



Hotel & Taverne  
**SCHWAN**

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

## **Menu**

Edition  
1 / 2019

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**

Simon Hörler – Head Chef

Martin – Chef de Partie, Goran – Chef de Partie, Yohannes – Kitchen aid

Herwig Haller – Chef de Service

Cristina – Chef de Rang, Milan – Chef de Rang

Patrizia – Breakfast & Service, Emilia – Apprentice Restaurant Specialist EFZ

Jana Janikova – Reception & 2nd Assistant Manager

Silvia Nussbaumer – Reception & Service

Jolana Daniová – Housekeeping, Ilaria & Noëmi – Apprentice Hotel Specialist EFZ

Michaela Matschinger – Business Development Manager

Ruedi Hintermann – General Manager

### **Declaration of Origin**

Beef, veal, pork: Switzerland / Sausage products: Italy & Austria /

Fish: Switzerland, France, Netherlands / Crustaceans: Vietnam

## Tasting Menu from 2 persons\*

*The ideal menu if you can't decide, but want to try a lot: Create your own personal menu from the courses below. Each course is divided, according to the motto "sharing is caring".*

Lettuce hearts / veal milks / pears / sage

Home-pickled salmon / dill cucumbers / honey dijon mustard / sour cream

Scallop / violet mashed potatoes / cauliflower / pineapple

Taglierini / Black Tiger prawns / lobster butter / datterini tomatoes

Pulpo / green beans / thyme / vinegar onion / chorizo

Black cod / caper butter / salicornia algae / venere rice

Veal cheeks / Barbera jus / fresh spinach leaves / potato gratin

Veal blanket / bacon / mushroom / pearl onions / puff pastry

Brownie / chocolate / sour cherry / fior di latte

Parfait / passion fruit / thyme / chili / honey chip

### Menu price per person

5 courses / 78

6 courses / 91

7 courses / 104

8 courses / 117

### Wine pairing

4 wines / 55

5 wines / 65

6 wines / 75

10 cl per wine / 5 cl per sweet wine

\* We serve the menu in the evening and kindly ask you to choose one menu per table.

## Soups

Red beetroot / coconut milk / horseradish	11
Cauliflower / saffron / parmesan croutons	14

## Salads

Leaf salads / beetroot-mustard seeds / carrot-orange / cucumber-dill	14
Lamb's lettuce / mushrooms / bacon / grapes / pomegranate	16
Lettuce hearts / veal milks / pears / sage	18

## Starters

Goat cheese / brick dough / spinach leaves / mango chutney	15
Home-pickled salmon / dill cucumbers / honey dijon mustard / sour cream	16
Scallop / violet mashed potatoes / cauliflower / pineapple	22
Beef carpaccio / dried tomato / mushrooms / 'Belper Knolle'	26

## Pasta

Mascarpone gnocchi / tomato sauce / lime / garlic *	24
Fregola Sarda / ratatouille / buffalo mozzarella / olive crostini *	26
Pulpo ravioli / lemon / chorizo / ricotta / pistachio *	32
Taglierini / Black Tiger prawns / lobster butter / datterini tomatoes *	36

## Braised

Belly bacon / cider / violet mashed potatoes / fennel sauerkraut	35
Veal blanket / bacon / mushroom / pearl onions / puff pastry	45
Veal cheeks / Barbera jus / fresh spinach leaves / potato gratin	48

## Swim swam swum

Pulpo / green beans / thyme / vinegar onion / chorizo *	34
Black cod / caper butter / salicornia algae / venere rice	52

## Tried and true

Veal sliced Zurich style / fried onion / crème fraîche / rösti *	42
Beef fillet Stroganoff / whisky / sour cream / taglierini *	49

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

## Grilled

Sirloin steak / veal / 180 g	43
Rib-eye steak / beef / 250 g	52
Filet / beef / 180 g	58
Steak / salmon / 200 g	39
Black Tiger prawns / 250 g	49
Whole fish / sole / 400 g	59

*A side dish and a sauce are always included in the price of the dish.*

## Side dishes 6

Ratatouille  
 Fennel sauerkraut  
 Violet mashed potatoes  
 Venere rice  
 Potato gratin  
 Fregola Sarda  
 Rösti  
 Taglierini

## Sauces 4

Veal jus  
 Café de Paris  
 Chimichurri  
 Caper butter  
 Mango chutney

## Sweet delights

Slice / puff pastry / vanilla cream / currants	12
Mousse / mascarpone / pomegranate / pistachio caramel	14
Parfait / passion fruit / thyme / chili / honey chip	14
Brownie / chocolate / sour cherry / fior di latte	15
Café Gourmand / espresso & mini dessert	9

## Ice Cream & Sorbets

Fior di latte / amarena cherry / vanilla / chocolate chip / coffee / Gin Breil Pure / grape / lemon	4
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## Cheesy

### *Brillat Savarin*

Double cream cheese / raw milk

### *Camembert*

Soft cheese / raw milk / recent

### *Montagnard*

Soft cheese / mountain milk / aromatic

### *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 5 types	25

## 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 11.30 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 Josefine 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».

