Food & Drinks

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

🐧 Vegetarian

γ 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 Menn

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 Children per year of age

CHF 54.00 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 home-made 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 Children per year of age	CHF :	
Small bread buffet with homemade jams, cheese, butter, fruit juice and coffee or tee	CHI	1.20
Meat platter	CHF	8.50
Homemade Bircher Muesli (incl. 2 rolls) extra whipped cream	0.11	9.50 2.00



Monday to Friday from 07.30 to 10.00	
RICHEMONT EGG BENEDICT poached egg on whole-grain-bread with seasonal vegetables and sauce hollandaise only available at the weekend	CHF 12.50
SCRAMBLED EGG (2 EGGS)	CHF 5.60
with ham or bacon	CHF 7.70
FRIED EGG (1 EGG)	CHF 3.00
with ham or bacon	CHF 4.80
OMELETTE	CHF 7.50
side orders (herbs, cheese, vegetables, bacon, ham) each	CHF 1.70
BOILED EGG (1 EGG)	CHF 2.80

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

sourdough

Yeast free

product



Made with fresh Swiss eggs



Product contains milk ingredients



Product contains nuts



Vegan product

Lunch Menn

Good Food soothes the soul.

WHAT'S FOR LUNCH

Salads

GREEN SALAD WITH EGG 🍡	CHF 10.00
MIXED SALAD 🔪	CHF 12.50
SMALL SALAD WITH EGG 🔪	CHF 19.50
BIG SALAD WITH EGG 🔪	CHF 23.00

with French or Italian 🔪 house dressing

Main Course

WIENER SCHNITZEL breaded veal schnitzel with French fries and vegetables		CHF 39.00
PORK SAUSAGE HOMEMADE RECIPE (200 G) with homemade apricot mustard and French fries		CHF 26.50
RIZ CASIMIR diced veal in curry cream sauce served in a rice ring, garnished with fruit		CHF 38.00
TROUT FILLET CHIQUITA (ISL) served with baked bananas, creamy curry sauce and rice		CHF 38.00
BEEF TATAR (130 G) mild, medium or spicy with homemade toast and butter	0	CHF 36.00 CHF 26.00

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 filled with diced veal, meat balls and mushrooms in a creamy white wine sauce	CHF 34.50
STROGANOFF PUFF PASTRY filled with Swiss Black Angus beef rump strips in a stroganoff sauce	CHF 36.50
ASPARAGUS PUFF PASTRY 🔪 in a creamy white wine sauce	CHF 32.50
QUICHE WITH CHEESE OR SPINACH 🔪 with a small mixed salad	CHF 18.00

Vegan

SOUS VIDE COOKED EGGPLANT Y in a BBQ sauce, with quinoa salad and asparagus CHF 27.50

Spring Delights

HOMEMADE CREAM OF ASPARAGUS SOUP 4 DL 🔪	CHF 19.80
HOMEMADE ASPARAGUS RAVIOLI with sautéed asparagus, beurre noisette and parmesan shavings	CHF 28.50
SALMON FILET roasted, with white wine risotto and green asparagus	CHF 35.50

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 <i>or</i> 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 homemade chicken nuggets, French fries	CHF 14.50
DONALD DUCK DISH small puff pastry pastry with sausages and cream sauce, served with French fries or rice	CHF 14.50

Dessert Menn

Eat good Food and you forget your worries...



Ice Cream

RICHEMONT SUNDAE strawberry sorbet, vanilla ice cream, pistachio ice cream, chocolate cookie, whipped cream, warm apple pie	CHF 14.50
SUNDAE DENMARK vanilla ice cream, chocolate sauce, whipped cream, crispy wafer	CHF 13.50
ICED COFFEE SUNDAE mocha ice cream with coffee brittle, homemade Bailey sauce, whipped cream	CHF 13.50
BANANA SPLIT banana, vanilla ice cream, chocolate sauce, whipped cream, dried pineapple, crunchy wafer	CHF 13.50
CHILDREN'S SUNDAE 2 scoops of ice cream (choose your flavour), meringue figures	CHF 7.50
ICE CREAM CHOICES (SCOOPS) vanilla, chocolate, mocha, pistachio, raspberry rhubarb sorbet, strawberry sorbet, lemon sorbet	CHF 4.50
Whipped cream	CHF 2.00
FRAPPE vanilla, chocolate, mocha, pistachio, strawberry	CHF 10.50

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 Menn

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 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.

Tea

PRICE (PER EACH TYPE)

1 cup	2.3 dl	CHF 4.80
		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

5 dl 3 dl	CHF 5.50 CHF 4.80
3.0/3.3 dl	CHF 4.80
2 dl	CHF 4.80
2,5 dl	CHF 4.80
3,3 dl	CHF 5.20
	CHF 3.20 CHF 4.50 CHF 6.30
2 dl 3 dl 5 dl	CHF 0.50 CHF 0.70 CHF 1.00
	3 dl 3.0/3.3 dl 2 dl 2,5 dl 3,3 dl 2 dl 3 dl 5 dl 2 dl 3 dl 3 dl

Fruit Tuice

ORANGE JUICE, FRESHLY SQUEEZED

1 dl CHF 3.50

Beer/Apple Cider

STIÄR BEER "ÄS HELLS"	0.0 0.	CHF 5.80
STIÄR BEER "ÄS PANASCH"		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 5 dl	CHF 4.40 CHF 22.00
OEIL DE PERDRIX, VS	1 dl 5 dl	CHF 5.00 CHF 25.00
MERLOT IGT, TAMBORINI, TI	1 dl 5 dl	CHF 5.00 CHF 25.00

SELECTED WINES BY THE GLASS

Aperitif

MARTINI WHITE			CHF 6.50
CYNAR	17% vol.		
CYNAR ORANGE			CHF 8.50
CAMPARI			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.



