



SCHWAN
HOTEL & TAVERNE

*Der Treffpunkt
für Geniesser*

Menu Autumn 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



Your hosts

Nikola Mlinarevic – head chef, Sascha – assistant 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, Linda Grädel – Assistant Manager,
Jana Janikova – 2nd Assistant Manager, Rebecca Violi – Assistant,
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: Vietnam, Venison: Austria, Slovenia

Autumn dishes

Carpaccio di Vitello al Tartufo

Veal carpaccio with DONVITO truffle oil

25 / 32

Creamy potato soup

refined with DONVITO truffle oil and white truffle

16

Homemade Taglierini*

with our legendary truffle sauce and fresh white Alba truffle

39 / 49

Ravioli al Tartufo

Our classic ravioli Nikola with veal filling, with creamy truffle sauce
freshly sliced Alba truffle on request

28 / 34

Medaglioni di Vitello al Tartufo

Veal medallions with our legendary truffle sauce, served with homemade
Tagliatelle, freshly sliced Alba truffle on request

47

Roast saddle of venison (for 2) – carved at the table

With deer-cream sauce, handmade spätzle, Brussel's sprouts, homemade red
cabbage, sweet chestnut and apple

per person

59

Fresh white truffle from Alba

The white gold is rather hard to find in Piedmont this year, resulting in relatively
high prices. If you wish, we refine your dish with fresh white truffle directly at
the table.

per gram

12

**these dishes already include the white truffle*

Wine selection "by the glass"

The perfect company by the glass

per dl / bottle

In the truffle season, the best region for wine is of course Piedmont. We have chosen a white from Cascina Chicco and two red wines from Renato Corino, a wine maker who is not very known, but produces stunning wines. They are slightly dry but with wonderful bouquet of aromas. We also could not decide about the wines, so we just took both reds to taste by the glass. Cheers!

Roero Arneis, Cascina Chicco, Piedmont (I) – white, 2016
100% Roero Arneis

8 / 56

Nebbiolo d'Alba, Renato Corino, Piedmont (I) – red, 2015
100% Nebbiolo

9 / 63

Barolo Arborina – single vineyard, Renato Corino, Piedmont (I) – red, 2013
100% Nebbiolo – 3 Gambero Rosso / 93 Parker Punkte

13 / 89

Le menu

Premier plat

Prosciutto San Daniele with DONVITO truffle oil
Nebbiolo d'Alba, Renato Corino (I) - 9.00



Deuxième plat

Creamy potato soup
refined with truffle oil and white truffle
Barbera d'Alba, Renato Corino (I) - 8.50



Troisième plat

Very thin homemade veal ravioli with our legendary truffle sauce
Chardonnay 234, Bodegas Enate (ES) - 7.50



Quatrième plat

Duo of beef and veal medaillons with our truffle sauce
Accompagne from homemade taglierini and vegetables
Barolo Arborina (Einzellage), Renato Corino (I) - 13.00

or for 2 persons

Roast saddle of venison
with seasonal side dishes
Monte Zambujeiro, Quinta do Zambujeiro (PT) - 9.00



Cinquième plat

Autumnal plum Tiramisù with a plum sorbet
Taittinger Nocturne - sec, Champagne Taittinger (F) - 13.00

oder

Cheese selection from the cheese house Bannwart in Oberrieden
Pinot Blanc, Familie Trimbach (F) - 8.00



3 courses 79

4 courses 95

5 courses 105

Wine selection

Please ask us about our wine selection we will be here to explain you all details.
The prices indicated above are per dl

Salads

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

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)

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

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)

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

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

Saltimbocca alla Romana*

Veal medaillons 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 medaillons 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 medaillons 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

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

Coupe Nesselrode

Vermicelles with vanilla ice, meringue and whipped cream 14

Tiramisù

The number one - with mascarpone cream and ladyfinger 13

Fresh homemade apple tarte

with vanilla ice cream and whipped cream 16

Zuccotto – the Schwan specialty

Parfait with a sweet stuffing, Amarena cherries and Amaretto – try it! 15

Mousse au chocolat

Dark homemade chocolate mousse 13

Karamelköppli

Flan caramel with cream 11

Panna Cotta served with raspberry sauce

11

Chocolate cake (warm), served with a scoop of stracciatella ice cream and whipped cream

12

Ice cream and sorbet flavors

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

Cheese plate (3 or 5 cheese)

Cheese selection from Bannwart Oberrieden (regional) 12 / 18

Brillat Savarin

double cream cheese

Camembert

soft cheese made of raw milk, nippy

Montagnard

soft cheese made of mountain milk, flavourful

Grigiotto

medium hard grey mould cheese with natural rind, gentle

Chällerhocker

matured hard cheese made of raw milk, strong and tasty