

welcome

Dear guests, dear food lovers

Inspired by the products of our homeland, combined with exceptional service and hospitality, we look forward to welcome and pamper you here.

All our dishes are carefully selected with a focus on regional ingredients, seasonality, and quality, prepared with great passion by our kitchen team and served by our service team.

We source all our meat from local producers in Switzerland, and our fish also comes from the Swiss region. Preparing our dishes fresh is a given for us. We ask for your understanding regarding the resulting wait times.

We hope you feel at home with us and that we can help you escape the daily grind for a little while.

With this in mind, we hope you enjoy your journey of discovery through our menu.

We wish you a relaxing and delightful time with us at iheimisch!

Larissa
Christian
Cyrill
Herrmina
Elia
Thor
Anett
Megan
Carole
Toni
Frank
Carole
Damian
Liane
Liliane
Tamara
Gabriel
Sabrina
Jennifer
Kevin
Heike
Carmen
Theresa
Sarah
Anita
Julia

appetizers

COLD

ALL IN THE GREEN SECTION

Cucumber | Arugula | Apple slices | Edamame

14.50

SUMMERTIME IN THE CHICKEN COOP

Boiled egg | Radishes | Cherry tomatoes | Toasted grains

14.50

OUR SALAD DRESSINGS are gluten- and lactose-free

French dressing | Raspberry-ginger dressing | Italian dressing

BURRATA-TOMATO

Burrata mousse in a mason jar | marinated cherry tomato and spring onion salad
Bread chips

15.50

BEEF MEETS CUCUMBER 80g | 140g

Beef tartare by Allan's Creation | Cucumber variation
Pickled mustard seeds | Egg yolk cream | Homemade brioche

26.50

45.50

We are happy to provide additional toast upon request.

FROM THE SOUP POT

HAY SOUP

Finely sliced celery

12.50

SWEET CORN SOUP

Popcorn

11.50

Small portion to try

7.50

VEGETARIAN | VEGAN

SUN-DRIED TOMATO RISOTTO WITH MARINATED BUFFALO MOZZARELLA

Arugula | toasted pine nuts | basil pesto

27.50

TRIANGOLI FROM THE SAFRA MANUFACTORY IN LUCERNE

Filled with ricotta, tomatoes, basil, mozzarella & garlic
confit cherry tomatoes

21.50

34.50

IN THE VEGETABLE GARDEN vegan

Marinated tofu from Ob Thuy Tofu in Sursee | coarsely grilled vegetables
Pepper purée | Lemongrass sauce

26.50

We do not sell wine, beer, or cider to minors under the age of 16.
We do not sell spirits or mixed drinks to minors under the age of 18.

All prices are in CHF and include VAT.

summer cuisine

SALAD CREATIONS

Our salads—fresh, versatile, and available with fish, meat, or vegetarian options—make for a perfect treat as a main course. We serve a fresh slice of watermelon with each of these salads.

CHOOSE:

ALL IN THE GREEN SECTION

Lettuce | Cucumber | Arugula | Apple slices | Edamame

OR

SUMMER IN THE CHICKEN COOP


Lettuce | hard-boiled egg | radishes | cherry tomatoes | toasted grains

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French dressing | Raspberry-ginger dressing | Italian dressing

SIDES







VEGETARIAN

-  MARINATED TOFU FROM SURSEE 200g 27.50
-  HOMEMADE RICE BALLS 28.50

FISH

-  FILET OF ALPINE ZANDER 160g 52.50
-  FELCHEN FILLETS FROM CENTRAL SWISS WATERS 160g 38.50

MEAT

-  FRIED BEEF SKEWER WITH BACON & ONIONS 200g 44.50
-  CHICKEN THIGH STEAK – STRIPS IN CIABATTA 180g 31.50
-  TWICE OF PORK 160g 35.50
Pink-roasted pork tenderloin | pulled pork shoulder
-  VEAL CORDON BLEU 240g 45.00
-  LARGE AARGAU CARROT MEATBALLS 160g 29.50
Beef & Pork
-  OVEN-BRAISED BEEF SHORTRIBS 200g 33.00



These dishes can be ordered gluten-free, lactose-free, or vegan.
If you have any questions about allergens, please feel free to ask our staff at any time.
We source our baked goods and bread from Switzerland.

All prices are in CHF and include VAT

main course

FROM THE WATER

ALPINE ZANDER FILLET   160g 52.50
Pan-fried with thyme | lemongrass sauce | homemade rice pralines
Snow pea strips | pickled red onions

WHITEFISH FILLETS FROM CENTRAL SWISS WATERS  160g 38.50
White wine sauce | Summer spinach | Turned chive potatoes

MEAT

ROASTED BEEF SKEWER  200g 44.50
Bacon | Onions | Sun-dried tomato risotto | Fresh arugula | Toasted pine nuts

CHICKEN THIGH STEAK - STRIPS 180g 31.50
Served in ciabatta bread with local assortment (lettuce | cucumbers | tomatoes)
Spicy house sauce | Sweet corn sticks

OUR ROLLED VEAL CORDON BLEU 240g 45.00
Chlistein cheese | Crusted ham | Regional fries | Summer vegetables

LARGE CARROT MEATBALLS FROM AARGAU Beef & Pork 160g 29.50
Cognac cream sauce | Pea mousseline | Fresh peas | Glazed mini carrots




BEEF SHORTRIBS BRAISED IN THE OVEN 200g 33.00
Beer-Honey Marinade | Colorful Grilled Vegetables | Lukewarm Potato Salad in a Jar

TWICE OF PORK 160g 36.50
Pink-roasted pork tenderloin | pulled pork shoulder | braising sauce
Spicy parsley waffle | caramelized pear slices

WE ALWAYS FIND A SOLUTION

If you have allergies or would like gluten- or lactose-free dishes, please let us — we'll be happy to adapt our menu and work with you to find a solution.

Please inform our staff.

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dessert

Our patisserie conjures up homemade desserts "simply delicious"

CARAMEL CUSTARD IHEIMISCH 	9.50
Served in a mason jar fresh fruit whipped cream	
SURPRISE IN A JAR	7.50
Ask our staff what's currently available.	
MASCARPONE MEETS YELLOW SUMMER FRUITS	13.50
Layered in a glass Rosemary Homemade amaretti	
ALMOND AND BERRIES	16.50
Almond tart Wild berry mousse Woodruff Fresh berries	
BIRD'S NEST HOMEMADE	4.50
GLUTEN-FREE	
LUKEWARM SPICED CAKE 	13.50
Yogurt Seasonal fruit compote	

ICE CREAM




Ask for our sundae menu featuring ice cream from Kalte Lust

GLACÉ FLAVORS	4.70
Pistachio Hazelnut Vanilla Coffee Chocolate Stracciatella	
SORBET FLAVORS	4.70
Mango Passion Fruit Lime Strawberry	
PORTION OF WHIPPED CREAM	1.50

DO YOU HAVE SOMETHING TO CELEBRATE?

We'd be happy to advise you personally and show you everything our banquet menu has to offer. At lunchtime, groups of 10 or more also choose from our small à la carte lunch menu—making every visit a special moment!

Please feel free to ask our service staff.

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where do our products come from

FISH

Fischeri Hofer, Oberkirch

MEAT | SAUSAGE

Aerne Butcher Shop, Sursee
Gabriel Butcher Shop, Wolfenschiessen
Traitafina, Lenzburg
Transgourmet Switzerland
Allans Kreation, Eschenbach

TOFU

Ob Thuy Tofu, Sursee

CHEESE

Kleinstein Cheese Farm, Werthenstein

VEGETABLES | FRUIT

Forster Fruits & Vegetables AG, Pfaffnau
Thürig Farm Store, Eich – Vegetables/Pumpkins
Sonnhaldenhof, Wohlen

TRIANGOLI

Safra Manufaktur, Lucerne

DAIRY PRODUCTS

Forster Fruits & Vegetables AG, Pfaffnau

EGGS

Blum Eier AG, Gunzwil

OLIVE OIL

CRI·MI·CRI Trade Streun Keller, Mollis

BAKED GOODS | BREAD

Koller Bakery, Sursee
Fischer Bakery, Sursee

HONEY

From apiaries in Central Switzerland

ICE CREAM

Kalte Lust, Olten

good to know

CATERING BY IHEIMISCH

We'd also be happy to treat you to our "iheimisch catering" off-site and help you organize your event. With many years of experience, we have extensive and expert know-how.

Whether it's a birthday, wedding, corporate event, or Christmas party, we celebrate what matters to you. A good meal is the perfect way to celebrate any occasion.

Every event is planned individually together with you.

We'd be happy to consult with you personally and work together to find right solutions to make your event perfect.

We give you unique moments of well-being, because we give our best every day and do what we love.

What sets us apart:

- ☞ Warmth
- ☞ Professionalism
- ☞ Hospitality
- ☞ Regional and seasonal cuisine
- ☞ Personalized consultation & collaborative execution

Let us pamper you and help you enjoy a carefree and enjoyable time.

You be the host; we'll take care of the rest.

We look forward to your non-binding inquiry.

The entire team at

