



# 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

All prices in CHF including 8.1% VAT.



**FRIEDHEIM**  
WEGGIS RESTAURANT HOTEL

## **Winter menu**

**Smoked salmon tartare**  
with lemon - herb cream  
and toasted sourdough bread



**Rosé-roasted duck breast with orange jus**  
on creamy celeriac purée  
served with Grenaille potatoes and Brussels sprouts



**Cinnamon mascarpone cream**  
with almond crumble and plum compote

CHF 79 per person

All prices in CHF including 8.1% VAT.

## To start

<b>Seasonal leaf salad</b> with homemade dressings	8
<b>Mixed salad</b> with homemade dressings	12
<b>Smoked salmon tartare</b> with lemon - herb cream and toasted sourdough bread	24
<b>Braised veal cheeks</b> with celery puree and oven-baked thyme carrots	24
<b>Roast beef</b> with red beetroot purée, pickled yellow beetroot and crème fraîche	24
<b>Beef consommé</b> with pancake strips and julienned vegetables	14
<b>Cream of Salsify Soup</b> with herb oil and croutons	14

## From the water

**Baked perch fillets**

Leaf spinach and rosemary potatoes 39

**Sea bass fried with herb oil**

on beluga lentil ragout 42

**Poached pike-perch with dill**

on buckwheat risotto with peas and horseradish 44

## From the garden

**Potato rösti with marinated oven-baked vegetables**

and horseradish herb cream 34

**Indian Lentils dal (vegan)**

with rice 34



# FRIEDHEIM

WEGGIS RESTAURANT HOTEL

## From the country

<b>Braised veal cheeks</b> with celery puree and oven-baked thyme carrots	44
<b>Braised beef shoulder cut</b> mashed potatoes and oven-baked vegetables	44
<b>Veal cordon bleu</b> with mountain cheese and ham French fries and oven-baked vegetables	46
<b>Rack of lamb with rosemary jus</b> with Polenta herb slices and Ratatouille	48
<b>Puff pastry "Lucerne style" with rice</b> filled with creamy meat sauce veal, chicken and mushrooms	39
<b>Rosé-roasted duck breast with orange jus</b> on creamy celeriac purée served with Grenaille potatoes and Brussels sprouts	44
<b>Rib Eye Steak 250 g with herb butter</b> served with potato cakes with Parmesan and oven-roasted vegetables	49

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## Something sweet

**Homemade apple crumble cake**

with vanilla ice cream

14

**Poached pear in red wine**

with walnut ice cream

14

**Cinnamon mascarpone cream**

with almond crumble and plum compote

14

## Something salty

**Cheese selection**

with fig mustard and nuts

24



## Something cold

### Raspberry-Strawberry-Sorbet

with champagne

14

### Plum-Sorbet

with Vieille Prune from Weggis

14

### Coffee ice cream

Coffee ice cream with whipped cream

14

### Ice cream and sorbet flavours

Vanilla, chocolate, coffee, walnut

Mango-Passionfruit, Strawberry-Raspberry, Plum

Per scoop

4.5

With whipped cream

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
Duck	France

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

### Countries of origin fish

Salmon	Norway, farmed
Perch	Estonia, farmed
Sea bass	Greece, farmed
Pike perch	Estonia, farmed