



Welcome to Restaurant « Gade »

You can expect home-style cuisine – honest, seasonal, regional and carefully prepared. We combine traditional Swiss cuisine with a contemporary approach and prepare dishes, to maintain the core elements while introducing innovative aspects.

From Tuesday to Friday you can enjoy a lunch menu.

Enjoy your meal and have a nice time with us.

Hédi Challakh and team

Summer menu

Burrata on a San Marzano Tomatoes

with basil pesto



Veal steak with Creamy Mushroom Sauce

served with potato gratin and pan-fried vegetables



Limoncello Mousse in a Glass

with Cantuccini biscuits

CHF 79 per person

To Start

Seasonal Green Salad with homemade dressings	8
Mixed salad with homemade dressings	12
Beef tartare served with toast bread	28
House-Cured salmon with cream cheese and potato rösti	26
Burrata with San Marzano tomatoes with basil pesto	22
Braised Veal cheeks with Dijon Mustard with celery pureé and oven-roasted thyme carrots	26 / 44
Double beef consommé with pancake strips and julienned vegetables	14
Carrot & Mango Cream Soup with croutons	14

From the water

Catch of the Day with Chef's Sauce served with boiled potatoes and leaf spinach	42
Prawns on Fregola Sarda with spinach, cherry tomatoes and parmesan	48
Poached Pike-Perch with Horseradish served on a creamy pea purée with cauliflower and herb oil	44

From the garden

Potato Rösti with Horseradish Herb Cream with marinated roasted vegetables	34
Green sweet potato curry with pak choi and rice	38

From the country

Beef Tenderloin with Pepper Sauce served with roasted potatoes and seasonal vegetables	59
Veal Steak with Creamy Mushroom Sauce served with potato gratin and pan-fried vegetables	46
Lamb Racks with Rosemary Jus served with polenta and herb slices and Ratatouille	48

Summer Salad Plates

with crispy perch fillets and tartar sauce	39
with breaded veal schnitzel	42
with beef tartare and roasted toast bread	44

Something Sweet

Homemade Cake of the Day with vanilla ice cream	14
Limoncello mousse in a Glass with Cantuccini biscuits	14
Wild berry parfait with almond crumble	14

Something Savoury

Selection of Cheese with fig mustard and nuts	24
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Something Cold

Raspberry & Strawberry Sorbet
with champagne 14

Plum Sorbet
with Weggis Vielle Prune 14

Iced Coffee
espresso croquant ice cream with whipped cream 14

Ice Cream & Sorbet Selection

Vanilla, chocolate, espresso croquant, caramelita
Mango-Passionfruit, Strawberry-Raspberry, Plum

Per scoop 4.5

Whipped cream supplement 1.5

Food Declaration

Our staff will be happy to inform you upon request about ingredients in our dishes that may cause allergies or intolerances.

Countries of origin meat

Veal	Switzerland
Beef	Switzerland
Lamb	Switzerland/New Zealand*
Chicken	Switzerland

* May have been created using hormones as performance enhancers, antibiotics and/or other performance enhancers.

Countries of origin fish

Perch	Estonia, farmed
Pike perch	Estonia, farmed
Prawns	Vietnam
Catch of the day	Ask our staff