

GARTE
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BREAKFAST



daily from 07:00 AM to 10:00 AM
sundays from 07:00 AM to 10:30 AM

Truuba Breakfast

Put together your breakfast from homemade delicacies at our buffet. Let yourself be tempted by our selection, which we purchase from exclusive regional and Swiss producers. Supplement your breakfast with egg dishes, coffee, tea and Malschüeler water at no extra charge.

34.--

EGG DISHES

Fried Egg 3.--

Poached Egg 3.--

Hard-Boiled Egg 3.--

Scrambled Egg
with herbs 5.--
with bacon and onions 6.--

Omelet
with tomatoes and cheese 9.--

Shakshuka

poached egg, tomato, bell-peper, onion 10.--

Egg Benedict

poached egg, ham, sauce hollandaise,
homemade english muffin 12.--

FLAVOURFUL

Bacon 2.--

Croissant 2.--

Pancakes

Swiss concentrated pear juice 5.--

Porridge

oat flakes, milk, honey, seasonal fruits, jam 8.--

Ⓞ vegan option possible

All items on the breakfast menu are included for hotel guests.

Do you have an allergy or intolerance? Our team will be happy to advise you on putting together the right breakfast.

DISHES



daily from 11:00 AM to 6:30 PM

Cosmopolitanism meets the region: inspired by the wider world, rooted in the here and now. Our dishes are characterized by their regional roots, using organic products from the surrounding area wherever possible and refined with flavors that go beyond the ordinary. Whether you're looking for a hearty snack, a light lunch, or a sweet treat, we invite you to discover the diversity of our cuisine .

INVITING

Celery Apple Soup	9.--
French Fries* / Leaf Salad	5.--
Small Mixed Salad croûtons	11.--
Chrispy Chicken Ribelmals poulard, panko, Sweet Chilli sauce	13.--
Field Salad bacon bâtonnets, egg, croûtons, french dressing	14.--
Caesar Salad Ribelmals poulard, egg, bacon, capers, croûtons	22.--

SAVOURY

Pastrami Sandwich ciabatta, homemade pastrami, mustard mayonnaise	19.--
Roasted Butternut Pumpkin [®] pumpkin seeds, Swiss burrata, sallow thorn	21.--
Potato Flatbread [®] beetroot, crème fraîche, pear chutney	18.--
Cauliflower Burger [®] cheddar cheese, pickles, chipotle, served with a small leaf salad or french fries *	25.--
Pulled Beef Burger cheddar cheese, veal bacon, chipotle, served with a small leaf salad or french fries *	27.--
Butter Chicken yoghurt, naan or rice	27.--
Chick-Pea Curry yoghurt, naan or rice	24.--

DESSERTS



Churros

warm chocolate cream

12.--

Daily Cake

8.--

Coupe

chocolate, vanilla, whipped cream, tuile

14.--

Ice Cream

vanilla, chocolate, seasonal fruit ice cream

per scoop

5.--

Small Temptations

Ask our team about our changing selection of mini desserts from the buffet.

SELF-CREATION



WITH ALCOHOL

Alpenbrise

fresh herbal tea, Swiss honey liquor

8.--

Prosecco with seasonal Sirup

Prosecco Valdobbiadene, homemade sirup

11.--

Manzoni Spritz

Manzoni, Prosecco Valdobbiadene, soda

12.--

Alpine Mule

Swiss vodka, lime juice, ginger beer

15.--

White Flower

G'unine Alpine Herbs Gin, jasmine green tea, lemon, flower decoration

15.--

WITHOUT ALCOHOL

Homemade Sirup

seasonal sirup, still or sparkling water

4.--

White Flower 0%

G'unine Zero Not a Gin, jasmine green tea, lemon, flower decoration

14.--

COLD BEVERAGES



Bubbly Water

Vivi Kola	33 cl	5.50
Vivi Kola Zero	33 cl	5.50
Elmer Citro	33 cl	5.50
Sinalco Original	33 cl	5.50
Rivella red	33 cl	5.50
Rivella blue	33 cl	5.50
Nycha Kombucha quinces	33 cl	6.50
Nycha Kombucha mountain herbs	33 cl	6.50

Mineral Water

Passugger	47 cl	5.--
Passugger	77 cl	7.--

Malschüeler Water

from the «Truuba» fountain, price for the first filling, all others included, self-service

82 cl	5.--
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Juices

Opalin apple and carrot	25 cl	5.50
Opalin apricot	25 cl	5.50
Opalin pear and verveine	25 cl	5.50
Opalin tomato	25 cl	5.50
freshly squeezed orange juice	30 cl	7.--

Schorle

Mosterei Vetsch, apple spritzer	33 cl	6.--
Adam + Uva Bio grape spritzer white	33 cl	7.--
Adam + Uva Bio grape spritzer red	33 cl	7.--

Ice Tea

homemade	30 cl	5.--
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MAGIC POTIONS

Wit-Sharpening Potion

house syrup	20 cl	3.--
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Witch Tea

homemade Ice Tea	20 cl	3.--
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Wingardium Leviosa

small Citro	20 cl	3.--
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HOT BEVERAGES



TEA

Herbs

Verveine	5.50
Menthe du Maroc	5.50
Edelweiss, Swiss Alps	5.50

Fruits

Berner Rosen (Apple)	5.50
Ginger Lemon	5.50

Green

Sencha Yamato	5.50
Jasmine Pearl	5.50

Black

Qimen Haoya	5.50
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Oolong

Phoenix	5.50
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Rooibos

Rooibos Bourbon	5.50
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Homemade Baked Tea

pear, apple, cinnamon, citrus, winter spices	6.--
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Rooibos Chai Latte

Rooibos Bourbon, milk, pepper, chai spices	7.--
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COFFEE

Coffee	4.50
Ristretto	4.50
Espresso	4.50
Espresso doppio	5.50
Schale	5.50
Cappuccino	5.50
Latte Macchiato	6.50

CHOCOLATE

Chocolate warm and cold	7.50
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BEER



Bottle Edelspez Schützengarten	33 cl	5.--
Bottle Panaché unfiltered Schützengarten	33 cl	5.--
Truuba Spezli, Amber Sennbräu, Buchs	33 cl	6.--
Wheat Beer Weisser Engel	50 cl	7.--
Alcohol Free Beer India Pale	33 cl	5.--
Ginger Beer	33 cl	5.--

APPLE CIDER

Sour Apple Cider Mosterei Vetsch, non-alcoholic	50 cl	6.--
Mosterei Vetsch, with alcohol	50 cl	7.--

OPEN WINE



CHAMPAGNER

Invitation (deg. 25) Brut Meunier, Pinot Noir, Chardonnay, Huré Frères, Montagne de Reims, Champagne, France	10 cl	15.--
Enfant de la Montagne Rosé (B.22) 1^{er} Cru Extra Brut Pinot Noir, Chardonnay, Meunier, Bertrand-Delespierre, Montagne de Reims, Champagne, France	10 cl	15.--

SPARKLING WINE

Biologico Brut - Pal de Testa Prosecco Valdobbiadene DOCG Glera, Colosel Spumanti, Veneto, Italy	10 cl	9.--
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OPEN WINE



WHITE WINE

Aperitif of the Day

Ask us about today's endorsement. 10 cl 9.--

Riesling-Sylvaner

Weingut Fromm, Malans,
Bündner Herrschaft, Switzerland, 2024 10 cl 10.--

Chardonnay Leithakalk

Weingut Kollwentz,
Burgenland, Austria, 2024 10 cl 11.--

OPEN WINE



RED WINE

Chronicle Tinto

Touriga Nacional, Touriga Franca & Sousão,
Chronicle Vineyards, Douro, Portugal, 2022 10 cl 10.--

Steingut Pinot Noir

Christof Ruof, Jenins,
Bündner Herrschaft, Switzerland, 2022 10 cl 14.--

SWEET WINE

Beerenauslese Cuvée

Welschriesling, Chardonnay,
Weinlaubenhof Kracher, Burgenland, Austria, 2021 5 cl 9.--

APÉRITIV



WITHOUT ALCOHOL

Giselle Apéritif	4 cl	5.--
Manzoni Apéritif	2 cl	5.--
G'nuine Zero alcohol free gin	4 cl	9.--
Jsotta		
Senza Bianco	4 cl	5.--
Senza Rosso	4 cl	5.--
Swiss Mountain Spring		
Tonic Water	20 cl	4.--
Bitter Lemon	20 cl	4.--
Ginger Beer	20 cl	4.--
Ginger Ale	20 cl	4.--
Crodino Aperitivo	20 cl	4.--

APÉRITIV



WITH ALCOHOL

Giselle Apéritif	4 cl	7.--
Campari	4 cl	7.--
Cynar	4 cl	7.--
Helvetico Vermouth		
Bianco	4 cl	7.--
Rosso	4 cl	7.--
Pastis 51	4 cl	7.--
Additives		
tonic, bitter lemon, ginger ale, soda, orange juice, Vivi Kola and of course much more		4.--

LIQUORS



Gin

G'nuine, Strawberry	4 cl	12.50
G'nuine, Alpine Herbs	4 cl	12.50
G'nuine, Swiss Apple	4 cl	12.50
Falco, Schaffhausen	4 cl	12.--

Rum

Diplomatico Reserva Exclusiva Rum, Lara	4 cl	9.--
Alpine Rum, Vorarlberg	4 cl	11.--

Vodka

Alpine Vodka, Vorarlberg	4 cl	9.--
Belvedere Lake Bartężek, Bartężek	4 cl	14.--

Urs Hecht Clear & Vieille Fruit Liquors

Lucerne Plum Brandy, Gunzwil	4 cl	9.--
Quince Liquor, Gunzwil	4 cl	9.--
Vieille Prune in Barrique, Gunzwil	4 cl	12.--
Vieille Pomme in Barrique, Gunzwil	4 cl	12.--
Vieille Williams in Barrique, Gunzwil	4 cl	12.--
Bern Rose Apple Brandy in Barrique, Gunzwil	4 cl	15.--

Liqueur

Bermontis Fruity Herbal Liqueur, Neu St. Johann	4 cl	10.--
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Grappa

Barricata, Torquadra, Trentino	4 cl	9.--
Evo Riserva Wine, Enoglam, Lombardei	4 cl	12.--

- 🌱 vegan
- 🌿 vegetarian

We use only Swiss products in our dishes, sourced regionally wherever possible. Any exceptions are indicated on the menu.

Our service staff will be happy to answer any questions you may have about allergens in our dishes.

All prices are in Swiss francs and include 8.1% VAT.

02.04.2026