

BAR-CAFÉ RESTAURANT STAUS HAUS 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 Phone 033 822 86 89, info@restaurantstadthaus.ch WWW.RESTAURANTSTADTHAUS.CH



STARTERS • GARDEN SALAD HAMBURGER with vegetable strips and roasted seeds ③ ③ 9.50 • with crispy bacon 3 3 13.00 IN UNTERSEEN with wide shavings of • HAMBURGER () (3 (7) (8) (9) (0) alpine cheese ① ③ ⑤ ⑦ ⑧ 13.50 with juicy Swiss beef, house ketchup, **Dressings:** mayonnaise, tomato, Gruvere cheese, Stadthaus French 3 9 10 12 cos lettuce, onions and crispy bacon, Raspberry Balsamico 9 10 served with «Stedtli» fries 29.50 •BOWL OF LETTUCE 3 5 10 with chives and egg •STEAK TARTARE ① ② EVERGREENS with toasted Stadthaus bread, lemon oil and fresh •PORK BRATWURST SAUSAGE ① ⑦ ⑩ ⑫ Grandfather's recipe - served with hash browns, creamed sauerkraut, PLATTER WITH «HOBELKÄSE» ① ⑦ ⑧ ⑩ ⑫ mustard and garlic mayonnaise 28.00 Wide shavings of swiss alpine cheese with • «ZÜRCHER GESCHNETZELTES» ① ⑦ ⑨ homemade mixed pickles and fruit bread 21.50 Strips of Swiss veal in creamy sauce served with hash browns 38.50 •STADTHAUS PLATTER 7 10 Regional cheese and air dryed meat specialties, • «WIENERSCHNITZEL» salted butter, homemade mixed pickles ... 26.00 (1) (3) (7) (11) **Breaded Swiss veal escalope with** cranberry chutney and «Stedtli» fries... 42.50 • CORDON BLEU ① ③ ⑦ ⑧ ⑩ SOUP made using Emmental pork, filled with raclette cheese and smoked country ham, • ROASTED served with «Stedtli» fries 35.50 GARLIC SOUP 1 1 1 1 with croutons, Sprinz cheese • «HARDERMANNLI» SALAD ① ② ⑩ with cos lettuce, chicken breast, bacon and garlic croutons 29.50 • BRAISED •FINELY-GROUND MEAT LOAF TOMATO SOUP 7 9 (1) (3) (7) (9) (10) (12) with sun-dried tomatoes 9.50 baked in the oven with gravy, fried egg and potato and cucumber salad 26.50 •BREADED FRIED CHICKEN ①③⑦⑩⑪ with potato and cucumber salad and •CLASSIC BEEF STEW ① ⑦ ② ② braised with root vegetables, FEEL FREE TO TAKE OUR MENU

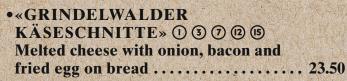
HOME WITH YOU.

served with mashed potatoes 34.00



TRADITIONAL

- «STEDTLI» RÖSTI ③ ⑦
 Hash browns with bacon and fried egg . . 24.50
- ALPINE RÖSTI ③ ⑦
 Hash browns with bacon and fried egg,
 topped with melted Gruyère cheese 27.00



• ALTSTADT CHEESE FONDUE ①⑤⑦⑩⑫⑮ with new potatoes, homemade mixed pickles and bread – served in all weathers, all year round. (from 2 people) each 29.50

FROM THE BUTOHER

- «ALTSTADT BEEF TENDERLOIN» ① ⑦
 Swiss tenderloin (250 g) with herb butter 49.50
- •EMMENTAL LAMB SHANK ① ⑦ braised in apple juice 46.00
- •PRIME RIB OF BEEF ① ② ③
 with a BBQ glaze and cooked for 24 hrs. 39.50

ONE SIDE ORDER OF YOUR CHOICE IS INCLUDED WITH ALL BUTCHER DISHES:

- «STEDTLI» FRIES ①
 with Sbrinz cheese and herbs
- •SWEET BAKED POTATO ②
 with a herbal quark dip
- SEASONAL VEGETABLES ② ③ with fresh herbs
- •STADTHAUS SPINACH ① ② with Lenker blue cheese
- •MASHED POTATOES ①
- •SIDE SALAD 3 3



FISH

MORE

VEGETARIAN FOOD

IN THE OLD TOWN

- •SWEET BAKED
 POTATO © ©
 with creamy chickpea salad,
 cherry tomato, confit and coriander . . . 25.50
- VEGGIE BURGER ① ⑧ ⑨ ⑩ ⑩ ② Ø with green mountain patty, house ketchup, garlic sauce, tomato, salad, onions, served with «Stedtli» fries 28.00

Prices are in CHF and per person, including 8.1% VAT.



FOR LITTLE HEROES

- «COWBOY SCHNITZEL» ① ③ ⑦ ⑨ ⑩ Everything a cowboy or cowgirl needs.. 21.50
- •KIDS BURGER ① ③ ② ⑨ ⑩ ⑪ with ketchup, mayo, salad and tomato.. 17.50

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

OUR DESSERTS

• COFFEE IC	E CREAM	1000	12 (5
with Baileys a	nd Kirsch.		9.50

•HOMEMADE «KAISERSCHMARRN» FOR TWO

with saisonal compote ① ③ ⑦ ⑧ optionally with:

additionally with homemade

Dulce de Leche ice cream+ 4.50

• CHOCOLATE LAVA CAKE ① ⑦ ® with sour cream ice cream 13.00

•ICE CREAM 7 @ & SORBETS 8

• Ice cream: vanilla, chocolate, strawberry, mocha, caramel per scoop 4.50

• Sorbet: lemon, berry per scoop 4.50

• APPLE FRITTERS ① ③ ⑦ ⑧ gluten-free on request ③ ⑦ ⑧ optionally with

• vanilla custard or

• vanilla ice 13.50

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

In our dishes traces of allergens can not be excluded.

By the way...

on request, we can serve gluten-free bread.

Declaration meat:

- Fish Europe Pig Switzerland Veal Switzerland
- Chicken Switzerland Beef Switzerland Lamb Switzerland
- (1) Contains gluten
- (2) Shellfish
- (3) Egg
- (4) Fish
- (5) Peanuts
- Peani
- 6 Soya
- 7 Milk
- ® Nuts

- O Celery
- (10) Mustard
- (II) Sesame
- 2 Sulphur dioxide
- (3) Lupins
- (4) Molluscs
- (5) contains alcohol
- Vegan

... 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.