



GUMMELSTUBE

Starters

Cold Cuts

«Landjaeger» dry sausage | «Rindsheu» thinly sliced dried beef | «Altendorfer» mountain cheese | pure-spelt bread

Mixed Leaf Salad

With apple-dressing | poached pear | caramelised walnuts | «Altendorfer» mountain cheese

Foamy White-Wine Cream Soup

With raw ham crostini

Main Courses

All main courses are accompanied by 2 mashed potatoes of your choice

Additional mashed potatoes or vegetables 6.00 each

Main courses are 15.00 for children including icecream or chocolate mousse

Meat

«Suure Mockä» Beef | 37.00

In Redwine braised beef

Beef Ragout Burgundian Style | 34.00

Beef ragout with bacon | onions | champignons

Crispy Chicken Legs | 32.00

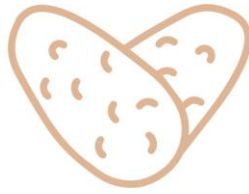
Oven baked

Minced Veal Meat Patties | 29.00

With creamy sauce

Swiss Prim Flat Iron Steak, 200 g | 44.00

Grilled with «Einsiedler» herb butter



Vegetarian

Vol-au-vent | 25.00

Filled puff-pastry shell with potato-vegetable-saffron-ragout

Choice of Mashed Potatoes | 19.00

You can choose 4 mashed potatoes | vegi cream sauce | vegetables

Fish

Rainbow «Sattel» Trout | 32.00

With tartar sauce and lemon

Panfried Perch Fillets from Lake Zuerich | 36.00

With alpine butter

Sidedishes – mashed potatoes «Gummelistunggi»

The classic mashed potatoes

With brown alpine butter

The hearty mashed potatoes

With mountain cheese

The meaty mashed potatoes

With regional bacon

The green mashed potatoes

With fresh herbs

The red mashed potatoes

With beetroot

The yellow mashed potatoes

With saffron

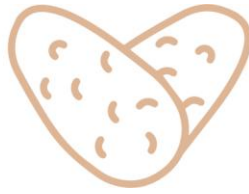
The blue mashed potatoes

Prepared with blue potatoes

Vegetables

Creamy sauerkraut | 6.00

Glazed carrots | 6.00



Tavolata

from 4 persons, 65.00 per person

Cold Cuts

«Landjaeger» dry sausage | «Rindsheu» thinly sliced dried beef | mountain cheese | pure-spelt bread

Mixed Leaf Salad

With apple-dressing | poached pear | caramelised walnuts | mountain cheese from Altendorf



Foamy White-Wine Cream Soup

With raw ham crostini



Choice of mashed potatoes

you can choose 4 mashed potatoes

«Suure Mockä» Beef

In Redwine braised beef

Minced Veal Meat Patties

With creamy sauce

Creamy Sauerkraut



Dessert from the Handcart



Dessert from the Handcart

Regional alp cheese with dried fruit bread | 11.00

Pieces of Swiss «Felchlin» chocolate | per 100g: 5.00

Creamy kirsch cake or vanilla mille-feuille | 8.00

Regional gingerbread | 7.00

Swiss chocolate mousse with cherry compote | 11.00

If you prefer a journey through the desserts we would love to prepare a mixed plate for 14.00 per person.

All prices include value added tax and are in Swiss Franc.

If you need any information regarding allergies or intolerances please inform our service staff.

Meat, Fish, Eggs and Milkproducts are all from Switzerland.



CH-8808 Pfäffikon SZ
T +41 55 417 17 17
www.seedamm-plaza.ch

Öffnungszeiten
Dienstag – Samstag
17.00 – 23.00 Uhr

Reservationen unter
Telefon +41 55 417 17 17
info@seedamm-plaza.ch