

TAKE AWAY

a r o s a
* v e t t e r *
h o t e l

Dear guests

It is possible to order almost every dish from our restaurant for take away.

For salads or soups bread is included.

With our meal dishes a side order of your choice & vegetables are included.

17.30 pm – 20.30 pm Dinner Menu

Our dishes are ready within 30 minutes after you order.

Please bring your own dinnerware / take away boxes.

As well you can order all our wine bottles to take away with 20 % discount per bottle.

Our wine list is on our website.

You can reach us under the following number:

+41 81 378 80 00

Take-Away 17.30pm - 20.30 pm

Soups

Soup of the day

CHF 7

Beef consommé

with sliced crepes

CHF 7

Grison barley soup (L)

CHF 8

Salads

Green salad served in a bowl (V,L,G)

served with roasted nuts and croutons

CHF 8

Mixed salad in a bowl (V,L,G)

served with roasted nuts and croutons

CHF 9.50

Lamb's lettuce nature (V,L,G)

served with roasted nuts and croutons

CHF 10.50

Lamb's lettuce „Mimosa“ (L,G)

served with pan fried bacon, diced egg & croutons

CHF 14.50

Salad bowl „Moorhuhn“ (G)

green salad served with pan fried chicken,
bacon rashers and Parmesan cheese

CHF 14.50

Salad dressing

All salads are served with our homemade dressings.

Please choose between French or Italian dressing

Starters

King praws "spicy devil" (L,G)

king prawns, pan fried with garlic and chili pepper
CHF 12

Beef steak tartare "Vetter style", served with a raw quail egg (L,G)

minced, raw beef tenderloin, seasoned with olive oil, salt and pepper
served with toast, chives, onions & gherkins
CHF 16

Wild Pacific salmon (G)

delicious, cold smoked Yukon Sockeye salmon, leash caught
served with caper, horseradish foam, onions and toast
CHF 19

lactose free: without horseradish foam

*That figures always
again and yet again...*

Garlic bread (V)

CHF 4

Grischa Original

Capuns

filled Swiss chard leaves boiled in vegetable broth, gratinated with cheese

vegetarien (V) 7 piesces CHF 17.50

with bacon rasherts 7 pieces CHF 20

Pan fried venison sausage

with French fries
CHF 14.50

Main courses...

Every dish is included with a side order & vegetable.

Side order to choose from...

French fries	(V,L,G)
Croquettes	(V,L,G)
Basmati rice	(V,L,G)

2 Pork escalope CHF 17
nature (L,G), **breaded** (G) or in **cream sauce**

Chicken wings (L,G) CHF 16

- ✘ with Sriracha-Chili-Sauce
- ✘ with sweet-chilli-sauce
- ✘ with garlic sauce
- ✘ with wasabi sauce

Sliced veal „Vetter Art“ big CHF 25
served in a spicy cream sauce small CHF 21

Tagliata from the flat iron steak (second cut) (L,G) CHF 24
Flat iron is a piece from the upper part of the beef shoulder.
This beef steak is particularly juicy and it is served sliced
between medium rare & medium
seasoned with olive oil and Fleur de Sel

Beef sirloin steak (G) CHF 28
served with homemade „Café de Paris“ butter

Herb crusted beef sirloin steak (L) CHF 28
served with gravy

Veal Cordon bleu CHF 30
breaded veal escalope filled with ham and cheese from the Alp Maran

Filet Maison - beef tenderloin steak (G) CHF 38.50
served with homemade „Café de Paris“ butter“

Cold main courses

Wild Pacific salmon (G)

delicious, cold smoked Yukon Sockeye salmon, leash caught
served with caper, horseradish foam, onions and toast
lactose free: without horseradish foam

CHF 22

Beef steak tartare "Vetter style", served with a raw quail egg (L,G)

minced, raw beef tenderloin, seasoned with olive oil, salt and pepper
served with toast, chives, onions & gherkins

CHF 22

Pasta, pasta, pasta...

Spaghetti or noodles "Napoli" (V,L,G*)

homemade tomato sauce
CHF 14

Spaghetti or noodles "Bolognese" (L)

homemade meat sauce
CHF 14

Fagottini (V)

small pasta parcels filled with ricotta cheese
tossed in truffle butter
CHF 14

G = Gluten free pasta ...*

We are happy to cook gluten free pasta for you. Please advice our server.
Thank you very much.

Cheesefondue... for two or more people

For one person only on request. Thank you

Cheese fondue (V,G*)

Cheese from the Alp Maran flavoured with spices and chili pepper served with bread
CHF 21 per person

Cheese fondue "Porcini" (V,G*)

our cheese fondue enriched with porcini mushrooms served with bread
CHF 23 per person

no fondue without

- ✗ **gherkins**
 - ✗ **silver skin onions**
 - ✗ **"Teufelhörnchen"**
cream cheese stuffed piquant peppers
 - ✗ **pineapple slices**
 - ✗ **pear wedge**
 - ✗ **peach slices**
- CHF 2.50 per portion

"Gschwelli"

potatoes boiled in their skin
CHF 3 per portion

Fondue with meat ... for two and more people

Only if ordered in advance

Fondue Chinoise „Vetterstübli“

CHF 46.50 per person

As starter you may choose between:

- ✗ Green salad
- ✗ Mixed salad
- ✗ Soup of the day
- ✗ Beef consommé with sliced crepes

Side order or choose from:

- French fries (V,L,G)**
- Croquettes (V,L,G)**
- Basmati rice (V,L,G)**
- Vegetable (V,L,G)**

We serve a broth like a hot pot, so you cook your meat at the table. We serve a plate with raw sliced beef, veal, pork & chicken, accompanied by homemade sauces with a touch of Far East, Italy and „Vetterstübli“. Please choose your side order.