

Restaurant Stägerstübli

DAS
ORIGINAL



Herzlich willkommen im Original

Welcome to the original

DAS
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Menu Autumn 2025

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 “grandmother
style” ⁽⁷⁾ and red cabbage

CHF 43.50



Sliced calf's liver

«Home speciality» ^(1,6,7,9)

with noodles ^(1,3)

160gr

CHF 50.00

100gr

CHF 35.00

Declarations and information

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

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Cold plates



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

CHF 32.50



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

CHF 36.00



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

CHF 22.50



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

CHF 22.50



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

CHF 13.50

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Soups & Appetizer



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

CHF 12.70



**Pompkín
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 2025

Small flour dumplings



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

CHF 26.50



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 28.50

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Menu Autumn 2025

We are happy to serve you
our cheese dishes
from 6.00 pm to 8.30 pm

Hot cheese



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

CHF 21.00



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

CHF 23.00



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

CHF 23.00



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

CHF 25.00



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

CHF 21.00



**Cheese fondue
with bread** ^(1,7)
(alcoholic)
200gr. CHF 29.50
150gr. CHF 26.50

an additional portion
of boiled potatoes
CHF 6.00

FONDUE :

Minimum of 2 people,
price and quantity is per person

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Menu Autumn 2025

Meat



Fillet of beef

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

180gr CHF 59.50
120gr CHF 43.00



Beef sirloin steak

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

150gr CHF 45.50
200gr CHF 33.50



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

160gr CHF 54.00
100gr CHF 37.50



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

160gr CHF 28.50
120gr CHF 24.50



Lamb fillet ^(3,10) with garlic mayonnaise

180gr CHF 45.00
120gr CHF 33.50



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

180gr CHF 27.50
120gr CHF 24.50

Served with a joice of:

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

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Menu Autumn 2025

Meat



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

180gr CHF 24.50



Breast of Swiss chicken ⁽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 mildy smoked pork))

CHF 33.50

Portion sauerkraut
CHF 6.00



“Sauerbraten”

^(1,6,9,16)

braised beef, previ-
ously marinated in
vinegar served with
spätzle or white
polenta and red
cabbage

CHF 43.50



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

160gr CHF 50.00

100gr CHF 35.00

Served with a joice of:

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

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Menu Autumn 2025

Children's menu



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

CHF 13.00



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

CHF13.00



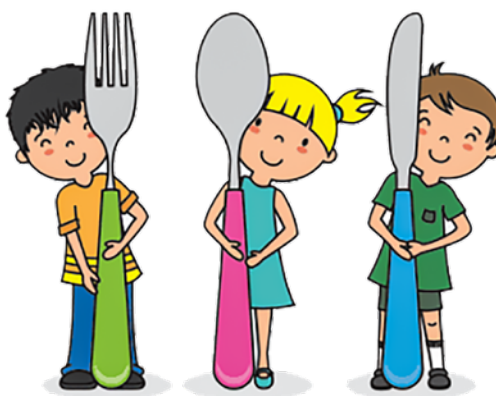
Snacky
Portion of French
Fries (Mayonnaise or
Ketchup)

CHF 7.00



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

CHF 13.00



(applies to children up to 12 years)

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Menu Autumn 2025

Desserts – Ice cream



Coupe Denmark ^(3,6,7,8)

Vanilla ice cream
with chocolate sauce
and cream

CHF 13.00
Mini CHF 10.00



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



Our ice cream flavours from the region

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

Price per scoop
Cream surcharge

CHF 4.70
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 6.30



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

CHF 6.30

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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.