

*Food &
Drinks*

R

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)

Smoked salmon: Norway
Smoked by Dyhrberg AG, Klus/Balsthal
(Baker's Breakfast, Canapés)

Fresh salmon: Norway
From Dyhrberg AG, Klus/Balsthal

Bread and pastries
Homemade products with predominantly
Swiss raw materials
Country of production Switzerland

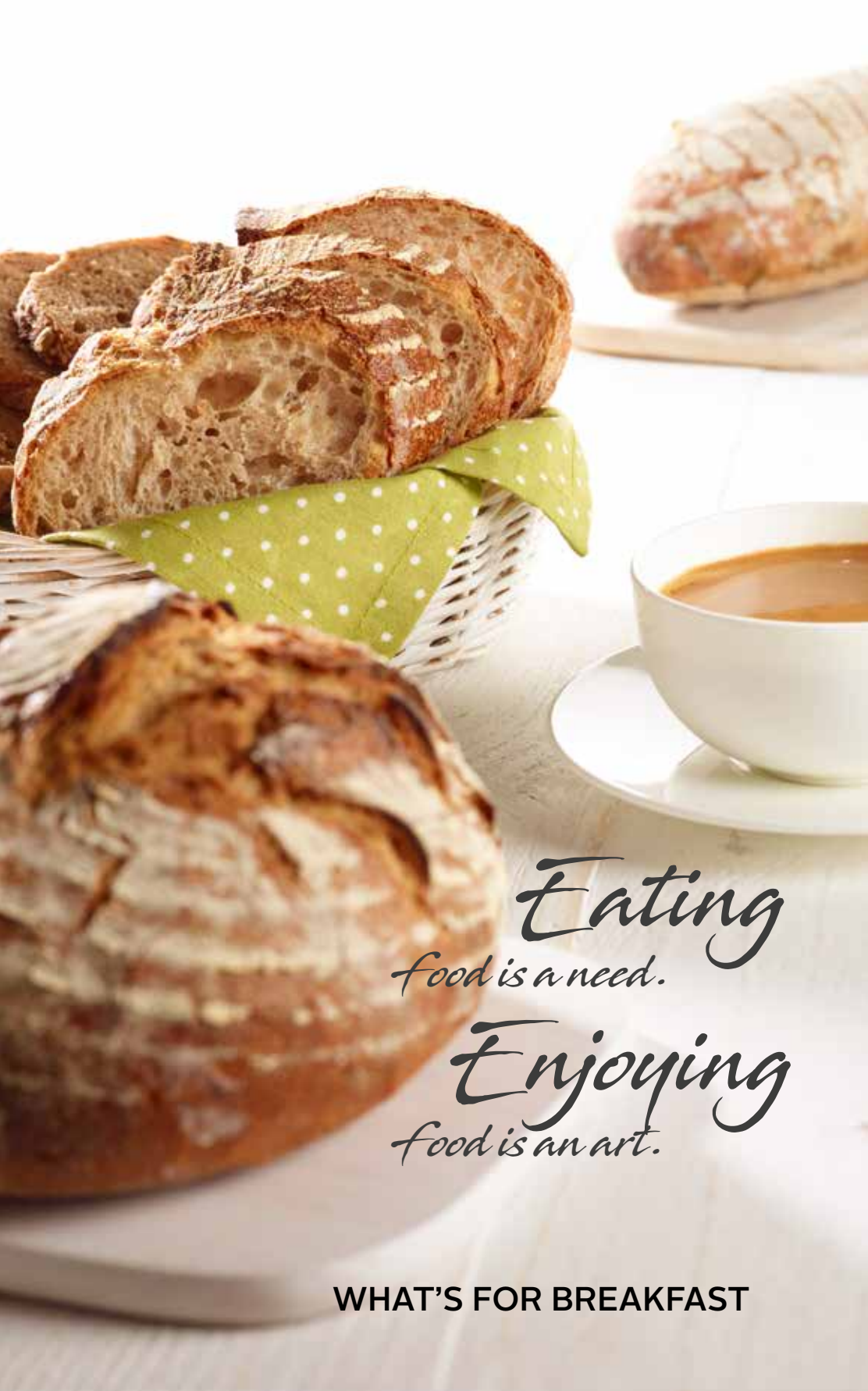
All prices include 8.1% VAT.



Breakfast Menu



PASSION INDULGENCE EXPERIENCE



Eating
food is a need.

Enjoying
food is an art.

WHAT'S FOR BREAKFAST

Breakfast

RICHEMONT BAKER'S BREAKFAST

Saturday & Sunday, 07.30 to 13.00h

Adults CHF 54.00

Children per year of age CHF 3.00

including hot drinks, prosecco and juices

The smell of fresh bread, watching how sweet treats are prepared and talking shop with the baker at the buffet – every weekend you will find a piece of experience gastronomy with us.

You can look forward to a rich buffet with breads, fruity and tasty light muesli (granola), a large selection of egg dishes, freshly sliced meat and cheese specialties, smoked salmon with butter toast, seasonal fruit and much more – all homemade and à discretion, of course. The fine baker's breakfast is rounded off with freshly baked pancakes and waffles.

Child Care Service

While you enjoy the Baker's Breakfast, we are happy to look after your children. The free service is every Sunday from 09.30 to 12.00 h.

BREAKFAST

Monday – Friday, 07.00 to 10.00h

Adults CHF 19.50

Children per year of age CHF 1.20

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

Meat platter CHF 7.80

Homemade Bircher Muesli (incl. 2 rolls) CHF 8.80

extra whipped cream CHF 1.70

Egg Dishes

Monday to Friday from 07.30 to 10.00

RICHEMONT EGG BENEDICT CHF 12.50
poached egg on whole-grain-bread
with seasonal vegetables and sauce hollandaise
only available at the weekend

SCRAMBLED EGG (2 EGGS) CHF 5.00
with ham or bacon CHF 6.70

FRIED EGG (1 EGG) CHF 2.80
with ham or bacon CHF 4.50

OMELETTE CHF 7.10
side orders (herbs, cheese, vegetables, bacon, ham) each CHF 1.70

BOILED EGG (1 EGG) CHF 2.20

**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

Lunch Menu



PASSION INDULGENCE EXPERIENCE

A close-up photograph of three golden-brown croissants arranged on a white rectangular plate. Each croissant is topped with a thick, creamy white sauce containing sliced mushrooms and finely chopped green herbs. A small sprig of fresh parsley is placed on top of the middle croissant. The background is softly blurred, showing more of the same dish. The lighting is bright and natural, highlighting the texture of the croissants and the gloss of the sauce.

*Good food
soothes the soul.*

WHAT'S FOR LUNCH

Salads

GREEN SALAD WITH EGG 🌿	CHF 9.00
SMALL MIXED SALAD 🌿	CHF 11.00
SMALL SALAD WITH EGG 🌿	CHF 18.50
BIG SALAD WITH EGG 🌿	CHF 21.50

with French or Italian 🌿 house dressing

Main Course

WIENER SCHNITZEL breaded veal schnitzel with French fries and vegetables	CHF 36.50
PORK SAUSAGE HOMEMADE RECIPE (200 G) with homemade apricot mustard and French fries	CHF 25.50
RIZ CASIMIR diced veal in curry cream sauce served in a rice ring, garnished with fruit	CHF 35.80
TROUT FILLET CHIQUITA (ISL) served with baked bananas, creamy curry sauce and rice	CHF 35.80
BEEF TATAR (130 G) mild, medium or spicy with homemade toast and butter	big CHF 33.50 small CHF 23.50

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 32.50


filled with diced veal, meat balls and mushrooms
in a creamy white wine sauce

WINTER PUFF PASTRY CHF 34.50

filled with Swiss Black Angus beef rump strips
in a stroganoff sauce

MUSHROOM PUFF PASTRY  CHF 29.80

in a creamy white wine sauce

QUICHE WITH CHEESE OR SPINACH  CHF 18.00




with a small mixed salad

Vegan

CHICKPEA AND ZUCCHETTI PATTIES  CHF 27.80

with Thai curry sauce, rice and sautéed vegetables

Winter Joys

HOMEMADE BARLEY SOUP 	CHF 18.50
served with crispy sourdough baguette	
<hr/>	
HOMEMADE CAPUNS	CHF 27.50
with dried meat, served with cream and bouillon	
without meat, served with cream and vegetable bouillon 	
<hr/>	
ALPINE SPAETZLE 	CHF 26.50
homemade Spaetzle served with cream, Alpine cheese and sliced apples	
<hr/>	

Friday's Quiche Buffet

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

Quiches from the buffet incl. salad bar (all you can eat)	CHF 26.00
Menu salad with 1 slice of quiche or 2 half slices of different types of quiche	CHF 18.00
Per slice (take away), hot	CHF 8.50
Per slice (take away), cold	CHF 7.50
Per half slice (take away), cold	CHF 4.00

For the Little Ones

MICKY MAUS DISH

CHF 14.50

Chicken nuggets, French fries

DONALD DUCK DISH

CHF 13.50

small puff pastry pastry with sausages
and cream sauce, served with French fries or rice

Dessert Menu



PASSION INDULGENCE EXPERIENCE

*Eat good food
and you forget your worries...*



WHAT'S FOR DESSERT

Ice Cream

RICHEMONT SUNDAE CHF 13.00

strawberry sorbet, vanilla ice cream, pistachio ice cream, chocolate cookie, whipped cream, warm apple pie

COUPE NESSELRODE CHF 13.00

vanilla ice cream, vermicelli, whipped cream, meringue

small coupe Nesselrode CHF 9.00

SUNDAE DENMARK CHF 11.50

vanilla ice cream, chocolate sauce, whipped cream, crispy wafer

ICED COFFEE SUNDAE CHF 11.50

mocha ice cream with coffee brittle, homemade Bailey sauce, whipped cream

BANANA SPLIT CHF 11.50

banana, vanilla ice cream, chocolate sauce, whipped cream, dried pineapple, crunchy wafer

CHILDREN'S SUNDAE CHF 6.50

2 scoops of ice cream (choose your flavour), meringue figures

ICE CREAM CHOICES (SCOOPS) CHF 4.00

vanilla, chocolate, mocha, pistachio, plum sorbet, strawberry sorbet, lemon sorbet

Whipped cream CHF 1.70

FRAPPE CHF 8.00

vanilla, chocolate, mocha, pistachio, strawberry

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!

Drink Menu



PASSION INDULGENCE EXPERIENCE

*Food and
Drinks are
the three most beautiful things
in Life.*



DRINKS

Coffee

COFFEE WITH CREAM	CHF 4.80
COFFEE DECAF	CHF 4.80
LATTE*	CHF 5.20
RISTRETTO	CHF 4.40
ESPRESSO	CHF 4.40
ESPRESSO MACCHIATO *	CHF 5.00
DOUBLE ESPRESSO	CHF 5.90
CORRETTO GRAPPA	CHF 6.50
CAPPUCCINO *	CHF 6.00
FLAT WHITE*	CHF 6.50
LATTE MACCHIATO *	CHF 6.20

Milk Drinks

CHOCOLATE (WARM OR COLD)*	2 dl	CHF 4.90
OVOMALTINE*	2 dl	CHF 4.90
HOT MILK (steamed)*	2 dl	CHF 3.10
HOT "HOUSE CHOCOLATE"** with Felchlin-Lindt Premium Mix	2 dl	CHF 6.00

* also available with lactose-free milk or vegan milk alternative

Tea

PRICE (PER EACH TYPE)

1 cup	2.3 dl	CHF 4.80
1 pot	5.5 dl	CHF 7.00

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 Fujian.

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 4.80
-------	--------	----------

1 pot	5.5 dl	CHF 7.00
-------	--------	----------

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

KNUTWILER MINERAL WATER	5 dl	CHF	5.50
still or carbonated	3 dl	CHF	4.80

POPS	3.0/3.3 dl	CHF	4.80
-------------	------------	-----	------

J. GASCO TONIC, BITTER LEMON, BITTER	2 dl	CHF	4.80
---	------	-----	------

RED BULL, RED BULL SUGARFREE	2,5 dl	CHF	4.80
-------------------------------------	--------	-----	------

EL TONY MATE	3,3 dl	CHF	5.20
---------------------	--------	-----	------

ICED TEA WITH FRUITS, HOMEMADE	2 dl	CHF	3.20
	3 dl	CHF	4.50
	5 dl	CHF	6.30

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 Cider

STIÄR BEER "ÄS HELLS"	3.3 dl	CHF	5.80
-----------------------	--------	-----	------

STIÄR BEER "ÄS PANASCH"	3.3 dl	CHF	5.80
-------------------------	--------	-----	------

STIÄR BEER "ÄS SPORTLICHS" (NON-ALCOHOLIC)	3.3 dl	CHF	5.60
---	--------	-----	------

RAMSEIER SUURE MOSCHT (APPLE CIDER) ALCOHOLIC	5 dl	CHF	5.80
--	------	-----	------

RAMSEIER SUURE MOSCHT (APPLE CIDER) NON-ALCOHOLIC	5 dl	CHF	5.80
--	------	-----	------

Wine

FÉCHY AOC, VD	1 dl	CHF 4.40
	5 dl	CHF 22.00
<hr/>		
OEIL DE PERDRIX, VS	1 dl	CHF 5.00
	5 dl	CHF 25.00
<hr/>		
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 12.00
PROSECCO		1 dl	CHF 6.50

*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 6.70 (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.

