



Hotel & Taverne
SCHWAN

«From the mountains to the sea ~
the tavern then and now»

Menu

Edition
5 | 2021

All prices are in CHF and include 7,7% VAT.
If you have any allergies or intolerances please ask our staff.

**Welcome to the Restaurant Taverne Schwan,
we are proud to count you among our guests!**

Our Philosophy

From the mountains to the sea ~ the tavern then and now

As early as 1530, the former community and journeyman's house «Zum Schwanen» was a popular meeting place for many merchants and travellers, who were transporting valuable goods from north to south and appreciated the former tavern due to its privileged location on one of the most important land and waterways for centuries.

As one of the officially approved taverns, the Schwan was authorized to offer the guests not only own, but also foreign meals and wines and the dishes on our menu are still reflected in the origins of history today:

From the mountains to the sea ~ from tried and true local delicacies to modern delights from afar.

The Team

Daniel Käser – Head Chef

Goran – Chef de Partie, Julien – Chef de Partie

Safouatou – Kitchen aid, Carolina & Luke – Apprentice Cook EFZ

Sascha Lutz – Chef de Service

Emilia Fani & Sascha Ryffel – Chef de Rang,

Ricardo – Apprentice Restaurant Specialist EFZ

Jana Janikova – Reception & Assistant Manager

Nicola Monserrato – Trainee Operational Assistant

Silvia Nussbaumer – Reception & Service

Aferdita – Housekeeping

Ilaria & Claudia – Apprentice Hotel Specialist EFZ

Ruedi Hintermann – General Manager

Declaration of Origin

Beef, veal & sausages: Switzerland | Poultry: France | Venison: Germany

Pulpo: Central Atlantic | Pike Perch: Switzerland | Crustaceans: Vietnam

Soups

Forest mushroom soup

Forest mushrooms | cream | beetroot reduction

12

Pumpkin soup

Hokkaido pumpkin | Pink Lady apples | pumpkin seed oil | crème fraîche

14

Starters

Mixed salad

Salad leaves | cucumber-dill | Beetroot-red onions | carrots-oranges

14

Spinach salad with goat cheese

Sour cream dressing | «Belper Knolle» cheese | black walnuts

16

Pulpo Carpaccio *

white-bean cream | Granny-smith puree | apple reduction
smoked paprika | caper blossoms

22

Wild starter *

Wild boar ham | turnip carpaccio | deer sausage | marinated mushrooms

23

** We are happy to serve large portions with a surcharge of CHF 10.00*

Seasonal

Wild vegi plate

Spätzli | orange-chestnuts | wild mushrooms | red cabbage | cranberry-pear 32

Fried quail breast with figs

Quail breast | pumpkin-potato-mash | port wine figs | Brussels sprouts | jus 42

Roe deer stew Hunter's style

Roe deer stew | Spätzli | red cabbage | cranberry pear 36
fried wild mushrooms | croûtons | silver onions | parsley

Saddle of venison from 2 persons (only in the evening)

flambéed at the table | in 2 services 64

Spätzli | red cabbage | orange-chestnuts | venison jus
Pumpkin-potato-mash | fried wild mushrooms | cranberry-pear | venison jus

Pulpo *

Roasted Chorizo | Borlotti-beans with spicy tomato sauce | lime 36
pickled sweet pepper | wasabi nut

* We are happy to serve small portions, reduction CHF 5.00.

Pasta

«Schwan Ravioli» *

Veal filling | nut butter with sage | cherry tomatoes | parmesan 34

Taglierini aglio olio with prawns *

Black Tiger Prawns | taglierini | peperoncini | garlic | parsley 36

Herb-gnocchi *

Tomato cream sauce | leaf spinach | Datterini-tomatoes | sliced parmesan 28

Tried and true

Butter pike-perch from Lago Maggiore

Corn | corn-sauce | braised beetroot | Granny Smith apple
grilled porcini | brussels sprout 46

Veal cheeks

Barbera-Jus | Gremolata | spinach leaves | fried potatoes with marjoram 46

Veal sliced Zurich style *

Mushrooms | fried onions | crème fraîche | buttered rösti 42

Beef fillet Stroganoff *

Whiskey | sour cream | taglierini 49

** We are happy to serve small portions, reduction CHF 5.00.*

Sweet delights

Café Gourmand

Espresso & mini dessert 9

Caramel cream

Milk cream | caramel | whipped cream | berries 10

Vermicelles with whipped cream

Vermicelles | vanilla ice cream | meringues | whipped cream 13

Pink Lady apple tartelette

Cinnamon sugar | whipped cream | vanilla ice cream 15

Dessert «Plättli»

A composition of all desserts in a small variation 27

Ice Cream

Vanilla | raspberry | chocolate chip | coffee 4

Sorbets

Plum | blood orange | Williams pear | lemon 4
with the perfect shot +6

Cheesy

Brillat Savarin - Double cream cheese | raw milk

Montagnard - Soft cheese made from mountain milk | aromatic

St. Agur – Blue cheese | double cream | raw milk | modestly spicy

Chevre Buche – Soft cheese | goat milk | powerful

Grigiotto - Semi-hard grey mould cheese | natural rind | mild

Chällerhocker - Matured hard cheese | raw milk | spicy

Plate | 3 types 12

Plate | 5 types 18

'Plättli' | for 2 persons with 6 types 25

Liquids for dessert 5 cl

Hill 3 – Trockenbeerenauslese, Leo Hillinger, Austria 10.50
Chardonnay, Sauvignon blanc | 2015

Ruster Selektion - Beerenauslese, Heidi Schröck, Austria 7.50
Welschriesling, Weissburgunder | 2015

Eiswein, Lilac & Kracher, Transsylvanien 9.50
Neuburger, Muskat Ottonel, Pinot Gris | 2016

Dolc Sa Vall, Miquel Gelabert, Mallorca 6.50
Kleiner Muskateller, Muskateller Alexandria | 2017

Liquid to cheese 5 cl

Old Tawny Port – San Leonardo, Portugal 12.50
10 years matured

We also know how to celebrate!

In our stylish Vinothek you can organise celebrations for up to 26 people, in the whole restaurant there is room for up to 60 people.



Exclusively and paired with your individual ideas, all wishes and expectations, that make your day the perfect day, can be fulfilled - from a flying dinner to the classic plate service to «La Grande Tavolata».

You don't feel like going home?

Why don't you stay? Our 22 romantically and playfully furnished rooms invite you to relax and offer the perfect home for single travellers, friends, couples or families - from single rooms to family suites. Pets are also very welcome.



Breakfast the next day is also taken care of - all our room rates include breakfast and on weekends (Saturday & Sunday) you can enjoy the breakfast offer even until 11.00 am.

Take advantage of our direct booking discount and book directly with us.

A little history lesson

How it all began...



The Hotel & Taverne Schwan embodies an important piece of Horgner community history. This is where the first Horgner community hall was standing, built between 1462 and 1466, which served as a tavern for the villagers. The building was financed by 55 citizens. If the other inhabitants also wanted to use the tavern, they could buy themselves in as «journeymen», which is why the oldest records usually refer to the town hall as «journeyman's house».

Today's guesthouse was built in 1679/1680, when the community replaced the old journeyman's house with a new building. During this time the first sign of the guesthouse was put up. This sign naturally showed the heraldic animal of the community, as the guesthouse still served as a community centre. Thus the Schwan came to its name.

In 1857 the guesthouse became privately owned. The former, probably around 1730 forged guesthouse sign with the swan remained in the possession of the municipality and reminds until today of the past of the guesthouse as community and journeyman's house.

From the tavern to today's Hotel & Taverne Schwan

In the course of the 19th century, the journeyman's house gradually lost its significance as a community hall. The large population growth made it necessary to move the meetings of the school and political community to the church. In addition, the Schwan was faced with competition from a number of new guesthouses. In 1857 the community finally sold the old journeyman's house and the Schwan has since been owned by private individuals.

Various renovations gave the guesthouse its present appearance, especially the total renovation of 1956/1957, which transformed the guesthouse into a modern hotel and created the «Taverne» on the ground floor. The southern and western extensions had already been added in 1817/1818.

At the end of the 19th century the Schwan established itself as a meeting place for the Horgner labour movement. The large and small hall on the upper floor initially served

the «Grütliverein» and the trade unions, later also the social party (SP) Horgen, founded in 1908, for decades as meeting places.

Then Josefina Forrer-Bärtschi took the fate of the hotel in her resolute hand. For 50 years she remained owner and host in the Schwan. Under her aegis in 1956/57 it was rebuilt and renovated. Both halls disappeared in favour of hotel rooms. The old community hall was gradually transformed into a popular hostel for business guests from home and abroad.

After the purchase of the Schwan by Vito and Doris Esposito in 2004, the restaurant and the hotel underwent a gentle overall renovation. Four years later the former «Feller Confiserie» was added as an extension to the restaurant.

After 14 exciting years, Espositos sold the hotel to Heidi & Hanspeter Günthardt and Rolf Weber from Horgen, who appointed Ruedi Hintermann, who had been acting as Managing Director since 2015, as tenant of the Schwan.

The sympathetic Swiss runs the business since then with a lot of heart and passion and constantly sets himself and his team new goals to meet his own high expectations and demands - in line with today's philosophy: «From the mountains to the sea ~ the tavern then and now».

