapes, refined with Cognac  
and Grand Marnier, served with Trofiette,  
garnished with cranberries

42.00  


## **Martinique Wok**

Fried stripes of lamb fillet, Creole style,  
with an intensive curry sauce with tomatoes, plantains  
and sweet potatoes, garnished with coconut chips

39.00  


## **Goa Wok**

Indian curry with braised beef, yoghurt sauce, limes, pepper  
and mini aubergines, served with Jasmine rice and flat bread

38.00  


## **Korma Wok**

Lamb curry Sri Lanka Style  
with diced potatoes and nuts,  
served with pita bread and jasmine rice

38.00  




All WOKs with this sign can be ordered  
in small versions (Reduction of CHF 6.00 / dish)

## WOKs with fish

### Swedish Wok

Fried cubes of salmon with a sweet mustard sauce,  
with cucumbers, refined with dill,  
garnished with chips of smoked ham, served with jasmine rice

38.50  


### Gambas Wok

Giant shrimps with mixed vegetables,  
sweet chilli sauce, soy sauce and lemon juice,  
served with jasmine rice

44.50  


### Tschok Dii Wok

In a brew poaches monkfish with leek, pumpkin, sesame and  
coconut milk, served with Jasmine rice

41.00  


## WOKs vegetarian

### Wellness Wok

Trofiette with mixed vegetables, peanuts, sweet chilli sauce,  
soy sauce and lemon juice, garnished with guacamole

27.50  


### Biryani Wok

Rice pan with fried egg and wok vegetables,  
refined with Indian spices

26.50  


### Panang Wok

Thai vegetable curry, refined with coconut milk,  
served with Jasmine rice and Naan bread


28.50  




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in small versions (Reduction of CHF 6.00 / dish)

# Cold Dishes

## Classics

<b>Rich mixed salads with egg</b>	<b>23.50</b>
<b>Salmon variation „Edinburgh“</b>	<b>28.00</b>
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	<b>38.00</b>
<b>Cold plate (220 Gram) From 2 pm</b>	<b>36.50</b>
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	
<b>Salad of boiled beef</b>	<b>26.00</b>
Boiled beef salad with Pennette, red onions, tomatoes and boiled egg with a honey-mustard dressing, garnished with white chicory	
<b>Cheese plate „Swiss Mountain“ (150 Gram) From 2 pm</b>	<b>27.00</b>
A variation of different Swiss cheese (depending on the market offer) with plum-cranberry chutney	
<b>Beef tartar „Die Waid“</b>	<b>35.00</b>
Served with a bouquet of seasonal salads. As desired: mild or spicy. with crispy brioche toast and butter	
Smaller portion of Tatar	<b>22.00</b>
<b>Sausage salad garnished (with mixed salads)</b>	<b>24.50</b>
Sausage salad without mixed salad	<b>18.50</b>
<b>Sausage-cheese salad garnished (with mixed salads)</b>	<b>24.50</b>
Sausage- cheese salad without mixed salad	<b>18.50</b>
<b>Tuna salad garnished (with mixed salads)</b>	<b>24.50</b>
Tuna salad without mixed salad	<b>18.50</b>
<b>Sandwich</b> with salami, cheese or ham	<b>10.00</b>
<b>Sandwich</b> with air dried beef	<b>12.00</b>



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