Food & Drinks

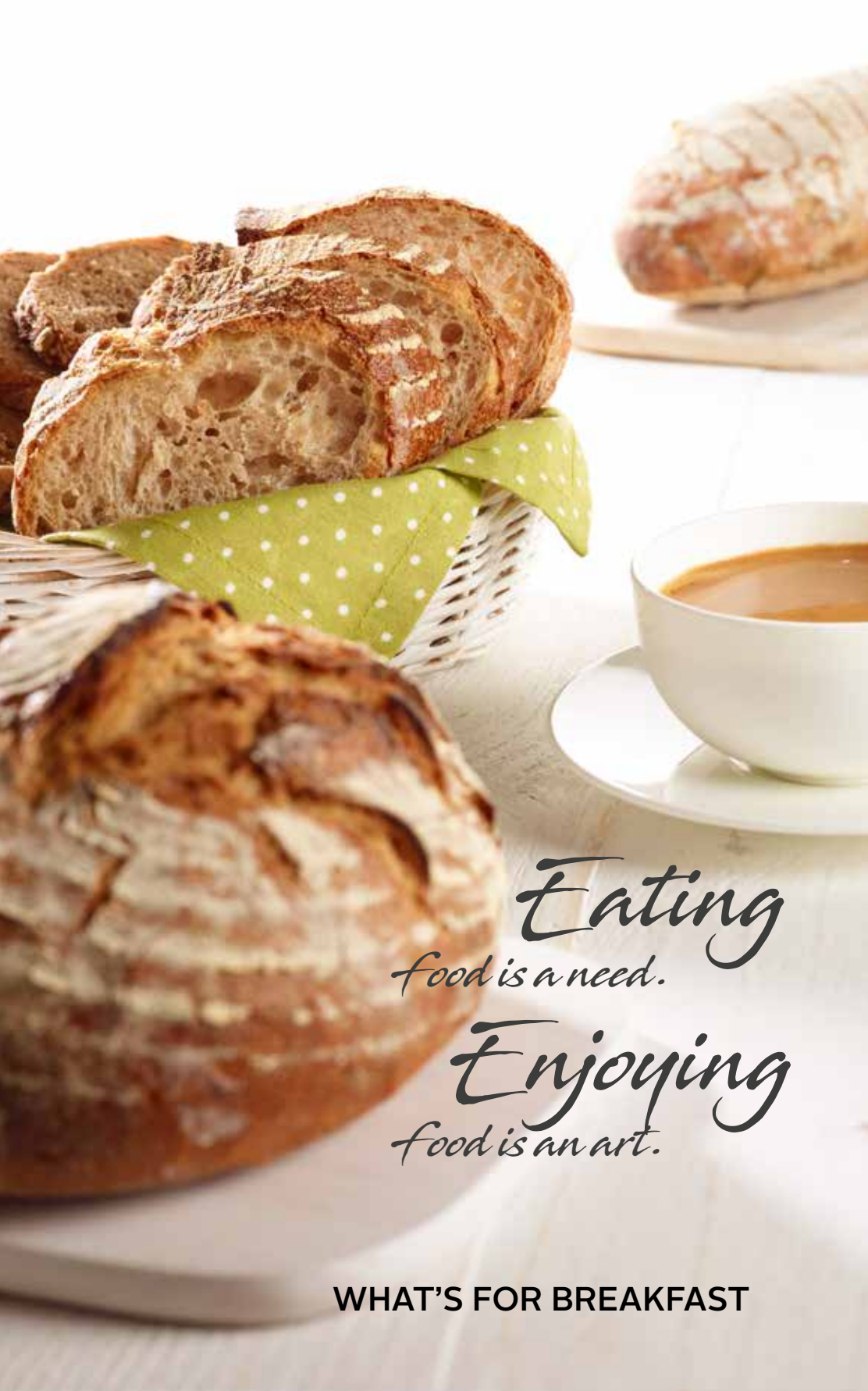
PASSION INDULGENCE EXPERIENCE

Our staff will be happy to talk to you about the **allergenic** ingredients in our products.

Vegetarian
Vegan

Origin of Meat and Fish: Switzerland (unless stated otherwise)

All prices include 7.7% VAT.



WHAT'S FOR BREAKFAST

Breakfast

RICHEMONT BAKER'S BREAKFAST

Saturday & Sunday, 07.30 to 13.00h

Adults	CHF 38.00
Children per year of age	CHF 2.50

Smelling fresh bread and pastry, watching bakers and confectioners while they are working – Taste our food and experience how it is made every weekend.

Get ready for a rich bread and pastry buffet from our own bakery, try our Muesli (cereals) creations with or without fruit, delicate egg dishes, homemade jams, cheese and cold cuts, freshly baked waffles and pancakes with special toppings, as well as a variety of cold and hot drinks.

BREAKFAST

Monday – Friday, 07.00 to 10.00h

Adults	CHF 16.50
Children per year of age	CHF 1.00

Small bread buffet with homemade jams, cheese, butter, fruit juice and coffee or tee

Meat platter	CHF 6.50
Homemade Bircher Muesli (incl. 2 rolls) extra whipped cream	CHF 7.60

Egg Dishes

RICHEMONT EGG BENEDICT poached egg on whole-grain-bread with avocado and sauce hollandaise	CHF 10.50
SCRAMBLED EGG (2 EGGS)	CHF 4.50
with ham or bacon	CHF 6.00
FRIED EGG (1 EGG)	CHF 2.50
with ham or bacon	CHF 4.00
OMELETTE	CHF 6.50
side orders (herbs, cheese, vegetables, bacon, ham) each	CHF 1.50
BOILED EGG (1 EGG)	CHF 2.00

All listed egg dishes are included in the price for the Richemont Baker's Breakfast (every Saturday & Sunday).

Good Things Take Time

RICHEMONT TASTE GUARANTEE

We guarantee that 2/3 of the bread assortment has rested at least 12 hours or more or was made with sourdough for optimum taste development. Look for the corresponding labeling.

Dough rest minimum 12 hours

Made with fresh Swiss eggs

Made with sourdough

Product contains milk ingredients

Yeast free product

Product contains nuts

Vegan product

Natural: made with 100 % IP-Suisse flour

Good food
soothes the Soul.
WHAT'S FOR LUNCH

Salads

GREEN SALAD WITH EGG		CHF 7.80
SMALL MIXED SALAD		CHF 8.00
SMALL SALAD WITH EGG		CHF 14.00
BIG SALAD WITH EGG		CHF 18.80

Main Course

WIENER SCHNITZEL breaded veal schnitzel with French fries and vegetables		CHF 35.50
FARMER'S FRIED SAUSAGE FROM THE NAPF REGION (PORK, 200 G) with French fries and onion sauce		CHF 23.50
RIZ CASIMIR diced veal in curry cream sauce served in a rice ring, garnished with fruit		CHF 29.80
CHAR FILLET CHIQUITA (ISL) served with baked bananas, creamy curry sauce and rice		CHF 29.80
BEEF TATAR (130 G) mild, medium or spicy with homemade toast and butter	big small	CHF 29.50 CHF 19.50

House Specialties

Puff pastry pie made with butter from our local bakery shop
served with rice, French fries or mixed salad

CLASSIC RICHEMONT PUFF PASTRY CHF 24.80
filled with diced veal, meat balls and mushrooms
in a creamy white wine sauce

AUTUMN PUFF PASTRIES CHF 23.80
filled with mushrooms in a creamy white wine sauce

ORIENTAL PUFF PASTRY CHF 24.00
filled with chicken stroganoff and vegetable strips
in a creamy homemade curry sauce

PILATUS BURGER CHF 26.50
pulled pork (homemade), alpine cheese, fried egg,
bacon, black roll and French fries

QUICHE WITH CHEESE OR SPINACH CHF 14.00
with a small mixed salad

Vegan

VEGETABLE PAELLA CHF 24.50
rice with a large variety of fresh vegetables,
spiced with curry and saffron

Autumn Delights

HOMEMADE CREAMY PUMPKIN SOUP with ginger spiced whipped cream on top and roasted pumpkin seeds, served in freshly baked farmer's bread (4 dl)		CHF 16.50
VEGETARIAN AUTUMN DISH homemade "Spätzle" (dumplings), red cabbage, glazed chestnuts, Brussels sprout, cranberry-apple and mushroom sauce, served in a cast iron pan		CHF 26.80
GAME TOAST "RICHEMONT" homemade toast with deer ragout "Geschnetzeltes" (AUT), king oyster mushrooms and grapes, served in a creamy deer sauce, garnished with Brussels sprout	normal small	CHF 28.80 CHF 18.00
DEER STEW (EU) in a tasty sauce, served with homemade "Spätzle" (dumplings) and red cabbage, chestnuts and apples filled with cranberries		CHF 27.80

Friday's Tart Buffet

Enjoy our buffet with homemade and seasonal tarts, every Friday from 11.30 to 14.00 h. Discover the large selection of savory & sweet tarts and pastries including salad bar.

Tarts from the buffet incl. salad bar (all you can eat)	CHF 21.50
Menu salad and two pieces of tart (served)	CHF 14.00
Per piece (take away), hot	CHF 7.20
Per piece (take away), cold	CHF 5.50

For the Little Ones

DONALD DUCK DISH breaded pork escalope with French fries	CHF 11.50
CHILDREN'S MENU Spaghetti with tomato sauce	CHF 9.50

Eat Good Food

and you forget your worries…

WHAT'S FOR DESSERT

Ice Cream

SUNDAE "NESSELRODE" chestnut puree, vanilla ice cream, meringue, honey cookie, whipped cream	CHF 12.00
RICHEMONT SUNDAE strawberry ice cream, vanilla ice cream, pistachio ice cream, chocolate cookie, whipped cream, warm apple pie	CHF 12.00
SUNDAE DENMARK vanilla ice cream, chocolate sauce, whipped cream, crispy wafer	CHF 9.50
ICED COFFEE SUNDAE mocha ice cream with coffee brittle, homemade Bailey sauce, whipped cream	CHF 9.50
SUNDAE COLONEL lemon sorbet with Limoncello Granita, crunchy vodka praline, vodka	CHF 12.00
BANANA SPLIT banana, vanilla ice cream, chocolate sauce, whipped cream, dried pineapple, crunchy wafer	CHF 9.50
CHILDREN'S SUNDAE 2 scoops of ice cream (choose your flavour), meringue figures	CHF 6.00
ICE CREAM CHOICES (SCOOPS) vanilla, chocolate, mocha, caramel, pistachio, strawberry sorbet, lemon sorbet, wild berry sorbet	CHF 3.50
Whipped cream	CHF 1.50
FRAPPE vanilla, chocolate, mocha, pistachio, strawberry	CHF 6.80

from Our Pastry Shop

PASTRIES DISPLAYED AT THE BUFFET
Fresh daily from 10.00h

Our pastry and confectionery shop produces a large variety of exquisite desserts. For our creations we prefer to use natural and regional ingredients: ripe berries, other sweet fruits, finest Swiss chocolate – our dessert experts keep coming up with new ideas for seasonal cakes and pastries. Everything is made with the greatest artisan care. Come and try for yourself!

food and
Drinks are
the three most beautiful things
in Life.
DRINKS

Coffee

COFFEE WITH CREAM	CHF 4.30
COFFEE DECAF	CHF 4.30
LATTE*	CHF 4.60
RISTRETTO	CHF 3.80
ESPRESSO	CHF 3.80
ESPRESSO MACCHIATO *	CHF 4.30
DOUBLE ESPRESSO	CHF 5.30
CORRETTO GRAPPA	CHF 5.30
CAPPUCCINO *	CHF 5.50
LATTE MACCHIATO *	CHF 5.80

Milk Drinks

CHOCOLATE (WARM OR COLD)*	2 dl	CHF 4.30
OVOMALTINE*	2 dl	CHF 4.30
HOT MILK (steamed)*	2 dl	CHF 2.60
HOT "HOUSE CHOCOLATE"* with Felchlin-Lindt Premium Mix	2 dl	CHF 5.10

* also available with lactose-free milk

Tea

PRICE (PER EACH TYPE)

1 cup	2.3 dl	CHF 4.30
1 pot	5.5 dl	CHF 6.50

BLACK TEA
"Assam Gelakey"
High in tannins, without any acerbity or bitterness, but with a lot of power (very malty). Can also be enjoyed with some milk.

BLACK TEA
"Earl Grey"
Selected from a mix of top Chinese teas (Yunnan and Keemun), flavoured with pure Bergamot oil from Sicily. This classic English tea is a delight with or without milk.

GREEN TEA
Gunpowder No. 1 "Temple of Heaven"
Chinese green tea from the Province of Fuijan.
Herb taste with a fresh flavour.

GINGER LEMON (ORGANIC)
Interesting mix of fresh lemon grass and spicy pieces of ginger.
Warming and soothing.

ROOIBOS
"Bourbon"
Rooibos from South Africa flavoured with Bourbon vanilla notes, delicate taste for pleasant moments, 100% theine free with natural vitamin C.

FRUIT TEA
"Symphony of fruits"
Harmonic "Symphony" from hibiscus blossoms, pieces of apple, rosehip and orange zest, cornflower blossoms and marigold, blended with mango and tropical fruit flavours.

For more tees go to next page

Tea

PRICE (PER EACH TYPE)

1 cup	2.3 dl	CHF 4.30
1 pot	5.5 dl	CHF 6.50

ROSEHIP/KARKADE (ORGANIC)
A refreshing and lightly stimulating infusion high in vitamin C.

MARROCAN MINT MIX
"Thé Verte à la menthe", Medina
Chinese green tea (gunpowder) mixed with strong mint.
Is mostly drunk in North Africa.

ALPINE CHIC
Trendy herbal tea with wild strawberry leaves, lemon balm, sage, currant leaves, orange blossoms, sunflower blossoms, heather blossoms, lavender blossoms, lemon vervain and wild thyme. A harmonic combination of indulgence and health.

VERVAIN (ORGANIC)
Strong, aromatic herb infusion, relaxes and strengthens the heart. Ideal tea to reduce stress.

CHAMOMILE (ORGANIC)
This herb with the nice scent is known for its anti-inflammatory and soothing effects.

Soft Drinks

RICHEMONT MINERAL WATER still or carbonated	5 dl	CHF	4.40
KNUTWILER MINERAL WATER still or carbonated	3,3 dl	CHF	4.20
POPS	3.0/3.3 dl	CHF	4.20
SCHWEPPES TONIC, BITTER LEMON, **J. GASCO BITTER**	2 dl	CHF	4.20
RED BULL	2,5 dl	CHF	3.90
ICED TEA WITH FRUITS, HOMEMADE	2 dl	CHF	2.70
	3 dl	CHF	3.90
	5 dl	CHF	5.70
TAP WATER	2 dl	CHF	0.50
	3 dl	CHF	0.70
	5 dl	CHF	1.00

Fruit Juice

ORANGE JUICE, FRESHLY SQUEEZED	1 dl	CHF	3.50

Beer/Apple Wine

STIÄR BEER “ÄS EDELWYYSS”	3.3 dl	CHF	4.90
BREAD BEER, LIGHT	3.3 dl	CHF	4.60
EICHHOF KLOSTERBRÄU	3.3 dl	CHF	4.30
EICHHOF RADLER	3.3 dl	CHF	4.30
EICHHOF NON-ALCOHOLIC	3.3 dl	CHF	4.30
RAMSEIER SUURE MOSCHT (APPLE CIDER)	5 dl	CHF	5.20

Wine

FÉCHY AOC, VD	1 dl	CHF 4.40
	5 dl	CHF 22.00
OEIL DE PERDRIX, VS	1 dl	CHF 5.00
	5 dl	CHF 25.00
MERLOT IGT, TAMBORINI, TI	1 dl	CHF 5.00
	5 dl	CHF 25.00

SELECTED WINES BY THE GLASS

Aperitif

MARTINI WHITE	15 % vol.	4 cl	CHF 6.50
CYNAR	17 % vol.	4 cl	CHF 6.50
CYNAR ORANGE		4 cl	CHF 8.50
CAMPARI	23 % vol.	4 cl	CHF 6.50
CAMPARI ORANGE		4 cl	CHF 8.50
APÉROL SPRITZ			CHF 9.00

The World belongs to
those who enjoy.
MAKE YOUR OWN

The Artisan Experience

Try one of our Richemont team events or workshops and experience great ideas that we put together for you. We look forward to welcoming you in our world of bakeries, confectioneries and homemade cuisine.

Crunchy-Crispy
You and your friends make your own braided white loaf, while you are learning the most interesting facts about this typical Swiss bread. During baking, enjoy our house wine and try some hot tarte flambée.

Pizza Mia
Like the Pizzaioli in Italy, you are creating your own pizza together with our specialists and you are also learning about the history of the world's most popular food...

Magic Chocolate
Experience the world of our "chocolate as good as gold", together with our chocolatier and create delicious pralines. Then enjoy our homemade baker's aperitif. Take the chocolate creations you made home with you as a surprise for your family or just taste them yourself...

Cooking Events
Learning and eating, all in one evening! Our chef Carlo Zulauf will teach you how to cook a wonderful, seasonal menu which you will be able to enjoy afterwards. Bon appetit...

WORKSHOPS
Discover our attractive programs on «breads, chocolate, baking and cooking» and choose the workshop that interests you.

For more information please contact our staff or visit our website.

Treats for friends & family

RICHEMONT FRUIT SPREAD
Homemade from ripe fruits
without additives.

Like in the good old days!
CHF 6.20 (230 g)

RICHEMONT CHOCOLATE
Caramelized hazelnuts wrapped
in finest milk chocolate.

Delicious and always worth trying!
CHF 8.50 (105 g)

RICHEMONT GIFT VOUCHER
Get a popular gift voucher – for the
famous Richemont Baker's Breakfast,
lunch or afternoon coffee & cake.