

HOMEMADE SOUPS

Original Prague tripe soup "Dršťková" ^{AL}	6.80
Slovakian cabbage soup ^{AGL} with sour cream, bacon and mushrooms	6.30
Beef broth with liver dumpling ^{ACL}	5.60
Beef broth with sliced pancake ^{ACGL}	5.10

COLD DISHES

Meat in aspic jelly with onions and pumpkin seed oil	8.90
Mozzarella cheese with tomatoes, olives, basil and balsamico-vinegar ^G	10.50

OUR POTATO SPECIALITIES

Potato Fritters homemade, 2 pieces ^{AO} ♯	5.10
Potato Fritters with garlic pesto 2 pieces ^{AO} ♯	5.40
Baked potato 2 pieces, with sour cream, bacon and onions ^G	6.90
Schweizerhaus-Rohscheiben one plate of homemade potato crisps ♯	4.00

OUR SALAD SPECIALITIES

Schweizerhaus salad bowl with lettuce, cucumber, tomatoes and homemade vinaigrette of Styrian pumpkin seed oil ^{CDGLM}	10.20
additionally with ham, Swiss cheese and egg ^{CDGLM}	12.90
or with breaded, deep-fried chicken stripes ^{ACDGLM}	16.50
or with grilled turkey stripes ^{CDGLM}	16.50
or with Chimichurri tofu ^{CDFLMNLN}	14.50

SMALL DISHES / SNACKS

Frankfurter sausage with mustard, 2 pieces ^{ML}	5.60
"Weißwurst" veal sausage with bavarian mustard, 2 pieces ^M	6.90
"Wiener Bratwürstel" 2 fried sausages with sweet mustard ^M	6.70
"Wiener Bratwürstel" 2 fried sausages with mustard, onions and French fries ^M	10.90
"Wiener Bratwürstel" 2 fried sausages with sauerkraut flavoured with "Budweiser Beer" & salted boiled potatoes ^{AL}	10.90
Small hungarian goulash (beef stew) ^{AL}	11.50
"Serviettenknödel" bread dumplings with gravy ^{ACGL}	8.90

WARM SIDES

Boiled potatoes with butter and parsley, salted boiled or fried potatoes^G, French fries, Rice^G, Bread dumplings^{ACGL}, Seasonal vegetables^{GL} or Sauerkraut flavoured with "Budweiser Beer"^{AL}	4.60 each
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THE ORIGINAL
Schweizerhaus
STELZE

Our crunchy-crispy speciality:
Grilled giant pork knuckle

Price according to weight, per 1 kg ^o	24.60
As side-orders we recommend: freshly grated horse-radish and mustard^M	2.20
fresh white marinated cabbage salad	4.80

MEAT

Znaimer beef stew with bread dumplings ^{ACGL}	17.90
Budweiser beer-pork stew with bread dumplings and seasonal vegetables ^{ACDGLM}	15.20
"Szegeidine stew" pork in cabbage with salted potatoes ^{AGL}	11.90
Grilled spicy ground pork-fingers with French fries ^{ML}	13.20
Medaillons of pork on a skewer with bacon and onion, garnished with French fries ^M	22.50
"Wiener Schnitzel" Breaded, deep-fried escalope of pork with assorted salad ^{ACGLM}	17.50

*No two days are alike at Schweizerhaus.
Be sure to sneak a peek at
our daily and weekly specials.*

We pride ourselves on the exceptional quality served on every plate. And that quality is no accident. We only use the freshest products from the region and prepare every dish fresh — no exceptions. While you'll find guests from all walks of life at Schweizerhaus, what you won't find are flavour enhancers or artificial additives.

POULTRY

Grilled half chicken with homemade potato crisps	10.20
Breaded, deep-fried half chicken (waiting time about 20 minutes) ^{ACG}	13.50
Fried escalope of turkey "parisien style" (in scrambled egg) with fried potatoes ^{ACLM}	18.90
Breaded escalope of turkey with parsley potatoes and mixed salad ^{ACGLM}	18.90
Breaded, golden-fried chicken liver with potato salad ^{ACGLM}	16.90

FISH

Pan-fried fillet of wild boneless carp with garlic butter and parsley potatoes ^{GL}	22.40
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VEGETARIAN DISHES

Homemade boiled potato ravioli stuffed with sheep cheese, served with tomato-cabbage ^{ACGL}	12.90
Spinach-dumplings in cheese creamsauce with green leaf salad ^{ACGL}	12.90
Breaded, deep-fried Swiss cheese with lingonberries ^{ACG}	12.90
Lentils join beans two kinds of lentils, white beans, salted boiled potatoes, vegetables, miso ^{FL} ♯	12.90

FOR THE LITTLE ONES

Breaded, deep-fried chicken stripes with French fries and Ketchup ^{ACG}	10.50
Deep-fried fish-fingers with potato salad or French fries with ketchup ^{ACGLM}	8.00

COLD SIDES

Fresh beer-radish in spiral cut shape	4.50
Freshly grated horse radish^o	1.30
Portion of tarragon (spicy) or Kremser (mild-sweet) mustard^M	0.90
Portion of Bavarian mustard^M	1.10
Freshly crushed garlic with olive oil or Homemade Habanero chili paste with olive oil 3.20 each	
Portion of mild or chili peppers Portion of sweet- and sour pickles^M	3.60 each
Chili pepper 1 piece	0.80
Pickle in brine 1 piece	1.80
Tartare sauce^{CFM} or Lingonberries	2.60 each
Mayonnaise^{CM}	1.10
Ketchup	1.10

HOMEMADE SALADS

Assorted mixed seasonal salad^{LM}	4.80
White cabbage salad	4.80
Viennese potato salad^{LM}	4.80
Leaf (lettuce) salad	4.80
Cucumber salad	4.80
Styrian pumpkin seed oil	1.30
Vinaigrette of Styrian pumpkin seed oil^{CDGLM}	1.30

HOMEMADE CAKES & DESSERTS

"Mohnudeln" hand-rolled potato fingers with poppy-seed, butter and sugar ^{ACG}	8.40
"Powidltascherln" two pieces of boiled Bohemian potato-pockets, filled with prune jam and rolled in buttered bread crumbs ^{ACG}	5.10
Viennese apple strudel^{AGH}	5.30
Chocolate cake with whipped cream ^{ACGFH}	5.30
Semolina flummery with fruit sauce ^G	6.80
Schweizerhaus beer-chocolate bar^{AFG}	5.50
Hand-made special cream puff roll^{ACG} each	1.80
Portion of whipped cream^G	1.20

ICE CREAM

Vanilla ice cream dumpling with plum^G or apricot filling^{ACGH} each	3.90
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VARIOUS CHEESE

Schlierbacher Schloss cheese , savoury and hearty ^G	3.50
Original Olmützer Czech cheese (bread spread) ^G	3.90
Schweizerhaus meat spread , spicy ^{LM} ^o	5.90
Butter , portion ^G	1.20

HANDMADE BREAD & ROLLS

"Salztangerl" salt stick ^A	1.90
"Kaisersemmel" roll ^{LA}	1.70
"Schweizerhaus Wecken" crusty dark small sourdough bread loaf, sliced ^{AG}	2.10
"Laugenbrezel"^{LA}	1.90

Budweiser
Budvar

Allergens: A Grains containing gluten, B Crustaceans, C Egg, D Fish, E Peanuts, F Soy, G Milk or lactose, H Edible nuts, L Celery, M Mustard, N Sesame, O Sulphites, P Lupines, R Molluscs
♯ Vegan / * Youth drink / All prices in € including TAX.