

Restaurant Stägerstübli

DAS
ORIGINAL



Herzlich willkommen im Original

Welcome to the original

DAS
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Menu Autumn 2026

Adi & Ruedi's house specialities



Sauerbraten (1,6,9,16)

(braised beef, previously
marinated in vinegar)
served with spätzle (1,3,7)
or white polenta with
celeriac puree (7,9,16)
and garnished "grand-
mother style" (1,7) and
red cabbage

CHF 43.50

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Menu Autumn 2026

Cold plates



**Mixed plate
of cold meat and
cheese à la
„Stägerstübli“⁽⁷⁾**

CHF 34.50



**Plate
of dried meat**
from the
Bernese Oberland
(beef / pork)

CHF 38.00



**Swiss air-dried
bacon**
from the
Bernese Oberland

CHF 24.50



**Wafer thin slices
of Swiss moun-
tain cheese⁽⁷⁾**
from the alp
Schilt

CHF 24.50



**Portion
of cheese⁽⁷⁾**
from the alp
Sefinen

CHF 13.50

Declarations and information

Guarantees of origin (meat, eggs), allergenic foods ⁽⁰⁰⁾, payment – see last page of this menu card

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Menu Autumn 2026

Soups & Salads



**Tomato
cream soup** ^(9,16)

CHF 12.70



**Pumpkin
cream soup** ^(7,9,16)

CHF 12.70



**Beef
clear soup** ^(1,3,7,9,16)
with homemade
pancake stripes

CHF 12.70



Green salad

CHF 9.00



Mixed salad

CHF 11.50



**Home-made
salad
dressing**
french ^(3,9,10,16)
italian ^(9,10)

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Menu Autumn 2026

Small flour dumplings



Spätzle ^(1,3,7)
with cream
topped with raclette
cheese

CHF 28.50



Spätzle ^(1,3,7,16)
with vegetables
and cream

CHF 28.50

Curry



**Red Thai-Curry
(piquant)** ^(2,4,8,11,16)
with vegetables, jas-
mine rice (glutinous)
and cashew nuts



CHF 29.50

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Menu Autumn 2026

We are happy to serve you
our cheese dishes
from 6.00 pm to 8.15 pm

Hot cheese



**Melted
Swiss cheese
on bread** ^(1,7)
(alcoholic)

CHF 22.50



**Melted Swiss
cheese on bread
with fried egg** ^(1,3,7)
(alcoholic)

CHF 24.50



**Melted
Swiss cheese
on bread with
ham** ^(1,7)
(alcoholic)

CHF 24.00



**Melted
Swiss cheese
on bread with
ham and a fried
egg** ^(1,3,7)
(alcoholic)

CHF 26.50



**Portion of
raclette with
boiled potatoes
and pickles** ^(7,10)

CHF 22.50



**Cheese fondue
with bread** ^(1,7)
(alcoholic)
200gr. CHF 31.50
150gr. CHF 27.50

an additional portion
of boiled potatoes
CHF 6.50

FONDUE :

Minimum of 2 people,
price and quantity is per person

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Menu Autumn 2026

Meat



Fillet of beef

with
pepper sauce ^(1,6,7,9)
or herb butter ^(7,10)

180gr CHF 61.50
120gr CHF 46.00



Beef sirloin steak

with
pepper sauce ^(1,6,7,9)
or herb butter ^(7,10)

150gr CHF 47.50
200gr CHF 36.50



Beef Stroganov „Stägerstübli Style“ ^(1,6,7,9)

160gr CHF 57.00
100gr CHF 45.50



Ox tongue ^(1,6,9) with madeira sauce

160gr CHF 28.50
120gr CHF 24.50



Sliced calf's liver «Home speciality» ^(1,6,7,9)

160gr CHF 50.00
100gr CHF 37.50



Lamb fillet ^(3,10) with garlic mayonnaise

180gr CHF 47.00
120gr CHF 34.00

Served with a joice of:

- French fries
- Spätzle ^(1,3,7)
- Noodles ^(1,3)
- Boiled potatoes ⁽⁷⁾
- Jasmine rice (glutinous)
- Vegetables ⁽¹⁶⁾
- or**
- as a fitness dish
with mixed salad

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Menu Autumn 2026

Meat



**Escalope
of pork** ^(1,6,8,9,16)
with a mushroom
cream sauce

180gr CHF 28.50
120gr CHF 25.50



Pork sausage ^(1,6,9)
with an onion sauce

180gr CHF 24.50



**Chicken breast
(Swiss)** ⁽¹⁵⁾
with
pepper sauce ^(1,6,7,9)
or herb butter ^(7,10)

180gr CHF 33.50



Bernese platter ^(3,7)
(boiled beef ⁽⁹⁾,
bacon, smoked
sausage and kassler
(cured mildly smoked pork))

CHF 33.50
Portion sauerkraut
CHF 6.00

Served with a joice of:

- French fries
 - Spätzle ^(1,3,7)
 - Noodles ^(1,3)
 - Boiled potatoes ⁽⁷⁾
 - Jasmine rice (glutinous)
- or**
- Vegetables ⁽¹⁶⁾
 - as a fitness dish
with mixed salad

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Menu Autumn 2026

Children's menu



Fish-Sticks⁽¹⁾
with French Fries
(Mayonnaise or
Ketchup)

CHF 13.50



**Chicken
nuggets⁽¹⁾**
with French Fries
(Mayonnaise or
Ketchup)

CHF13.50



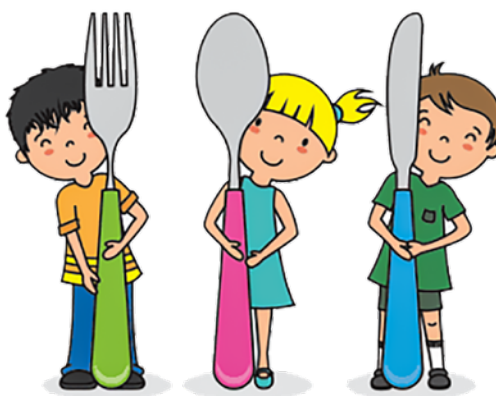
Snacky
Portion of French
Fries (Mayonnaise or
Ketchup)

CHF 7.50



**Nudel
Joe^(1,3,6,7,9,16)**
Escalope of pork
with a mushroom
cream sauce and
noodles

CHF 13.50



(applies to children up to 12 years)

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Menu Autumn 2026

Desserts – Ice cream



Coupe Denmark ^(3,6,7,8)
Vanilla ice cream
with chocolate sauce
and cream

CHF 13.00
Mini CHF 10.00



Coupe Ice Café ^(6,7,8)
Café ice cream with
cream

CHF 13.00
Mini CHF 10.00



Coupe Hot Berry ^(3,6,7,8)
Vanilla ice cream
with hot wild berries
and cream

CHF 13.00
Mini CHF 10.00



Coupe Stracciatella ^(3,6,7,8)
Café- &
Stracciatella ice
cream with cream

CHF 13.00
Mini CHF 10.00



Coupe Baileys ^(3,6,7,8)
Vanilla, café, choc-
late ice cream with
Baileys ^(alcoholic) and
whipped cream

CHF 14.00
Mini CHF 11.00



Coupe Le Colonel ^(6,8)
Sorbet lemons with
Vodka ^(alcoholic)

CHF 14.00
Mini CHF 11.00



Pear sorbet ^(3,6,7,8)
Sorbet pears with
Williams ^(alcoholic)

CHF 14.00
Mini CHF 11.00



Cassata with Maraschino ⁽⁷⁾ ^(alcoholic)
and whipped cream

CHF 9.50

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Desserts – Ice cream



Caramel flan (1,3,6,7,8)
with whipped cream

CHF 7.50



Meringue (3,7)

Ice cream with me-
ringue and whipped
cream (flavour of your choice)

CHF 13.00

Mini CHF 10.00
without ice cream

CHF 10.00

Mini CHF 7.50



**Chestnut puree
with meringue
& whipped
cream** (3,7)

CHF 10.50

Mini CHF 8.50

**Chestnut puree
with vanilla ice
cream, meringue
& whipped
cream** (3,6,7,8)

CHF 14.00

Mini CHF 11.00

it's chesnut-saison again



Our ice cream flavours from the region

Vanilla, Stracciatella, Chocolat, Café, Pear and Lemon (*no preservatives or colourings*)

Price per scoop

CHF 4.70

Cream surcharge

CHF 2.00



Glaceneit Manufaktur is a working area of the **TRANSfair Foundation**. Glaceneit stands for naturalness, regionality, authenticity, involvement and heartfelt commitment. These are qualities that TRANSfair lives and promotes every day in all areas, in the encounters and cooperation between management, staff and the people with disabilities.

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and furthermore



**Homemade
Carrot Cake** (1,3,7,8)

CHF 6.50



**Homemade
Linzer Cake** (1,3,7,8)

CHF 6.50

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Deklarationen und Hinweise

Fleischherkunft / *Origin of meat*

Schwein/Kalb/Poulet/**Rind: Schweiz | Fleischerzeugnisse: Schweiz |

**Rind: Filet, Entrecôte & Stroganoff: Paraguay |

Lamm: Neuseeland (kann mit Antibiotika u./o. anderen antimikrobiellen Substanzen erzeugt sein)

*Pork/veal/poultry/**beef: Switzerland | Meat products: Switzerland |*

***Beef: Filet, Entrecôte & Stroganoff: Paraguay |*

Lamb: New Zealand (may be produced with antibiotics and/or other antimicrobial substances)

Brot und Backwaren / *Bread and baked goods*

Produktionsland / *Country of production*: Schweiz / Switzerland

Eier / *Eggs*

Bodenhaltung Schweiz / *Floor keeping Swiss*

Signete / *Icons*



Vegetarisch / *Ovo-lakto-vegetabil*



Pikant / *Piquant*

Allergene Lebensmittel / *Allergenic foods*

- 1 Gluten / *Gluten*
- 2 Krebstiere / *Crustaceans*
- 3 Eier / *Eggs*
- 4 Fische / *Fish*
- 5 Erdnüsse / *Peanuts*
- 6 Sojabohnen / *Soya beans*
- 7 Milch und Laktose / *Milk and lactose*
- 8 Nüsse oder Hartschalenobst / *Nuts or hard-shelled fruit*
- 9 Sellerie / *Sellery*
- 10 Senf / *Mustard*
- 11 Sesamsamen / *Sesame seeds*
- 12 Schwefeldioxid und Sulfite / *Sulphur dioxide and sulphites*
- 13 Lupinen / *Lupins*
- 14 Weichtiere / *Molluscs*
- 15 Geflügelgewürz (ev. Spuren von Allergenen) / *Poultry seasoning (may contain traces of allergens)*
- 16 Klare Suppe fettfrei (ev. Spuren von Allergenen) / *Clear soup fat-free (may contain traces of allergens)*

Garnituren und Dekorationen sind nicht bezeichnet / *Furnishings and decorations are not labelled*

Zahlungsmittel / *Means of payment*

Wir akzeptieren Bargeld, TWINT, Visa, Mastercard | Euro in Noten werden zum Tageskurs gewechselt

Die Preise sind inkl. 8.1% MWST

We accept cash, Visa, Mastercard | Euro in notes are exchanged at the daily rate

The prices include 8.1% VAT

Extrakosten / *Extra costs*

Zusatzgedeck / *extra plate*

CHF 3.50

Über Zutaten in unseren Gerichten, die Allergien und/oder Intoleranzen auslösen können, informieren Sie unsere Mitarbeitenden auf Anfrage gerne.

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