



# WELCOME TO THE CHÄRNSMATT SWISS INN & PLAY PARADISE

With much love and a flair for high quality ingredients, we have created a refined catering offer that combines international favourites with traditional Swiss cuisine. No doubt, our very own trout fishery has already become one of our calling cards. We also wish to make Sundays and holidays truly special again, by putting on a really sumptuous brunch buffet that will please both early birds as well as late risers. Come see for yourself!

Our restaurant can comfortably accommodate 125 people and is structured into different areas, each with their own theme. There is the informal Swiss pub known as «Beiz», the attractive «Pergola» decorated with trendy Alpine chic, the exclusive «Stübli», as well as the relaxed bar and lounge. When the sun is out, our remodeled terrace is always popular. Should you enjoy traditional silver service, we recommend the dignified «Stübli».

No matter if you visit us for brunch, lunch or dinner, everything that is served to you is freshly cooked, locally sourced and lovingly prepared. We have spent much time and effort in building an outstanding network of regional suppliers that all live up to the highest standards and try to exceed our expectations each and every time.

Aside from our popular restaurant, CHÄRNSMATT is probably most famous for its exciting playground and the unique miniature railway, which has one of the largest layouts in Switzerland. The refurbished banquet and seminar chambers make our venue a top destination for business functions or family celebrations. Should you wish to spend the night, we can offer you comfortable accommodation in 24 elegant hotel rooms.

It's great to have you as our guest!

Patrick Junker,

Hotel & Restaurant Manager



## STARTERS BUFFET

### SALAD BUFFET «HEARTS DESIRE»

Enjoy a diverse selection of leaf lettuce, as well as vegetable and meat salads from our sumptuous starters buffet.

Small starter bowl	6.00
Small starter plate	15.00
Large starter plate	21.00

## STARTERS

### OUR SEASONAL SALAD BOWL

«Winter Wonderland»	10.00
seasonal leaf lettuce with elder vinaigrette, pomegranate seeds and spicy corn muffin for each extra person	+ 8.00

### COLD STARTERS

Lamb's lettuce	12.50
small sample	7.50
served with roasted bacon, egg, croutons and French dressing	

Homemade pickled salmon trout	17.50
with lukewarm fennel-orange salad, mousse of horseradish and salad garnish	

Marinated goat cheese praline	14.50
with honey, rosemary and delicious balsamic vinegar, wrapped in smoked ham, served with seasoned salad and sliced oranges	

«Beef Asian Style»	19.50
small sample	9.50
marinated with sesame seeds, served with sweet and sour vegetables, parsnips cream and marinated spinach	



## **HOT STARTERS**

### **Fig ravioli**

with cream cheese sauce and fresh grapes  
served with wild mushrooms and dried bacon

As starter

17.50

As main course

28.00

### **Crusted roast marinated with our house beer**

17.50

served with creamed sauerkraut, mini bread dumpling  
and beer sauce

## **FROM OUR SOUP POT**

### **Sweet cider soup**

8.50

with caramelized apples and gratinated cheese bread

### **White wine soup**

9.50

with spicy corn muffins

### **Declaration**

All prices are in Swiss Francs (CHF) and include value added tax (VAT).  
Euros are accepted and converted at the daily exchange rate. We only use high quality Swiss meat  
and fish that is locally sourced. Our trout is from our very own fishery.

In case you need information on our dishes regarding allergies or intolerances, our staff will  
inform you with pleasure.



## OUR FRESH TROUTS

We are pleased to offer you an exciting selection of different trout specialities from our very own fishery. Our chef recommends that you fillet these yourself. Our typical sides for these include leaf spinach and Charlotte potatoes.

<b>Roasted trout</b> served with almond butter	ca. 350 gr	36.00
<b>Crunchy baked trout</b> served with remoulade sauce	ca. 350 gr	36.00
<b>Roasted and filleted trout</b> served with almond butter	ca. 160 gr	40.00
<b>Seasonal trout grilled</b> stuffed with lemon and fresh herbs, served with garlic herb butter	ca.350gr	38.00

Worth the wait! Our home-grown trout from our very own fishery is prepared fresh for each order. Please allow at least 15-20 minutes. During the waiting time we suggest to enjoy our delicious appetizers.



## CHÄRNSMATT MAIN DISHES

<b>Home-made fish fingers</b> made of regional trout from Willisau with remoulade sauce, fries and a small salad	5 pieces	25.00
<b>Home-made fried chicken nuggets</b> with cocktail sauce, fries and a small salad For more than 1 person served in bowls to share	5 pieces	25.00
<b>Hand-cut Swiss beef tartare</b> with all typical sides as a starter	80 gr	24.00
as a main course	120 gr	32.00
<b>Chicken breast stuffed with Taleggio cheese, crusted with herbs</b> served with truffle pasta, reduced balsamic sauce and seasonal vegetables		29.00
<b>Bone-matured Swiss prime beef entrecôte</b> with café-de-Paris-sauce, fries and seasonal vegetables	200g	45.00
<b>«Züri Geschnetzeltes»</b> Veal stew with mushroom sauce, served with «Rösti» (fried grated potatoes) and almond broccoli		38.00
<b>Pork tenderloin «Saltimbocca»</b> With red wine jus, risotto with nuts and seasonal vegetables		34.50
<b>Lamb from our own herd</b> Pink roasted saddle of lamb filet with a wild mushroom sauce, served with homemade dumpling and creamed cabbage		36.50
<b>Homemade meat loaf of beef</b> with delicious jus, cheese noodles and oven baked vegetables		28.50
<b>Cordon Bleu of pork</b> crusted with hazelnuts, stuffed with ham and raclette cheese, served with onion potatoes and our homemade special sauce		27.50



## **VEGETARIAN**

**Risotto with wild mushrooms** 22.50  
Served with pine nuts, Sbrinz cheese, vegetables and hay

**Piccata of fennel** 21.50  
Served with mediterranean pasta and pesto of basil

## **VEGAN**

**Chickpea ball** 24.50  
served with seasonal salad,  
pea vinaigrette and fresh wild mushrooms



## DESSERTS

<b>Tarte tatin of apples</b> with flamed almond ice cream and whipped cream	10.50
<b>Homemade cheesecake</b> with sorbet of passion fruit and fresh vegetables	12.50
<b>Duo of tangerine- and gingerbread mousse</b> with salad of kumquat and whipped cream	9.50
<b>Small iced coffee</b> vanilla ice cream and «Viennese style» espresso	7.00

Do you prefer something else? Ask for our ice cream menu.



## OUR SMALL MENU

13.30 – 18.00 p.m.

### SALAD BUFFET

Small starter bowl	6.00
Small starter plate	15.00
Large starter plate	21.00

### SNACKS

Fried trout «house style» with fries served with remoulade sauce and a small salad	5 pieces	25.00
Swiss macaroni with mince meat and apple compote		22.00
Home-made fried chicken nuggets with fries served with cocktail sauce and a small salad	5 pieces	25.00
Swiss prime pork steak with fries and vegetables		30.00
Afternoon plate with dried meat, sausage and cheese		24.00
Portion of fries		6.50
Sandwich		7.50