Kreuz – Menu

White wine soup
Regional speciality
12

Leaf Salad
Caramelised goat's cheese on crispy bread chips
Raspberry dressing
16

Fried sea bass
Creamy spinach
25

Tender escalopes of Venison
Creamy game sauce
Homemade Spaetzli
Red cabbage, brussels sprouts, apple and chestnuts
45

Veal patties
Creamy white wine sauce
Mashed potatoes
Assorted vegetables
39

Vegetarian seasonal dish
Homemade Spaetzli
Creamy sauce with winter spices
Red cabbage, brussels sprouts, apple and chestnuts
30

Our Alpine cheese 2025, aged in a rock cellar
Fette Berta, Moser Bettlach
14

Assorted Desserts "Kreuz"
15

4-course menu CHF 83
5-course menu CHF 93
6-course menu CHF 103
With a vegetarian main course, minus CHF 15

GILDE Restaurants
KREUZ KAPPEL LANDGASTHOF UND HOTEL
TOP 3 STAR HOTELS of Switzerland

Appetizers

Local lamb's lettuce 18
Fried chanterelles, Italian Dressing

Lamb's lettuce with hardboiled egg 14
and bacon 15
Spicy mustard-garlic sauce

Autumn salad 13
Grapes, walnuts and roasted seeds
Italian Dressing

Mixed salad 13

Creamy pumpkin soup 10

Bouillon with marrow 10

Kreuz specialities

Chateaubriand for min 2 per person 64
Double fillet of beef, fried in one piece
Fresh vegetables and side dish of choice

Zurich Speciality 39*
Ragout of veal in a creamy mushroom sauce
Hash browns «Rösti»

Veal Cordon-bleu 43
Vegetables and French Fries
Also possible without gluten or without pork meat

Cordon-bleu of pork 33
French Fries

Rösti

«Kappeler Rösti» 23
Crispy hash browns with bacon and
2 fried eggs, sunny side up

«Förster Rösti» 26
Hash browns gratinated with Raclette Cheese
Chanterelles and shallots braised in red wine

Tender escalope of venison 45*
Medium-rare with creamy game sauce

Ragout of venison 38*
Creamy game sauce with dates

Homemade pickled venison 40*
Stewed and pickled according to our own recipe

All game dishes are served with
homemade spaetzle, red cabbage, brussels sprouts,
apple and chestnuts

Homemade pasta 30
Sauce from our own alp cheese, spinach and pear

Vegetarian seasonal dish 30
Homemade spaetzli, red cabbage, brussels sprouts,
apple, chestnuts and creamy sauce of winter spices

The Chef recommends

Roast saddle of venison for 2 Persons

Saddle of venison roasted in one piece served with
Creamy game sauce
Homemade spaetzle, red cabbage, brussels sprouts,
apple, pear and chestnut

60.00 Price per person

Steaks

Fillet of beef 170g 43
Entrecôte of beef 170g 35
Steak of pork 200g 23

Side dish to steaks each 7
French Fries, hash browns «Rösti», croquettes,
Noodles, rice, vegetables or salad

Additional side dish to steaks each 4
Vegetables, small salad

Sauce to steaks each 2
Homemade herb butter, pepper sauce,
Bearnaise Sauce

Seasonal moments of pleasure

About ingredients in our dishes that can trigger allergies or intolerances, our employees will be happy to inform you on request.
Pork and veal - Switzerland / Beef - Paraguay / Beef filet – Switzerland,/ Deer – Austria/Germany
*small portions possible minus 4.- All prices are in CHF per Person and include VAT