



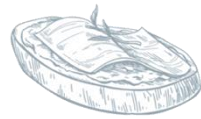
Walch's
Rote Wand
Gourmet Hotel

Dinner Menu



Aperitif

The Arnica 16,10€
Cynar, sweet Vermouth, Arnica Tincture, Ginger Ale and Grapefruit Bitters
We say: Cozy, lightly sparkling for a perfect start to the evening.



EarlGreyTini 17,90€
Earl Grey Gin, Earl Grey Syrup, Lemon Juice and fresh Egg White
We say: If life gives you lemons, make it EarlGreyTini!

Champagne
De Sousa «Avec le Temps»/Extra Brut 0,1 dl € 23,00
Tarlant Rosé | Zero | Brut Nature 0,1 dl 26€
Tarlant is one of the pioneers in biodynamic viticulture in Champagne. Very early on, they released unusual, characterful, near-natural champagnes.

Starters & Soups

You tell us how hungry you are and we serve you our dishes in a menu and start with

Homemade Sourdough Bread | Homemade Butter | Spread of the Day

2 Courses 62€
3 Courses 80€
4 Courses 98€

Pate of local Game | Cranberries from our own Production | Pickles | Sourdough Bread

Veal Tartar | Potato Straw | Chili Mayo

Pickled Zug Alpine Char | Cabbage Turnip | Apple

Terrine of Goose Liver | Butter Brioche | Pantry
Extra charge plus 10€

Pork Head | Truffle | Celery

Stocked Mountain Cheese Milk | Pumpkin | Verjus

Cream of Pumpkin Soup | Buckwheat | Seed Oil

Beef Soup | Cheese Dumpling | Chive

Main Courses

Lobster | Bisque | Fregola Sarda | Radish
Extra charge plus 12€

Roasted Salmon Trout from Zug | Creamy Almut | Brown Butter | Asparagus | Ramsons

Homemade Gnocchi | Sweet Potato | Curry

Homemade Tagliolini | Truffle | Cream Sauce

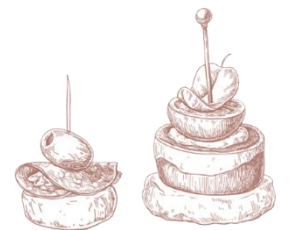


Rote Wand Classics

Deep-fried Veal | Parsley Potato | Cranberry | Cucumber Salad

Creamy Veal Lights | Curd Dumplings

Roastbeef | Vegetable "Gröstl"



Rote Wand Menu

Rote Wand Bread, Butter & more

Stocked Mountain Cheese Milk | Pumpkin | Verjus

Pork Head | Truffle | Celery

Roasted Salmon Trout from Zug | Creamy Almut | Brown Butter | Asparagus | Ramsons

Deep-fried Veal | Parsley Potato | Cranberry | Cucumber Salad

Curd Slice | Blood Orange | Caramel Nut
115€

Old Fashioned Menu

Rote Wand Bread, Butter & more

Goose Liver | Butter Brioche | Pantry

Lobster | Bisque | Fregola Sarda | Radish

Filet Rossini | Potato Risotto | Port Wine Onion

Crepes Suzette
136€

Desserts

Rote Wand Chocolate Fondue from Zotter Chocolate

Lecher Haymilk Ice Cream

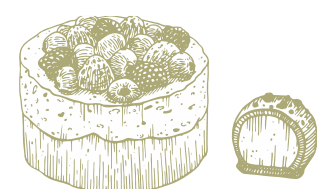
Rote Wand Iced Coffee

Buttermilk Pancake | Plum Roaster

Rice Pudding | Cinnamon Blossom Ice Cream | Tangerine

Curd Slice | Blood Orange | Caramel Nut

Wine List



© By the way, you can also find some of our dishes in our Rote Wand Shop for home.

