



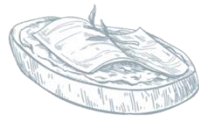
Walch's
Rote Wand
Gourmet Hotel

Lunch 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

Rote Wand Bread, Butter & more
Homemade Sourdough Bread | Thum Ham | Thum Organic Mangaliza Salami | Rilette | Marinated Curd Cheese | Homemade Butter
14,50€

Homemade Sourdough Bread | Marinated Curd
Homemade Pickles | Pumpkin Sweet and Sour
Homemade Butter
14,50€

Pate of local Game | Cranberries from our own Production
Pickles | Sourdough Bread
28€
Veal Tartar | Potato Straw | Chili Mayo
36€

Pickled Zug Alpine Char | Cabbage Turnip | Apple
26€
Terrine of Goose Liver | Butter Brioche | Pantry
45€

Pork Head | Truffle | Celery
26€
Stocked Mountain Cheese Milk | Pumpkin | Verjus
22€
Cream of Pumpkin Soup | Buckwheat | Seed Oil
18€
Beef Soup | Cheese Dumpling | Chive
14€

Main Courses

Lobster | Bisque | Fregola Sarda | Radish
48€

Roasted Salmon Trout from Zug | Creamy Almut | Brown Butter | Asparagus | Ramsons
36€

Homemade Gnocchi | Sweet Potato | Curry
28€

Homemade Tagliolini | Truffle | Cream Sauce
36€

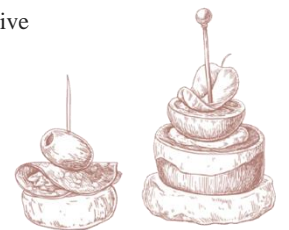


Rote Wand Classics

Deep-fried Veal | Parsley Potato | Cranberry | Cucumber Salad
32€

Creamy Veal Lights | Curd Dumplings
30€

Roastbeef | Vegetable "Gröstl"
36€



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
21€

Lecher Haymilk Ice Cream
4,20€

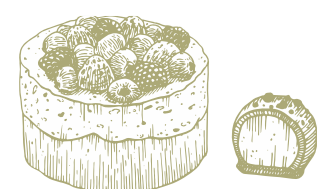
Rote Wand Iced Coffee
13€

Buttermilk Pancake | Plum Roaster
26€

Rice Pudding | Cinnamon Blossom Ice Cream | Tangerine
18€

Curd Slice | Blood Orange | Caramel Nut
18€

Wine List



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

