



Hotel & Taverne  
**SCHWAN**

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

## **Menu**

Edition  
4 | 2023

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

Markus Täumer – Head Chef

Sabine – Chef de Partie

Yonas – Kitchen aid, Luke – Apprentice Cook EFZ

Sascha Lutz – Chef de Service

Diana & Lale – Chef de Rang, Mohammed – Breakfast service

Ricardo – Apprentice Restaurant Specialist EFZ

Antony Chappuis – Reception & Assistant Manager, Silvia – Reception & Service

Aferdita & Ruka & Selvete – Housekeeping

Nicolas Dumkow – Deputy General Manager

Ruedi Hintermann – General Manager

## Declaration of Origin

Beef, veal, pork and chicken: Switzerland | Cured ham: Italy

Sea bass: Turkey | Pulpo: Central Atlantic | Crustaceans: Vietnam

Salmon: Norway

## The Tavolata «Taste of the Schwan»

min. 4 People

*"Eating is a need, enjoying is an art".*

### Caesar Salad

Lettuce salad with  
Caper apples, Croutons and Grana Padano

### Shrimps al ajillo

Shrimps cooked in garlic oil

### Toasted crostini

with coppa and olive tapenade

### daily recommendation

a summery appetizer creation

\*\*\*

### Fried sea bass fillets

Almond crust and lemon zest

### Grilled escalope of veal

Veal jus

### Piementos de padron

with sea salt

### Patatas con hierbas

Roasted potatoes with fresh herbs

### Zucchetti

with fresh mint

\*\*\*

A dessert composition from the patisserie

89 CHF per Person

All dishes are served in 3 courses on large plates in the middle of the table

## Soups

### Cold cherry gazpacho

Tomato | cucumber | pepper | croutons 14

### Mediterranean fish soup\*

Vegetable julienne | saffron | seafood | fish fillets 17

## Starters

### Mixed Salad (Veg)

leaf salads | seasonal side salads | olives | pepperoni 14

### Vegan avocado ceviche

Hearts of palm | mango | red onion | coriander | chili | ginger  
Lime 17

### Asian salmon tartare (70g) \*

Cucumber | mustard-honey | chives | olive oil | chili  
Teriyaki ginger | Nepal sesame | lime | warm herb baguette 22

## Lounge Delights

### Schwan Caesar's Salad

Lettuce salad | Caesar sauce | bacon | caper apples | croutons | Grana Padano 18  
+ Chicken breast strips (100g) 9

### Schwan Burger

Swiss veal mince beef (150g) | burger bread | radicchio 23  
Emmentaler Cheese | pickled red onion | olive-lemon crème fraîche  
+ *homemade country cuts with herb sour cream sauce* 7

\* Available as main course CHF 38.00

## Pasta

### «Schwan Ravioli» \*

Veal filling | nut butter with sage | cherry tomatoes | parmesan 35

### Taglierini aglio olio with prawns \*

Black Tiger Prawns | taglierini | pepperoncini | garlic | parsley 37

### Herb-gnocchi \* (Veg)

Tomato cream sauce | leaf spinach | datterini-tomatoes | sliced parmesan 29

## Tried and True

### Pulpo \*

Roasted Chorizo | borlotti-beans with spicy tomato sauce | lime  
pickled sweet pepper | wasabi nut 37

### Veal sliced Zurich style \*

Mushrooms | fried onions | crème fraîche | buttered hash brown 42

### Beef fillet Stroganoff \*

Whiskey | sour cream | taglierini 49

### Swiss Beef tenderloin (160 g)

Rosemary foam | Spanish peperoni | cherry tomatoes | potatoes with herbs  
*as Surf & Turf with two giant prawns* 54  
+12

### Loup de mer

Sea bass fillet | almond crust | mint zucchini | saffron risotto 42

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

## Sweet delights

### Café Gourmand

Espresso & mini dessert of your choice 9

### Summer ice cream cup

Triple ice cream | fresh berries | mint | crunchy topping 12

### Nougat parfait

Semi-frozen | nougat | honey | hazelnut 12

### Mango Panna Cotta

Baked chocolate cigar 14

### Schwan Cheesecake

Berry glaze | crispy fruit 15

### Dessert «Plättli» for 2 people

A composition of small desserts from our pastry 27

### Liquids for dessert

5 cl

#### Dolc Sa Vall, Miquel Gelabert, Mallorca

6.50

Kleiner Muskateller, Muskateller Alexandria | 2018

#### Hill 3 – Trockenbeerenauslese, Leo Hillinger, Austria

11.00

Chardonnay, Sauvignon blanc | 2015

#### Eiswein Cuvée, Gerhard Kracher, Austria

10.00

Welschriesling | 2019

### Ice Cream

vanilla | chocolate chip | coffee

4

### Sorbets

blood orange | lemon

with the perfect shot

4

+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 people with 6 types

25

### 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 even enjoy the breakfast offer 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. Here was the first Horgner community centre, built between 1462 and 1466, which served as an Inn for the villagers. The construction was financed by 55 citizens. If the other residents also wanted to use the Inn, they could buy in as "journeymen", which is why the town hall is usually referred to as a "journeyman's house" in the oldest records.

Today's Inn 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 Inn was erected. Of course, this sign showed the heraldic animal of the community, since the Inn still served as a community centre. This is how the swan got its name.

In 1857 the Inn went into private ownership. The former inn sign with the swan, probably forged around 1730, remained in the community's possession and is still a reminder of the Inn's past as a community and journeyman's house.

### From the tavern to today's Hotel & Taverne Schwan

In the course of the 19<sup>th</sup> century, the journeyman's house gradually lost its importance as a community hall. The large growth in population made it necessary to move the meetings of the school and the political community to the church. Also, the swan got competition from some new inns. In 1857 the community finally sold the old journeyman's house and the swan has been privately owned ever since.

Various conversions gave the inn its current appearance, above all the total renovation of 1956/1957, which transformed the inn into a modern hotel and created the "tavern" on the ground floor. The southern and western extensions were added as early as 1817/1818.

At the end of the 19<sup>th</sup> 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 as meeting places for the "Grütliverein", the trade unions and later also for the Social Party (SP) Horgen, which was founded in 1908.

Then Josefina Forrer-Bärtschi resolutely took over the fate of the hotel. For 50 years she remained the owner and hostess of the Schwan. It was rebuilt and renovated under her aegis in 1956/57. Both halls disappeared in favor of hotel rooms. The old community hall gradually became a popular hostel for business travellers from home and abroad.

After Vito and Doris Esposito bought the Schwan in 2004, the restaurant and hotel underwent a thorough renovation. Four years later, the restaurant was expanded to include the former "Feller Confiserie".

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

Since then, the likeable Swiss has been running the business with a lot of heart and passion and keeps setting new goals for himself and his team in order to meet their own high expectations and demands - in line with today's philosophy: "From the mountains to the sea ~ the tavern then and now".

