

## Cold Starters

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|---------------------------------------------------------------------|----------------|
| <b>Green Leaf Salad</b>                                             | 10.50          |
| Mixed leaf salads with sprouts and house dressing                   |                |
| <a href="#">Gluten-free/Lactose-free with Italian dressing</a>      |                |
| <b>Nidwalden Salad</b>                                              | 13.50          |
| Green salad garnished with bacon, apples and nuts                   |                |
| <i>(Garnish is pre-prepared – no changes possible!)</i>             |                |
| <a href="#">Gluten-free/Lactose-free with Italian dressing</a>      |                |
| <b>Lamb's lettuce marinated with honey balsamic dressing</b>        |                |
| - Egg and croutons                                                  | 16.50          |
| - Warm mushrooms and bacon                                          | 17.50          |
| <a href="#">Lactose-free/Gluten-free without croutons</a>           |                |
| <b>Tartare</b>                                                      | 22.50 // 32.50 |
| Tartare from mild to extra spicy, with pickled vegetables and toast |                |
| Classic beef tartare with cognac, whisky or Calvados                |                |
| <a href="#">Gluten-free without toast/Lactose-free</a>              |                |

## Soups & Hot Starters

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| <b>Autumn Vegetables</b>                                     | 13.50          |
| Creamy pumpkin-ginger soup with pumpkin pesto                |                |
| <a href="#">Gluten-free</a>                                  |                |
| <b>Homemade Clear Broth</b>                                  | 12.50          |
| Beef consommé with quail egg, brunoise & puff pastry stick   |                |
| <a href="#">Gluten-free without puff pastry/Lactose-free</a> |                |
| <b>Sesame Tuna</b>                                           | 23.50 // 33.50 |
| Tuna fillet fried in black and white sesame                  |                |
| on vegetable carpaccio with homemade truffle mayonnaise      |                |
| <a href="#">Gluten-free/Lactose-free</a>                     |                |

## GAME

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### **The Classic**

38.00 // 43.00

Tender venison strips 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](#)

### **Willy-Wild (approx. 280g)**

33.50

Venison Cordon Bleu coated in panko breadcrumbs  
filled with mountain cheese, game ham and mushrooms

[Lactose-free/Gluten-free on request](#)

### **Harry Hirsch**

32.00 // 37.00

Venison pepper steak with its own sauce

We serve our game dishes with autumn side dishes and butter spaetzle.  
(Red cabbage, chestnuts, Brussels sprouts, cranberries, white-wine pear)

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

*Venison saddle available by advance order for  
2 persons or more CHF 64.00 per person*



## ROGGERLI CLASSICS

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

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

## VEGGIE

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| <b>Cheese Spaetzle</b>                                                                                                                               | 25.50 |
| Homemade butter spaetzle with mountain cheese, fried onions, apple sauce and a crisp autumn salad                                                    |       |
| <b>"Complete Autumn"</b>                                                                                                                             | 29.50 |
| Bread bowl filled with mushroom ragout, red cabbage, Brussels sprouts, chestnutsb vegetables, white-wine pear with cranberry jam and butter spaetzle |       |

## VEGAN

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|--------------------------------------------------------------------------------------------------------|----------------|
| <b>Vegan Vegetable Plate</b>                                                                           | 22.50 // 26.50 |
| Red cabbage, chestnuts, carrots, cauliflower, broccoli, white-wine pear with cranberry jam and falafel |                |
| <small>Lactose-free</small>                                                                            |                |

## FISH

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|------------------------------------------------------------------------------------|----------------|
| <b>Pike-Perch Fillet</b>                                                           | 39.50          |
| Pan-fried fillet with almond butter, mixed vegetables and side dish of your choice |                |
| <small>Gluten-free/Lactose-free</small>                                            |                |
| <b>Catfish</b>                                                                     |                |
| Homemade crispy catfish bites with tartar sauce                                    | 21.50 // 24.50 |
| with mixed autumn salad or French fries                                            | 24.50 // 28.50 |

### Roggerli Tap Water

Our still water is filtered and chilled through the beverage dispensing system!  
We charge the following service contribution:

3dl Fr. 1.90    5dl Fr. 2.90    1Lt Fr. 5.00