

STARTERS

Green leaf salad 10.50

Mixed leaf salads with sprouts and house dressing

[Gluten-free/lactose-free with Italian dressing](#)

Nidwalden salad 13.50

Green salad garnished with bacon, apples and nuts

(Garnish is prepared in advance – no changes possible!)

[Gluten-free/lactose-free with Italian dressing](#)

Lamb's lettuce marinated with honey balsamic dressing

- Ei und Croûtons 16.50
- lauwarmen Pilzen und Speck 17.50
- mit Zwiebel und Knoblauch gebratene Eierwischämmli 17.50
- mit Allem: Ei, Pilzen, Speck & Croûtons 19.50

[Lactose-free/gluten-free without croutons](#)

Wild Roggerli 16.50

Leaf salad bouquet with venison pâté

[Lactose-free](#)

Dagobert Duck 18.50

Smoked wild duck breast with cranberry vinaigrette and leaf salad

[Gluten-free/lactose-free](#)

Venison carpaccio 19.50

with pumpkin and lamb's lettuce

[Gluten-free/lactose-free](#)

Tatar 22.50 // 32.50

Tartare, mild to extra spicy, with pickled vegetables and toast

Classic beef tartare with cognac, whisky or Calvados

[Gluten-free without toast/lactose-free](#)

**Venison saddle by pre-order for 2 persons,
CHF 64.00 per person**

SOUPS

Autumn vegetables 13.50

Creamy pumpkin soup with pumpkin seeds and oil

Gluten-free

Forest Purzel 14.50

Cream of mushroom soup with chanterelle tartare and date glaze

Gluten-free

Homemade "clear" broth 12.50

Beef consommé with quail egg, brunoise & puff pastry stick

Gluten-free without puff pastry/lactose-free

HOT STARTERS

Sesame tuna 24.50 // 34.50

Tuna fillet fried in black and white sesame
with pumpkin salad and homemade truffle mayonnaise

Gluten-free/lactose-free without truffle mayonnaise

Duck 22.50

Fried duck liver on brown sauce with wild cured ham straw,
Mirza apple and apple rösti

Lactose-free/gluten-free

Porcini ravioli 18.50

with truffle cream and freshly fried chanterelles

GAME

The classic	38.00 // 43.00
Tender sliced venison with juniper cream sauce and grapes	
Gluten-free/lactose-free only with brown sauce	
The hunted	39.00 // 44.00
Venison escalope with juniper cream sauce and mushrooms	
Gluten-free/lactose-free only with brown sauce	
Bambi	49.00 // 54.00
Venison medallion from the saddle with port wine sauce	
Gluten-free/lactose-free	
Harry Hirsch	32.00 // 37.00
Venison pepper steak with its own sauce	
Lovely game duo	39.00
Braised venison shank and meat patties with cinnamon jus	
Gluten-free	
Willy-Wild (approx. 280g)	33.50
Venison Cordon Bleu breaded with panko	
filled with mountain cheese, wild cured ham and mushrooms	
Lactose-free/gluten-free on request	
On the hunt	28.50
Game meat patties with port wine sauce	
Lactose-free	
Duck or duo	39.50
Fried duck liver with wild cured ham straw, Mirza	
apple and apple rösti	
Lactose-free/gluten-free	

Our game dishes are served with seasonal side dishes and butter spätzli (red cabbage, chestnuts, Brussels sprouts, cranberries, pear & or apple)

[Lactose-free and gluten-free without spätzli](#)

ROGGERLI CLASSICS

Nidwalden “natural”	24.50 // 28.50
Escalope of Nidwalden pork with bacon, apples and nuts (<i>Garnish is prepared in advance – no changes possible!</i>) with cream sauce, accompanied by a crispy butter rösti Gluten-free/lactose-free with brown sauce	
Sliced veal liver	34.50 // 38.50
Veal liver fried with onions and parsley with Madeira jus and butter rösti Gluten-free/lactose-free	
Roggerli-style pork escalope	24.50 // 29.50
Breaded pork escalope fried in butter with mixed vegetables and a side dish of your choice Lactose-free/gluten-free on request	
Original Wiener Schnitzel	36.50 // 41.50
Breaded veal escalope with cranberry jam with mixed vegetables and a side dish of your choice Lactose-free/gluten-free on request	
Sliced veal Zurich style	34.50 // 38.50
with mushroom cream sauce, herbs and butter rösti Gluten-free/lactose-free with brown sauce	
Pasture-raised beef fillet	59.00
Fillet (220 g) from local pasture-raised beef with homemade herb butter and seasonal vegetables	
Rossini: with fried duck liver and truffle jus	68.50
Gluten-free/lactose-free without herb butter	
Veal Cordon Bleu	<i>ca. 180 gr // 280 gr</i>
Veal Cordon Bleu filled with ham and mountain cheese	39.50 // 44.50
served with mixed seasonal vegetables and a side dish of your choice Lactose-free/gluten-free on request	

Choose from the following side dishes:
French fries, butter spätzli, homemade corn croquettes, Roggerli
crispy rösti, rice or pasta

VEGETARIAN

Cheese spätzli	22.50
Homemade butter spätzli with mountain cheese, fried onions, apple purée	
“Autumn complete”	29.50
Tartlet filled with mushroom ragout, red cabbage, Brussels sprouts, chestnuts vegetables, Mirza apple & pear with cranberry jam and butter spätzli	
Enrico quote: Potatoes make you stupid and loyal	26.50
Butter rösti with assorted mushrooms, mountain cheese and fried egg Gluten-free/lactose-free	
Porcini ravioli	25.50 // 29.50
with truffle cream and freshly fried chanterelles	

VEGAN

Vegan vegetable platter	28.50
Red cabbage, chestnuts, carrots, cauliflower, broccoli, pear & apple with cranberry jam and falafel Gluten-free/lactose-free	
Swiss chard Cordon Bleu	33.50
Filled with beetroot hummus, vegan cheese and jackfruit Gluten-free/lactose-free	

FISH

Prawns

34.50 // 39.50

Giant prawns marinated with herb-garlic oil with mixed vegetables and a side dish of your choice

Gluten-free

Catfish

Homemade crispy catfish with tartar sauce with mixed autumn salad or French fries

21.50 // 24.50

24.50 // 28.50

Pike-perch fillet

39.50

Fried fillet with almond butter, mixed vegetables and side dish of your choice

Gluten-free

Roggerli tap water

Our still water is filtered and chilled through our dispensing system!

We charge the following fee:

3dl Fr. 1.90

5dl Fr. 2.90

1Lt Fr. 5.00