

# Stockhorn

## Restaurant

### Menu

#### *Our Philosophy*

“Our food philosophy starts with knowing the farmers and how they work, acquiring the best produce and staying as close to home as possible with a few exceptions. The farmers we work with care for their livestock, their soil and the harmony of us all coexisting together.

No antibiotics or growth hormones in sight here! The fruit and vegetables are grown in season without the use of pesticides, herbicides or other harmful substances. Nose to tail cooking is tantamount on our menu, for the animals as well as the vegetables. Minimal waste and maximum taste.

Just as our ancestors lived and ate, with the respect for the land from where they were fed.”

# Starters

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CHF

**Soup of the day** 13  
with seasonal ingredients

**Oxtail broth,** celery, carrot and parsley 16

**Fresh green leaves,** vinaigrette 13

**Roasted pumpkin,** kale, mint and chili yoghurt 19

**Bagna cauda,** seasonal vegetables, herbs 25

# Starters

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CHF

**Roasted marrowbone,** 22  
salsa verde, green leaves, sourdough toast

**Slow cooked beef tongue,** 22  
pickled onions, chervil, crispy onions, sauce tartare

**Citrus and juniper cured trout,** 28  
apple and fennel salad, herb oil, horseradish crème fraîche

**110-days dry aged beef tartare,** 42  
pickled beetroot, fresh black truffle, rye chips

**Aperitivo Platter** 28  
a selection of spreads, dips, marinated vegetable  
and our bread (price for 2 People)

# From the Grill

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Choose your favorite grilled dish, which is served with vegetables of the week and one side dish plus one sauce of your choice.

## Single Cuts

### Tenderloin

180gr | beef | 56 CHF

### Ribeye

220gr | beef | 48 CHF

### Flank Steak

200gr | beef | 46 CHF

### Spicy Beef Skewer

250gr | beef | 54 CHF

### Lamb Cutlet

350gr | lamb | 44 CHF

### Veal Sirloin

200gr | veal | 49 CHF

## Weekly Specials

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Pork cut of the week

weekly price

Vegetable on the grill

33 CHF

# From the Grill

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## **For 2 people to share**

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**Côte de bœuf**

650gr | 69 CHF per person

**Deboned whole chicken**

44 CHF per person

### **Side Dishes**

**Potatoe gratin**

**French fries**, herb salt

**Polenta** with 24  
months aged parmesan

**Steamed Rice**

### **Our Sauces**

Aioli

Salsa verde

Café de Paris

Pepper Sauce



# Delights from the kitchen

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**Beef stew,** 42  
lingonberries, steamed rice

**Hunter`s stew with deer,** 44  
thyme and mushrooms, steamed rice

## Vegetarian Delights

**Leek and saffron risotto,** 34  
24 month parmsan, toasted hazelnuts

**Whole baked sweet potato,** 32  
labneh, confit lemon, winter herbs, steamed rice

All prices are in CHF, incl. 7.7 % VAT.

Our staff will be happy to inform you on request about ingredients in our dishes that may cause allergies or intolerances.

## Desserts

CHF

<b>Dark chocolate mousse,</b> orange, Maldon sea salt, extra virgin olive oil	14
<b>Crème Brulée</b>	13
<b>Affogato,</b> fior di latte, biscotti, espresso	12
<b>Warm apple crumble,</b> bayleaf creme anglaise	14
<b>Meringue,</b> poched pear, elderberries and ginger	14
<b>Sorbet &amp; ice cream,</b> chantilly, toasted almonds (price per scoop)	5

# Stockhorn

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Special thanks to all our suppliers:

Familie Grünenfelder	<i>CH</i>
Bio Reynard	<i>CH</i>
Horu Käserei	<i>CH</i>
Gampel Galloway	<i>CH</i>
Ferme La belle Luce, AOC Gruyere	<i>CH</i>
Local butcher in town Matterhorn Fleisch	<i>CH</i>
	<i>CH</i>

& all other small farmers of Switzerland that provide us with seasonal and fresh products!

Did you know, that our sourdough bread gets baked with a lot of love and attention every morning in our own bakery  
**“Backzeit” by the rex**

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**the rex**