

# BISTRO

by REGINA MONTIUM

# Welcome

A very warm welcome at BISTRO by Regina Montium.

We would like to indulge you with the best ingredients of Switzerland — truly only made in Switzerland.

Our team is constantly searching for forgotten plants, products with heart and great potential - all in front of our home. We see it as our purpose to show the richness of our Swiss raw products.

We leave the path of conventional cooking and want you to experience more than ever before.

Our kitchen opening hours are between 11.30 a.m. to 2.30 p.m.

May you have moments of delight in our BISTRO by Regina Montium.

All our products are solely made in Switzerland.

Please speak to a staff member if you have any food allergies or intolerances.

# BREAD



# A PIECE OF CULTURE

## We feel strongly about our bread!

We would like to serve you a piece of culture which is made naturally with sourdough and baked in our wood-fired oven.

Sourdough bread made by Eigenbrötler served with a dip 9.50

## RIGI WATER

«Water is the driving force of all nature» and shouldn't be made a privilege.

We only charge a service fee for bottling, refrigeration and rinsing the glasses.

1.0 l Rigi water (with or without gas) 9.50

0.5 l Rigi water (with or without gas) 6.00

## APERO | LONGDRINKS



## **VIN MOUSSEAUX COEUR DE CUVÉE**

Hand-shaken sparkling wine from Henri Cruchon, Echichens VD, 100% Chardonnay 13.00

## **PET NAT «MARS» - a sparkling Summerwine**

Bottle fermented natural wine from Marco Casanova, Walenstadt, 100% Seyval blanc 10.50

## **CHRÜTERWÄSSERLI (non-alcoholic)**

Essence made from herbs from Rigi mountain with cherry and aronia berry juice 8.50

## **DER TÜFTLER (non-alcoholic) we tinker something for you**

9.50

## **GIN TONIG**

Homemade tonig water made from gentian root with our limited Single-Tree-Gin made from Rigi juniper and botanicals from our garden in addition flavoured ice cube 15.50

## **CAMPARIGI Liqueur made from rowan berries and currants with white wine**

13.00

## **FRAGOLINO**

Americano grape summer drink sparkling wine with mint and strawberry ice cubes 12.00

## **PAPAYA-FIZZ**

Papaya lemonade with vodka from Entlebuch and mock quince 15.50

# LUNCH



Yummy    gravy

menschen unseres vertrauens

ehrlich

Juicy

Sauce im Bart    soooo goood

ournée

NEU

Rauch

was uns spass macht    re**fresh**

SOUL

INszene

organic

simple    was zum Erzählen

TRÈS BIEN

highLight

der HAMmehr

avec plaisir

## OUR STARTERS

### RIGI ZUM TEILE

Homemade smoked fish, homemade dried meat, more fascinating appetizers and cheese 42.00

### LUKEWARM LENTIL SALAD

Lentils from Lake Geneva, pickled vegetables from Rigi mountain, caramelised organic goat cheese from farm Freibergen 22.00

### SALAD BOWL

Fresh green salad with crunch and pickled vegetables (TO SHARE + CHF 4.00 p.p.) 16.00

### IN ADDITION:

Sourdough bread made by Eigenbrötler served with a dip 9.50



## SMALL APPETITE

### RIGI-FRIES ZUM TÜNKLE

Fried earth grown vegetables with REGINA`SAUCE 11.00

### SALAD BOWL

Fresh green salad with crunch and pickled vegetables (TO SHARE + CHF 4.00 p.p.) 16.00

### SUPPÄ VO HÜT

Soup of the day 16.00

### VOM FISCHER

Whitefish from the surrounding lakes fried in beer batter served with REGINA`SAUCE 32.00

### SUMMER VEGETABLES

Marinated summer vegetables with swiss buffalo mozzarella and false olives 26.00

## MEAT DISHES

### TERROIR-BURGER

180 g beef, homemade brioche-bun, alpine cheese,  
red onions and pickled vegetables

39.00

+ Rigi fries or salad

### POLENTA «Meadow»

Creamy polenta from Tessin with Sbrinz (a very hard cheese), Ragout of Rigi organic beef  
and vegetables

35.00

### RIGI BEEF «Garden»

Pink roasted precious piece organic beef from Rigi with herbed mashed potatoes, onion  
melt and seasonal vegetables

45.00

## **VEGETARIAN**

### **ORGANIC-POTATO-GNOCCHI**

Potato-Gnocchi with herbs, summer vegetables and 2-year-old Sbrinz (cheese) 28.50

### **ONSEN-EI**

Gently simmered egg with vegetables and hollandaise sauce made of rape 28.00

### **ALPINE-OMELETTE**

Eggs from Rigi mountain with alpine butter, crème fraîche, cheese and pesto 21.00

## FOR THE LITTLE ONES

### WALDFEE

Small green salad

6.50

### SUPPECHASCHPER

Small portion of the soup to the day

8.00

### ZUM TÜNKLE

Small portion of Regina fries with tomato sauce

8.00

### WÜRSCHTLI

A pair of little pork sausage with tomato sauce and cucumbers (sour)

12.00

### BAMBINO

Small portion of creamy polenta with braised organic young beef and vegetables

16.00

### RÄUBERTELLER

An extra plate to share a dish

0.00

## DESSERT

### COUPE REGINA MONTIUM

Nuts, caramel, salty caramel, cream, butter crumble 13.00

**CRUMBLE WITH MARINATED FRUIT** and cream 10.50

### ALP-DESSERT

Cream cheese mousse, butter crumble, fruit compote, elderberry ice cream, nuts 16.00

### ICE CREAM - homemade!

Caramel «beurre salé» | elderberry - sour cream | rhubarb granita | 5.00

Strawberry | organic-hazelnut 1.50

With cream

Rhubarb sorbet with sparkling wine 9.50

**BEVERAGES:  
LEMONADES | WINE BY GLASS | HOT BEVERAGES**



## FROM OUR HERB HOTEL LEMONADE MANUFACTURE

(without caffeine, colouring or added flavour)

**COLA** French southernwood and herbs from the herb garden - **blackberry ice cube** 6.00 / 3 dl

**RHUBARB** with rhubarb from the herb garden - **thyme ice cube** 6.00 / 3 dl

**HERBAL ICE TEA** from the herb garden - **thyme ice cube** 6.00 / 3 dl

**TONIG-WATER** made from gentian root with melissa - **elderberries ice cube** 6.00 / 3 dl

**PAPAYA** from the tropical house wolhusen - **sham quince ice cube** 6.00 / 3 dl

**ELDERFLOWER** from Elderflower - **elderberries ice cube** 6.00 / 3 dl

**CHRÜTERWÄSSERLI** essence of rigi herbs with cherry and aronia berry juice  
- **blackberry ice cube** 8.50 / 3 dl

## APPENZELLER BEER UND MÖHL MOST

QUÖLLFRISCH BEER	6.50 / 3 dl
LAGER «QUÖLLFRISCH HELL» BEER	7.00 / 5 dl
KEG BEER	7.00 / 3 dl
WHEAT BEER	7.50 / 3 dl
SCHWARZER KRISTALL	7.00 / 3 dl
LEERMOND (non-alcoholic)	6.50 / 3 dl
PANACHÉ (with homemade Citro)	6.50 / 3 dl
SUURE MOST (cider with or without alcohol)	7.00 / 5 dl



## WHITE WINE / ROSÉ BY GLASS

### SEEMÜHLE SAVIGNON BLANC, Casanova Wine, Walenstadt

100% Savignon Blanc, Demeter certified

9.00 / 1 dl

### ALTESSE, Henri Chrchon, Echichens (Orange wine)

100% Altesse, Demeter certified

9.00 / 1 dl

### CUVEE BLANCHE, Markus Reinhard, Luzern

Solaris and Johanniter, Organic wine

8.50 / 1 dl

### SCHILLER, Louis Liesch, Malans (ROSÉ)

100% Pinot Noir, Demeter certified

9.00 / 1 dl

**Bottled wines are listed in our separate wine selection.**

## RED WINE BY GLASS

### **MERLOT TICINO, Martin Feer, Lamone**

100% Merlot, aged in steel tank, biodynamically produced

8.00 / 1 dl

### **ASSEMBLAGE, Chanton 2014, Visp**

Pinot Noir and Gamay

7.50 / 1 dl

### **Merlot Malbec, Grillette, Neuchâtel**

Organic wine, 12-month Barrique, biodynamically produced

9.50 / 1 dl

### **SYRAH, Henry Chrchon, Echichens**

Organic wine, 18-month Barrique

9.50 / 1 dl

## FOR COLD DAYS

### «HERBAL TEAS «

**House Mixture | Sofa tea | Witch tea | Mint tea |**  
And many more (ask for our Tea card)

6.00 / 3 dl

### **KAFI LUZ** (Spirits made by Urs Hecht)

Damask Plum | Träsch (pear) | Herbs | Plum  
Or our house spirit with walnut liqueur and cream

7.50 / 2 dl

9.50 / 2 dl

### **EDELWEISS-PUNCH**

Orange scent tagetes with apple brandy

8.00 / 3 dl



## **OUR LAST EXCEPTION**

**Our coffee beans are the only resource we obtain from a foreign country. Everything else is grown and produced in Switzerland.**

**The coffee and espresso beans are gently roasted by Patrick HOSENNEN in GERSAU.**

**It is served with organic milk from Rigi mountain.**

<b>COFFEE crème or nature</b>	<b>4.90</b>
<b>ESPRESSO «DEZALEY»</b>	<b>4.90</b>
<b>ESPRESSO DOPPIO</b>	<b>6.50</b>
<b>BIG MILK COFFEE</b>	<b>6.20</b>
<b>CAPPUCCINO</b>	<b>5.50</b>

## IN THE AFTERNOON — 2:30 a.m. to 5:00 a.m.

### UFEM BRÄTTLI

Rigi-Alp cheese, Chämi bacon from the Ueli farm, home-pickled vegetables from the Grubisbalm organic farm. served with bread and homemade mustard

35.00

### SALAD BOWL

Fresh green salad with crunch and pickled vegetables (TO SHARE + CHF 4.00 p.p.)

16.00

### SUPPÄ VO HÜT

Soup of the day

16.00

### LUKEWARM CRUMBLE WITH FRUIT with cream

10.50

### ICE CREAM - homemade!

Caramel «beurre salé» | elderberry - sour cream | rhubarb sorbet |

Strawberry | hazelnut

5.00

With cream

1.50

Rhubarb sorbet with sparkling wine

9.50