



Urban Alpine Cuisine

**HOTEL SCHLÜSSEL**  
SEIT 1545

Delicious & Sustainable



Dear guest,

Welcome to Hotel Schlüssel since 1545!

Our restaurant is the first establishment in German-speaking Switzerland to bear the label



**Fait Maison.** We are very proud of this! The dishes offered on this menu are made of unprocessed products according to the criteria of the label "Fait Maison" and are therefore homemade. The label is awarded by the Fédération romande des consommateurs (FRC), GastroSuisse, Semaine du Goût and Slow Food Switzerland.

An asterisk (\*) would mean that the marked dishes do not meet the criteria of the "Fait Maison" label, for example because they were produced outside the house on our behalf.

You may assume that all the food in our house is produced sustainably. You are also welcome to read about the people we work with. This winter menu is our contribution to sustainable and healthy nutrition and good cooperation in the region.

En Guete and good to have you here!

Cordially,

Marija Bucher & Team Schlüssel

All prices are in Swiss francs and include 7.7% VAT.



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**Starters**

<b>Lamb lettuce Salad</b>	12.50
Slow cooked hen egg   Sesame seeds oil dressing   Ciabatta toast   Crispy bacon	
<b>Wild meat consommé</b>	16.50
Deer ravioli   Gotthard mushrooms   Baked celeriac   Lovage oil	
<b>Hokkaido pumpkin cream soup</b>	12.50
Roasted seeds   Goat cheese from Geissäheimet mousse   Cress	
<b>Venison Carpaccio</b>	16.00
Capers   Garden salad leaves   Crispy ciabatta   Truffle oil	
<b>Veal Tatar from «Holzen Fleisch», Ennetbürgen</b>	21.50
Brioche toast   Mustard caviar   Safran mayonnaise   Hazelnuts   Caper- berry	

*Main Course* 34.50

<b>Jersey Blue cheese Panna-cotta</b>	12.50
Caramelized chestnuts   Pear compote	

*In case of allergies or other intolerances, please contact our service team. We will be happy to advise you on our products and dishes.*

Our meat producer, the Holzen farm in Ennetbürgen, has the same philosophy as we do. Consequently, they demand everything for the animals on the exclusive production farms that they need to live in dignity: plenty of run in species-appropriate enclosures and habitats where they can act out their instincts in the herd. Additional attention is paid to high-quality, natural feed – even more: the animals are given enough time to grow naturally.

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**Main Courses**

**Venison Loin**

46

Pickled red cabbage | Jerusalem artichoke puree | Walnuts | Autumn truffle |  
Truffle jus

**Venison Schnitzel**

44

Spaetzle | Red wine poached pear | Buttered Brussel sprouts | Red wine jus

**Swiss Alpine Salmon**

46

St. Gallen Purple Potatoes | Baby Broccoli | Whool Pork Ham | Apple & vanilla  
puree

**Guinea Fowl Supreme**

44

Lentil ragout | Pear & safran chutney | Pine nuts

**Wild Boar Ragout**

36

Tagliatelle pasta | Chestnuts | Aged Sbrinz

**Autumn Truffle Raviolini from Saffra**

28.50

Buttered Spinach | Goat Cheese from Geissäheimet | Sautéed Porcini from  
Gotthard | White Truffle Oil

*Optional with Fresh Autumn Truffles*

6



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**Desserts**

<b>Valhrona Chocolate Mousse</b> Yoghurt Sorbet   Salty Caramel Sauce	12.50
<b>Tiramisú</b> Mascarpone Cream   Chocolate Tuille	11.50
<b>Creme Brûlée</b> Lavender biscuits   Seasonal fruit compote	11.50
<b>Selection of Alpine Cheeses</b> Pear bread   Fig mustard	16
<b>Homemade Ice Creams &amp; Sorbet</b> Vanilla Ice Cream Valhrona Chocolate Ice Cream Chestnut Ice Cream Yoghurt Sorbet Sandorn Sorbet	7.50

**Formal Food Declaration:**

Meat (Veal, Beef, Pork) / Chicken: Switzerland  
Lamb: Irland  
Fish/Caviar: France, Austria  
Vegetables: Switzerland, France  
Fruits: Switzerland, France  
Herbs/Oils: Switzerland