

Something sweet

Banana split Vanilla ice cream with fresh banana, served with chocolate sauce, whipped cream and almond splits	14.80	Meringue Glacé „Chantilly“ Giant meringues with vanilla- and strawberry ice cream, garnished with fresh fruits and whipped cream	15.50
Coupe Denmark Vanilla ice cream with chocolate sauce and whipped cream, garnished with almond splits	14.80	Meringue „Chantilly“ Giant meringues with fresh fruits and whipped cream	12.50
	Mini-Coupe 8.50	Chocolate mousse Homemade, creamy and always good! Made of white and brown Toblerone chocolate	14.50
Coupe Nesselrode Vanilla ice cream, meringues and puree of chestnuts, garnished with whipped cream, caramelized chestnuts and fresh fruits	14.80	Café Gourmand A coffee of your choice, served with small Friandises. Just the right thing after an extensive menu!	11.00
	Mini-Coupe 8.50	Ice Cream Vanilla, Strawberry, White chocolate, Coffee, Cinnamon, Chocolate	per scoop 4.00
Vermicelle „Die Waid“ Puree of chestnuts, refined with cherry snaps, served on crunchy meringues, garnished with whipped cream	14.80	Sorbets Lemon, Mango, Pear, Apple, Plum	per scoop 4.00
	Mini-Coupe 8.50	with whipped cream	2.00
Coffee ice cream „Die Waid“ Coffee ice cream, with homemade mocca sauce, served in a glass, garnished with whipped cream	14.80	Homemade cakes and pies Are prepared daily fresh for you. Ask our service staff for the today's creation or have a look in our pastry display in the foyer	
	Mini-Coupe 8.50		



WE ARE SOCIAL – STAY CONNECTED



Sweet & Salty in the afternoon

Cold & Salty

Beef Carpaccio (Switzerland) 22.50
with lemon-pepper marinade,
garnished with rocket and parmesan cheese

main course **36.50**

Mixed Waid salad 16.30
Seasonal and colorful leaf salads,
with feta cheese, fresh fruit and grains

Salmon Duo „Edinburgh“ 28.80
Smoked salmon and slices of hot smoked salmon
(Scotland), with mustard honey sauce,
accompanied by seasonal salad bouquet,
served with brioche toast and butter.

main course **38.80**

Cold plate (from 2 People) per Person 28.50
Cold plate with sausage, dried beef and mountain
cheese (depending on the market offer)
garnished with onion rings, pickled cucumber and
tomato slices

Beef tartar „Die Waid“ (Switzerland) 36.50
garnished with lettuce
Depending on your wishes: mild or hot
served with brioche toast and butter.

smaller Portion **26.50**

Sausage-cheese salad „Die Waid“ 24.50
with red onions, tomatoes, pickled cucumber
and cooked egg with honey-mustard sauce,
garnished with chicory

Sandwich 11.00
with Salami, cheese or cooked ham

Sandwich 13.00
with Grison's air dried beef

Want a Wok?

Waid Wok 36.00
Strips of chicken leg in red curry sauce
with mixed vegetables and coconut milk
served with Jasmine rice

Wellness Wok 30.00
Trotlette with mixed vegetables, peanuts,
sweet chilli sauce, soy sauce and lemonjuice,
garnished with guacamole

Goa Wok 38.00
Indian curry with braised beef stripes,
yoghurt sauce, limes, pepper
and mini aubergines, served with Jasmine rice
and flat bread

Café de Paris Wok 47.50
Slices of beef fillet with a delicious Café de Paris sauce,
with onions, garlic and tomato- strips,
served with Jasmine rice

Something warm?

Tarte flambée „Alsation style“
Homemade tarte flambée
Just the thing with a nice glas of wine or for aperitif

with bacon, onions and mountain cheese **24.50**

with smoked salmon and rocket **26.50**

with oyster mushrooms and herbs **24.50**

Sliced veal „Zurich style“ 44.00
Tender sliced veal (Switzerland)
in a creamy mushroom sauce, flavoured with Cognac,
served with golden butter hash browns

Portion French fries 11.80
served with Ketchup and Mayonnaise

Soups

Tomato cream soup 14.00
with Mozzarella pearls, basil pesto and Gin

Soupe de Potiron 15.50
Creamy pumpkin soup, refined with honey and
ginger, served with pumpkin seed campfire bread

BBQ

Grilled corn poulard (France) 28.50
with one breast
ca. 110 gram

with two breasts **36.50**
ca. 220 gram

Grilled cutlet of pork (Switzerland) 39.50
ca. 350 gram

Black angus 59.00
beef-Entrecôte (Ireland)
ca. 250 gram

Grilled steak of salmon (Scotland) 41.00
ca. 200 gram

all our BBQ dishes are served with our homemade herb
butter

and one side dish of your choice:
Basmati rice, Parmesan risotto, French fries,
Sweet Potato fries, Hash browns, fresh Tagliatelle,
seasonal vegetables or seasonal salads

Additional side dish **8.90**

Additional seasonal vegetables or salads **9.80**