



**BAR · CAFÉ
RESTAURANT**

STADTHAUS

**UNTERSEEN
SINCE 1818**

FOOD

WELCOME TO THE OLD TOWN

Even the first tourists here used the Stadthaus as the starting point for their trips. For hundreds of years guests from all over the world have come in and out of our doors. This international effect is reflected in our menu. However our starting point is the culinary heritage of the Alps. Seasonal and regional products determine the timetable of the Stadthaus kitchen.

RESTAURANT STADTHAUS

Untere Gasse 2, 3800 Unterseen

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WWW.RESTAURANTSTADTHAUS.CH



STARTERS

- GARDEN SALAD
 - with vegetable strips and roasted seeds ① ③ ⑤ ⑧ 9.00
 - with crispy bacon from alpine pigs 12.00
 - with thinly planed slices of mountain cheese ① ③ ⑤ ⑦ 12.00
- Dressings:
 - Stadthaus French ① ③ ⑦ ⑨ ⑩ ⑫
 - Raspberry Balsamico ⑨ ⑩
- STEAK TARTARE ① ⑤ ⑦ 
 - with toasted Stadthaus bread, lime oil and fresh Belper Knolle cheese 24.50
- CHEESE PLATTER ① ⑤ ⑦ ⑧ ⑩
 - Thinly planed slices of hard cheese with homemade mixed pickles and fruit bread .. 19.50
- STADTHAUS PLATTER ① ⑤ ⑦ ⑩
 - Fresh Belper Knolle cheese, smoked country ham, smoked sausage from Ballenberg, mixed pickles, shaved cheese and alpine butter, served with traditional Stadthaus bread p.p. 15.00

SOUP

- ROASTED
 - GARLIC SOUP ① ⑤ ⑦ ⑨
 - with toasted croutons, shaved cheese and black pepper 12.00
- BRAISED
 - TOMATO SOUP ⑦ ⑨
 - with sun-dried tomatoes 9.00

TRADITIONAL

- «STEDTLI» RÖSTI ③ ⑦
 - with bacon and fried egg from Hof Burkhalter 22.50
- ALPINE RÖSTI ③ ⑦
 - with bacon and fried egg, topped with melted Gruyere cheese 24.50
- RACLETTE RÖSTI ⑦ 
 - with silver onions, tomatoes, gherkins, topped with raclette cheese 26.00
- GRINDELWALDER KÄSESCHNITTE ① ③ ⑤ ⑦ ⑩ ⑫
 - Melted cheese with onion, bacon and fried egg on bread 21.00
- ALTSTADT CHEESE FONDUE ① ⑤ ⑦ ⑩
 - Served in all weathers, all year round (from 2 people) p.p. 28.50

EVERGREENS

- PORK BRATWURST SAUSAGE ① ⑦ ⑩ ⑫
 - Grandfather's recipe – served with rösti, sauerkraut, mustard and garlic mayonnaise 26.00
- «ZÜRCHER GESCHNETZELTES» ① ⑦ ⑨
 - Strips of veal served with rösti 36.00
- «WIENERSCHNITZEL» ① ③ ⑦ ⑧ 
 - Breaded veal escalope from the Simmental with cranberry chutney and «Stedtli» fries 39.50
- CORDON BLEU ① ③ ⑦ ⑧
 - made using Emmental pork, filled with raclette cheese and ham, served with «Stedtli» fries 34.00
- «HARDERMANNLI» SALAD ① ⑤ ⑦
 - with cos lettuce, chicken breast, bacon and garlic croutons 26.50
- OVEN-BAKED MEAT LOAF ① ③ ⑦ ⑨ ⑩ ⑫
 - with a Tessiner Merlot jus, fried egg and new potato salad 24.00

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HAMBURGER

IN UNTERSEEN

- **HAMBURGER** ① ③ ⑦ ⑨ ⑩
with juicy Swiss beef, BBQ sauce, mayonnaise, tomato, Gruyere cheese, cos lettuce, onions and crispy bacon, served with «Stedtli» fries 28.00

FROM THE BUTCHER

A SIDE ORDER OF YOUR CHOICE IS INCLUDED WITH ALL DISHES.

- «ALTSTADT BEEF STEAK» ① ⑦ ⑩
Swiss beef with herb butter 42.00
- EMMENTAL LAMB SHANK ① ⑦ ⑫
braised in apple juice 44.00
- PORK ONION ROAST ① ⑦ ⑨ ⑫
with herb jus 29.00
- PRIME RIB OF BEEF ① ⑦ ⑨ ⑫
with a BBQ rub and cooked for 24 hrs 38.00
- «RUGEN BEER CAN CHICKEN» ⑨ ⑩ ⑫
Chicken from Wägenwil steamed in a can (2 people, 40 minutes) p.p. 28.00
- BEEF BURGER
IN A MUSTARD SAUCE ① ③ ⑦ ⑨ ⑩ ⑫
gratinated with Brie de Meaux cheese ... 29.50

SIDE ORDER OF CHOICE:

- «STEDTLI» FRIES ⑦ ⑨
with Sbrinz cheese and thyme
- BAKED POTATO ⑦
with a herby quark dip
- SEASONAL VEGETABLES ⑦ ⑨
with fresh herbs
- STADTHAUS SPINACH ⑦
with Lenker blue cheese
- SIDE SALAD ① ③ ⑤



FISH

- PIKE-PERCH
«WIENER SCHNITZEL» ① ③ ④ ⑦ ⑧ ⑨ ⑫
with gherkin and potato salad..... 34.00
- GOETHE'S FISH FEAST ① ④ ⑦
Pan-fried fillet of trout with parsley potatoes, capers, sardines and lemon 28.00
- CRISPY FRIED PERCH ① ④ ⑦
with a herb and garlic sauce 22.00

MORE

VEGETARIAN FOOD

IN THE OLD TOWN

- SPINACH SALAD ① ⑥ ⑦ ⑧ ⑪
with apple, caramelised walnuts, red onions, radishes, fresh goat cheese and sesame dressing 18.00
- BURRATA LENTIL SALAD ⑤ ⑦ ⑨ ⑩
Beluga lentils, raspberry dressing and fresh cherry tomatoes 22.00
- HOMEMADE RIGATONI ① ⑦ ⑨ ⑫
with vegetable bolognese, Sbrinz cheese and apple puree 24.00
- LENTIL VEGGIE BURGER ① ③ ⑦ ⑧ ⑨
relish, mayonnaise, tomato, salad, onions, served with «Stedtli» fries..... 26.00





FOR LITTLE HEROES

- RÜTSCHEGI PENNE ① ⑦ ⑨
Pasta with tomato sauce and frankfurters 14.00
- «COWBOY SCHNITZEL» ① ③ ⑦ ⑧ ⑨
Everything a cowboy or cowgirl needs ... 18.00
- MINI BURGER ① ③ ⑦ ⑧ ⑨ ⑩
with ketchup, mayo, salad and tomato ... 14.00
- CAPT'N CRISPY FISH BITES ① ④ ⑦ ⑨ ⑩
Bites for real sailors 16.00

With the schnitzel, the mini burger and the crispy fish bites we serve veggies (healthy and good) and fries (less healthy, but always good).

OUR DESSERTS

- ICED COFFEE ① ⑦ ⑧ ⑫ 9.50
- TART TATIN ① ⑦ ⑧
with Dulce de Leche ice cream 14.00
- CHOCOLATE CAKE ① ⑦ ⑧
with a runny centre and sour cream ice 12.00
- ICE CREAM & SORBETS ⑦ ⑫
• Ice cream: vanilla, chocolate, strawberry, mocha, caramel per scoop 4.00
• Sorbet according to season ... per scoop 4.00
- APPLE CAKE ① ⑥ ⑦ ⑧
with vanilla ice and cinnamon sugar 12.00



WHAT'S IN OUR FOOD AND COULD BE OF IMPORTANCE FOR YOU:

Allergens are for most of us not an issue, but for some people this information is very important from a health point of view.

Legislation says that we should draw your attention to these allergens – this is in line with our philosophy of transparency.

That is why the allergens in our menu are declared:

- | | |
|-------------------|-------------------|
| ① Contains gluten | ⑧ Nuts |
| ② Shellfish | ⑨ Celery |
| ③ Egg | ⑩ Mustard |
| ④ Fish | ⑪ Sesame |
| ⑤ Peanuts | ⑫ Sulphur dioxide |
| ⑥ Soya | ⑬ Lupins |
| ⑦ Milk | ⑭ Molluscs |

...SOME MORE FACTS: FAMOUS STADTHAUS VISITORS

The most famous guest in the Stadthaus Unterseen was the poet Johann Wolfgang von Goethe. He stopped here on his first Swiss trip in October 1779. At the time of the first Unspunnen festivals in 1805 and 1808 the Stadthaus had another attraction: Elizabeth Grossmann, the «lovely boatwoman of Brienz», married the son of the Stadthaus innkeeper. In August 1831 another prominent person came on the scene who soon became a regular: the composer Felix Mendelssohn. The house was not only for tourists. During its long history it has also been a shop, held the assizes and a meeting place for politicians.

Prices are in CHF and per person, including 7.7% VAT.

Only Swiss products are used in the Stadthaus.

FEEL FREE TO TAKE OUR MENU HOME WITH YOU.