

BLEICHI  
BEIZ

FOOD



---

### STARTERS | SOUPS | SALADS

---

Parsnip Soup 

CHF 11.50 | CHF 14.50 with smoked trout

Soup of the Day – freshly prepared daily ...

CHF 9.50

Leafy Green Salad 

with house or Italian dressing

CHF 11.50 | CHF 10.00 from 2 people, served in a bowl to share

Mixed Salad 

with house or Italian dressing

CHF 13.50

Winter Leafy Salad

with orange dressing, Serrano ham, and roasted seeds

CHF 15.50

Asian-Marinated Tuna

served with zucchini slices and leek couscous

CHF 19.50

Marinated Tofu

with spinach-pepper salad and Parmesan panna cotta

CHF 15.50

Celery Cannelloni

with carrot filling, mustard cream and a bread chip

CHF 16.50

“Muulverrucktmacher” Platter

air-dried beef, arancini, smoked sausage, olives, cheese bites, bruschetta, garlic bread

Small CHF 18.50 | Large CHF 28.50

Beef Tartar

with a dash of brandy, served with toast and butter

choice of spicy, medium-spicy, or mild

70g CHF 21.50 | 140g CHF 28.50 | 210g CHF 36.50



---

### MAIN COURSES

---

#### Veal Steak

with port wine-sage jus, potato-leek gratin, and root vegetables

CHF 49.50

#### Beef Entrecôte

with herb butter, vegetables, and French fries

CHF 42.50

#### Braised Beef Pot Roast

in gravy, served with creamy rosemary polenta and stewed red cabbage with apples

CHF 38.50

#### Sliced Veal Liver

sautéed in butter with onions and herbs, served with butter rösti

CHF 39.50

#### Zurich-style Sliced Veal in mushroom cream sauce, served with butter rösti

CHF 43.50

#### Pork Cordon Bleu

filled with farmer's ham, Walder Baba cheese, and Brie  
served with vegetables and French fries


CHF 39.50

#### Pan-Fried Salmon

on creamy orechiette with broccoli and dried eggplant

CHF 39.50

#### Massaman Curry with Basmati Rice

with chickpeas and vegetables 

with chicken and vegetables CHF 35.50

#### Potato-Beetroot Ragout

with baked sheep's cheese and glazed baby carrots

CHF 34.50

Ask us about our daily meat-free dish... 



---

### HOMEMADE DESSERTS

---

Chocolate Mousse

CHF 14.50 | tasting portion CHF 8.50

Apple Fritters with cinnamon sugar and vanilla custard

CHF 14.50 | tasting portion CHF 8.50

Crème Brulée with caramelized nuts

CHF 12.50 | tasting portion CHF 8.50

Cinnamon Parfait with orange salad

CHF 12.50

Chestnut Cake with pistachio ice cream

CHF 12.50

Bleiche Dessert Symphony

A selection of our homemade dessert specialties

CHF 16.50

---

### DESSERT WINE

---

Goldene Finesse 2021

QWs Burgenland | Salzl Seewinkelhof | Austria

3.75dl 59.00 | 1dl 17.00

---

### ORIGIN OF OUR PRODUCTS

---

The most inspiring resort in the region with bar, restaurant, hotel, seminar, wellness & fitness

Bleichibeiz GmbH | Jonastrasse 11 | CH-8636 Wald ZH

CHE-102.720.502 VAT | +41 55 256 70 20 | [www.bleiche.ch](http://www.bleiche.ch) | [beiz@bleiche.ch](mailto:beiz@bleiche.ch)



Pork	Switzerland
Veal	Switzerland   EU
Chicken	Switzerland
Beef	Switzerland   EU
Salmon	Scotland
Tuna	Vietnam
Trout	Denmark
Small goods	Switzerland   EU
Baba's Sheep Cheese	Sheep Milk Cheese Dairy Kloster   Wald
Bread Products	Switzerland

vegetarian  | vegan 

For information about allergens, please ask our service staff.

All prices in CHF incl. VAT.

