



SCHWAN
HOTEL & TAVERNE

*Der Treffpunkt
für Geniesser*

Menu January 2018
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 Brubacher – assistant head chef,
Goran – chef de partie, Simon – chef de partie, Dekh – Kitchen aid, Hassan – Kitchen aid
Herwig Haller – Maitre d`hotel, Cristina Vargas – waitress,
Christiane – waitress, Milan – waiter, Patrizia –Service & Breakfast
Linda Grädel – Assistant Manager, Jana Janikova– 2nd Assistant Manager,
Rebecca Violi – Assistant, Silvia Nussbaumer – Reception & Service
Fatima and Valentina - housekeeping, Tamara – apprentice Hofa EFZ
Ruedi Hintermann – General Manager

Declaration of fish and meat

Beef, Veal, Pork: Switzerland, Sausages: Italy, Fish: Switzerland, France,
Lobster: USA, Sea-Food: Vietnam, Duck: France, Oysters: France

Autumn dishes

Oysters «Fin de Claire» - N° 3 (depending on availability) served on ice with lime	daily price per piece
Creamy turnip cabbage soup with a scallop sautéed in saffron	16
Home made Ravioli filled with duck breast, topped with brown butter and orange fillets flambéed in Grand Marnier	28 / 32
Salmon Ceviche homemade with pink pepper and mint, in lemon juice and DON VITO olive oil natural, served on a cucumber carpaccio	22 / 32
Taglierini Livornese al Polipo Homemade taglierini with roasted polipo, in a sauce of tomato cubes, white wine, fresh garden herbs and DON VITO olive oil aglio e peperoncino (a little spicy!)	24 / 34
Fish-duet Pike perch and lobster tail from the grill, with a fresh herb sauce, accompanied by wild rice and broccoli polish style	52
Beef fillet rossini in a red wine sauce, served with white wine risotto and broccoli polish style	59

Wine selection "by the glass"

The perfect company by the glass per dl / bottle

... January always seems to be a special time. Some people talk about a January gap, others claim to keep their New Year's resolutions. However, let's be honest, isn't this all just a bit of a show? We think January should be honest, straightforward and a little cheerful, since the fog is already darkening our mood. We have picked three wonderful wines for you, no show but pure honesty. Three little gems from the "neighbourhood"...

Riesling vom Vulkangestein , Schäfer-Fröhlich, Nahe (D) – white, 2016 100% Riesling	9.50 / 66
Bourgogne Aligoté , François Caillon, Burgundy (F) – white, 2015 100% Aligoté	9 / 63
Château d'Aiguilhe , Comtes of Neipperg, Côtes de Bordeaux (F) – red, 2010 Merlot, Cabernet Franc	10 / 69

Le menu

Premier plat

Salmon Ceviche, homemade with pink pepper and mint,
in lemon juice and DON VITO olive oil natural, served on a cucumber carpaccio
Neumeister Sauvignon blanc, Steiermark, 2016 (A) - 8.50



Deuxième plat

Creamy turnip cabbage soup with a scallop sautéed in saffron
Puilly-Fumé Villa Paulus, Domaine Masson-Blondelet, 2016 (F) - 9.00



Troisième plat

Homemade Ravioli filled with duck breast,
topped with brown butter and orange fillets flambéed in Grand Marnier
Riesling vom Vulkangestein, Schäfer-Fröhlich, 2016 (D) - 9.50



Quatrième plat

Duet of Pike perch and lobster tail from the grill,
with a fresh herb sauce, accompanied by wild rice and broccoli polish style
Bourgogne Aligoté, François Carillon, 2015 (F) - 9.00

or

Beef fillet rossini
in a red wine sauce, served with white wine risotto and broccoli polish style
Château d'Aiguilhe, Comtes of Neipperg, 2010 (F) - 10.00



Cinquième plat

Kaki Tiramisù
Taittinger Nocturne - sec, Champagne Taittinger (F) - 13.00

oder

Cheese selection from the cheese house Bannwart in Oberrieden
Pinot Blanc, Familie Trimbach, 2015 (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 della nonna

Refreshing salad made of avocado, mango and mozzarella, refined
with basil oil, chili strips and fresh peppermint 18

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 starters served on the étagère:
Salmon ceviche, 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

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

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 tomatoes, rocket and DONVITO-Aceto Balsamico invecchiato 27

Taglierini con Gamberoni

Homemade Taglierini with king prawns, tomatoes, 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 tomatoes 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

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 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 47
with 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

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

Kaki Tiramisù The number one with a twist - with mascarpone cream, ladyfinger and Kaki	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
Karamelköpflì 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
<i>Brillat 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