

HOTEL **W**INKELRIED  
STANSSTAD AM SEE

*Green Asparagus  
&  
Wild Garlic*



**Starters**

**Green asparagus salad** with black forest ham,  
tomato cubes and lettuce

CHF  
18.50

**Main dishes**

**Homemade Gnocchi** with green asparagus \*  
and creamy wild garlic sauce

29.50

**Sea bass fillet**

with wild garlic risotto and green asparagus

36.50

**Salmon trout fillet** with white wine cream sauce  
green asparagus and rice

38.00

**Fried King Prawns** with green asparagus  
served with tagliatelle and wild garlic sauce

34.50

**Lamb rump braised in Barolo,**  
With green asparagus and rosemary potatoes

36.50

**Beef-Fillet Black Angus** with roasted potatoes,  
green asparagus and morel cream sauce

49.50

## Menu

### Starters

CHF

**Green salads \***

11.00

**Mixed salads \***

13.00

**Insalata caprese**

18.00

Buffalo mozzarella with tomato slices,  
rocket salad and basil pesto

**Beefsteak Tartare \*** ( 120 g / 240 g )

22.00 / 35.50

with cognac, calvados or whisky on your choice

+3.50

Egg yolk

+3.50

French fries

+6.50

**Carpaccio livornese**

23.00

thinly sliced beef

with basil oil and Grana Padano

### Soup

**Tafelspitzbouillon**

11.00

Savoury beef broth with flädli \*

**Coconut cream soup** with vegetables

11.00

optionally with prawns

+3.50

you can choose any of the dishes at lunch & dinner time  
you can choose dishes signed with **red stars \*** between 14.00 and 18.00 o'clock

## Menu

### Fish

|  |           |
|--|-----------|
| <b>Fried whitefish filet</b> «Vierwaldstätter-Art»<br>with capers, tomatoes, boiled potatoes and seasonal vegetables | CHF 39.50 |
| <b>Fried pike-perch filet</b> with apples and nuts<br>boiled potatoes and seasonal vegetables                        | 37.50     |
| <b>Panfried perch</b> with boiled potatoes *<br>and homemade tartar sauce  | 35.50     |

### Meat

|  |           |
|--|-----------|
| <b>Veal liver</b> with apple calvados sauce *<br>and crispy butter rösti   | CHF 38.00 |
| <b>Winkelried Pan</b><br>pork fillets wrapped in bacon with mushroom –sauce & cheese spaetzli                      | 39.50     |
| <b>Rustic Cordon bleu</b> with french fries and vegetables<br>Pork cordon bleu filled with bacon & Emmental cheese | 37.50     |
| <b>Classic Cordon bleu</b> with french fries and vegetables<br>Pork cordon bleu filled with ham & mountain cheese  | 37.50     |

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|                                     |       |                   |       |
|-------------------------------------|-------|-------------------|-------|
| <b>Chateaubriand</b> (min 2 people) | 450 g | <i>per person</i> | 53.00 |
|-------------------------------------|-------|-------------------|-------|

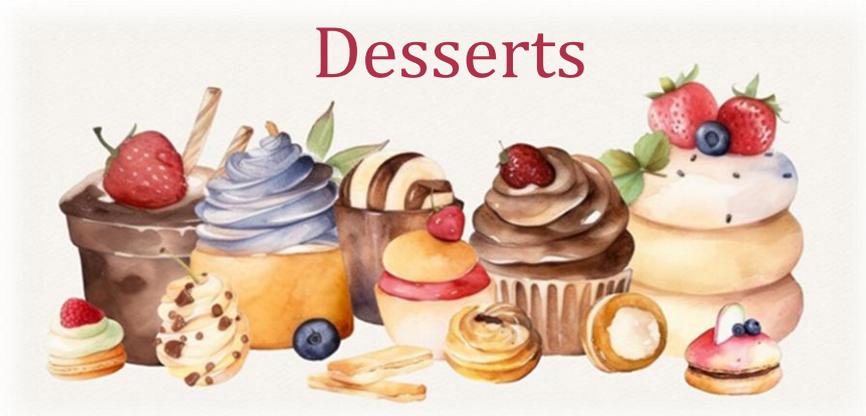
with black peppercorn sauce, french fries and seasonal vegetables



### Wine recommendation

**Poppone IGT 2022**  
Antonutti - Italien  
CHF 11.00 / 0.1 l





|  |                     |
|--|---------------------|
| <b>Kaiserschmarrn</b>  | <b>CHF</b><br>14.80 |
| <b>Plum Cake</b>   | 7.50                |
| <b>Lemon Tarte</b>   | 9.00                |
| <b>Apple strudel</b> with vanilla ice cream                              | 12.80               |
| <b>Caramelköpfl</b>  | 8.90                |
| <b>Tiramisu</b>  | 9.90                |
| <b>Panna Cotta</b><br>Homemade with wild berries                         | 9.90                |
| <b>Portion of strawberries</b>   | 12.00               |
| <b>Coupe Romanoff</b><br>Vanilla ice cream, Strawberries & whipped cream | 14.50               |
| Portion of cream   | 1.60                |

## Snacks

|                                     |       |
|-------------------------------------|-------|
| <b>Winkelried plate *</b>           | 27.50 |
| 50 g Prosciutto crudo tipo di Parma |       |
| 50 g Engelberger dried aged sausage |       |
| 50 g Parmesan cheese Grana Padano   |       |

### **Declaration**

**Ask our stuff about ingredients that may trigger allergies.**

### **Origin of used products**

|              |                            |            |                           |
|--------------|----------------------------|------------|---------------------------|
| beef         | Switzerland, South America | whitefish  | Lake Lucerne, Switzerland |
| pork         | Switzerland                | pike perch | Germany / Estonia         |
| veal         | Switzerland                | perch      | Switzerland / Germany     |
| lamb         | New Zealand                | sea bass   | Greece / Turkiye          |
| salmon trout | Italy/ France              | prawns     | Thailand                  |