



**SCHWAN**  
HOTEL & TAVERNE

*Der Treffpunkt  
für Geniesser*

**Menu Summer 2017**

Hotel / Taverne Schwan, Horgen

# *A warm welcome!*

We are very pleased to welcome you in the historical Schwan house, a building whose history is dated back to the 15th century. Since then the Schwan is as a place where to meet, have food or to get informed about the latest news. We live our philosophy in combining traditional and regional elements with modern attitudes.

## **Celebration, Party, Anniversary**

Do you have a special event to celebrate? Would you like to invite friends or your family to a special evening? We offer up to 80 places in the Restaurant and we can host up to 40 guests in our lovely rooms. For any personal advices just let us know and we will be at your assistance. You can also send us an email to [welcome@hotel-schwan.ch](mailto:welcome@hotel-schwan.ch).

## **Olive oil DONVITO**

The former owner family Esposito has been producing finest olive oils since generations in their hometown in Puglia. In the years 2013 and 2014 his oil was selected as the best Italian olive oil and is awarded with the „L'oro d'Italia“.

We serve it in the restaurant to try. You can also buy them as a gift or for your kitchen at home.

## **Your hosts**

Nikola Mlinarevic – head chef, Luigi – chef de partie,  
Goran – chef de partie, Dekh – Kitchen aid  
Herwig Haller – Maitre d`hotel, Cristina Vargas – waitress,  
Christiane – waitress, Patrizia –Service & Breakfast  
Andrea Sussbauer – Assistant Manager, Linda Grädel – Administration & Service  
Silvia Nussbaumer – Reception & Service  
Fatima and Valentina - chambermaids, Tamara – apprentice Hofa EFZ  
Ruedi Hintermann – General Manager

## **Declaration of fish and meat**

Beef, Veal, Pork: Switzerland, Sausages: Italy  
Fish: Switzerland, France, Sea-Food & Tuna: Vietnam

## *Summer feeling*

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### **Insalata della nonna**

Refreshing salad made of avocado, mango and mozzarella, refined with basil oil, chili strips and fresh peppermint

18 / 28

### **Vitello Tonnato**

Sliced veal topped with our homemade tuna sauce

22 / 29

### **Zuppa della Casa**

Creamy mushroom soup

12

### **Taglierini ai Funghi**

Homemade Taglierini with fresh chanterelles and herbs

25 / 35

### **Schwan Schnitzel**

Breaded veal escalope served with a large salad bouquet

42

### **Bistecca di Tonno**

Slightly grilled tuna steak on a vegetable julienne bed, topped with Aceto Balsamico cream

46

### **T-Bone di Vitello**

Veal T-bone steak (400g with bones) with homemade herb butter, served with grilled vegetables: zucchini, eggplants and bell peppers

56

## *Wine selection "by the glass"*

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The perfect company by the glass

per dl / bottle

### **Weisser Zweigelt, Franz Pichler, Wachau (A)– white**

9 / 54

Zweigelt

Yes, there are still crazy winemakers! Exclusively for Switzerland, Mr. Pichler made this Federweiss from the Zweigelt grape. There are only 1000 bottles, and where can you drink them? At the Schwan of course! Perfect for the last warm days, refreshing and surprising – a real gem for having fun!

### **Monsordo Rosso, Ceretto, Piedmont / Langhe (I) – red in the magnum bottle**

11 / 159

Cabernet Sauvignon, Merlot, Syrah

A cheeky, modern wine from Piedmont, who managed to convince almost every critic. He tends to please the women, but will certainly work out for a man as well. A perfect fit for the T-bone steak and the fading summer – no truffle, no Barolo, just enjoying the Piedmont as it is.

# *Le menu*

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## **Premier plat**

Refreshing salad made of avocado, mango and mozzarella,  
refined with basil oil, chili strips and fresh peppermint



## **Deuxième plat**

Creamy mushroom soup



## **Troisième plat**

Homemade Taglierini with fresh chanterelles and herbs



## **Quatrième plat**

Slightly grilled tuna steak on a vegetable julienne bed, topped with Aceto Balsamico cream  
or

Veal involtini with gorgonzola sauce, served with saffron risotto



## **Cinquième plat**

Panna Cotta with raspberry sauce

or

Cheese selection from the cheese house Bannwart in Oberrieden



3 courses 79

4 courses 95

5 courses 105

## **Wine selection per dl CHF 12**

Ask our service staff for a suitable and individual wine selection with your menu.

## *Salads*

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### **Insalata verde**

Various salad leaves with tomatoes and cucumber  
with our homemade Italian dressing 12

### **Insalata Caprese**

The classic tomato and buffalo mozzarella salad  
flavored with DONVITO-basil oil and Aceto Balsamico 16

### **Insalata di Formentino**

Lamb's lettuce with egg / and bacon 16 / 18

## *Starters*

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### **Antipasto all'Italiana**

Marinated seafood salad, grilled eggplants, zucchini, Parmesan and  
Parma ham 21 / 26

### **Crostini misti**

Roasted bread slices with Parma ham, marinated porcini and flavored  
tomato cubes 16

## *Carpacci*

*All Carpacci can be ordered as main dish (additional CHF 8.00)*

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### **Schwanen – symphony**

Three kinds of carpaccio served on the étagère:  
octopus carpaccio, beef carpaccio and tuna carpaccio 27

### **Carpaccio Fantasia Nikola**

Beef carpaccio combined with seasonal vegetable and king prawns 31

### **Carpaccio di Manzo**

Beef carpaccio with Parmesan, rocket and DONVITO-olive oil extra  
vergine 25

### **Carpaccio di Tonno**

Tuna carpaccio with fennel, herbs and DONVITO-lemon oil 25

### **Carpaccio di Polipo**

Octopus carpaccio with garden beans, onions and tomato cubes 21

# Soups

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## **Crema di Pomodoro**

The classic tomato basil soup with cream topping 11

## **Crema di Curry con Coco**

Delicate curry cream soup with coconut milk 11

## **Zuppa di Pesce**

Fish soup with saffron in the style of our head chef 16 / 29

# Homemade Pasta

*These dishes can be ordered as small portion (off CHF 4.00)*

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## **Gnocchi al Pesto**

Homemade gnocchi in a creamy pesto sauce with fresh grated Parmesan, flavored with DONVITO-garlic & basil oil 24

## **Malfatti**

Poached light gnocchi creation from spinach and ricotta on a smooth tomato sauce, refined with brown butter and parmesan 28

## **Tris di Pasta**

Selection of three different homemade pasta creations 35

## **Fettuccine mediterranee**

Tagliatelle with homemade olive tapenade, cherry tomato, rocket and DONVITO-Aceto Balsamico invecchiato 27

## **Taglierini con Gamberoni**

Homemade Taglierini with king prawns, tomato, garlic and fresh garden herbs 37

## **Taglierni Aglio, Olio e Peperoncino**

Homemade taglierni with roasted garlic and DONVITO olive oil aglio e peperoncino 25

## **Ravioli Nikola**

Very thin homemade veal ravioli with sage butter, cherry tomato and fresh grated Parmesan 32

## **Tagliatelle Calabrese**

Tagliatelle made after a Calabrian recipe with beef and veal cubes, tomatoes, cream, fresh mushrooms and red peppers 36

Our pasta is all homemade by our kitchen team

## *Fish*

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### **Piatto di Pesce**

Fresh grilled Pikeperch filet served with wild rice and spinach 48

### **Sogliola\***

Roasted sole from the grill 54  
flavored with DONVITO-lemon oil

### **Gamberoni\***

**King prawns from the grill** served with herb butter 41 / 49

**King prawns alla Livornese**, with tomato cubes, white wine, fresh 41 / 49  
herbs and DONVITO olive oil aglio e peperoncino

## *Meat*

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### **Saltimbocca alla Romana\***

Veal medallions with Parma ham and sage with a Marsala-sauce 43

### **Fegato di Vitello alla Veneziana\***

Veal liver strips roasted in butter with onion and sage 39

### **Medaglioni di Vitello al Limone\***

Veal medallions with a lemon sauce 43

### **Controfiletto di Manzo\***

Carved beef Entrecôte (180g) with herb butter on rocket, napped with 47  
Aceto Balsamico

### **Medaglioni di Vitello ai Porcini\***

Veal medallions with porcini 46

### **Filetto di Manzo al Pepe Verde\***

Beef tenderloin (200g) with a pepper sauce and fresh vegetables 58

### **\*Side dish of your choice / \* one side dish included**

Risotto, dry rice, homemade Taglierini, roasted potatoes, 5  
spinach, seasonal vegetable, rösti

## *Classics*

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### **Züri Gschnätzlets**

Veal sliced Zurich style served with a fresh rösti 41

### **Stroganoff**

Beef fillet cubes with a paprika-cream sauce 49  
served with homemade Taglierini

## Dessert

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<b>Tiramisù</b> The number one - with mascarpone cream and ladyfinger	13
<b>Fresh homemade apple tarte</b> with vanilla ice cream and whipped cream	16
<b>Zuccotto – the Schwan specialty</b> Parfait with a sweet stuffing, Amarena cherries and Amaretto – try it!	15
<b>Mousse au chocolat</b> Dark homemade chocolate mousse	13
<b>Karamelköpfl</b> Flan caramel with cream	11
<b>Panna Cotta</b> served with raspberry sauce	11
<b>Chocolate cake (warm)</b> , served with a scoop of stracciatella ice cream and whipped cream	12
<b>Semifreddo al Torroncino</b> A piedmonts' parfait with nougat	14
<b>Ice cream and sorbet flavors</b> Strawberry, vanilla, chocolate, stracciatella, pistachio, mocha, mango, lemon, passion fruit, plum	per scoop 3.50
with cream	1.50
with a shot (for example Vodka, Amaretto or Prosecco)	6

## Cheese

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<b>Cheese plate (3 or 5 cheese)</b> Cheese selection from Bannwart Oberrieden (regional)	12 / 18
<i>Brillant Savarin</i>	double cream cheese
<i>Camembert</i>	soft cheese made of raw milk, nippy
<i>Montagnard</i>	soft cheese made of mountain milk, flavourful
<i>Grigiotto</i>	medium hard grey mould cheese with natural rind, gentle
<i>Chällerhocker</i>	matured hard cheese made of raw milk, strong and tasty

All prices are in Swiss francs and include service and taxes