



STARTERS

Mixed leaf salad 9.50

Vegetable julienne, croutons, herbs

Autumn salad 13.50

Leaf salad, marinated pumpkin, sautéed chanterelles, apple, honey-mustard dressing with air-dried venison ham + 5.00

Lamb's lettuce salad 14.50

Bacon, egg, croutons

Cream of pumpkin soup 12.50

Pumpkin-vanilla brittle, pumpkin seed oil, pumpkin muffin

Beef tartare 140 g (gluten-free on request) 21.50 | 31.50

BBQ sauce, cured egg yolk, onion chutney, toasted bread

Smoked salmon tartare 18.50 | 28.50

Couscous, dried fruit, pomegranate

Buffalo chicken wings 17.50 | 12.50

Sour cream

Buffalo chicken wings 26.50 | 21.50

Mixed leaf salad, vegetable julienne, croutons or Hobergs fries

Bruschetta per piece 5.50

with air-dried venison ham

with air-dried woolly pig ham

with bresaola

with pulled pork

with pulled mushrooms

with hummus

BOWLS

Salad bowl 28.50 | 23.50

Mixed leaf salad, pomegranate, marinated pumpkin, couscous, dried fruit, edamame, hummus, vegetable julienne, herbs, apple, croutons

with strips of chicken + 11.00

with pulled pork + 11.00

with prawns + 11.00

with pulled mushrooms + 9.00

with arancini + 9.00

Our dressings: French | Italian | sesame-wasabi | mango-chilli | honey-mustard



MEAT

Saddle of venison for two or more, per person 220 g 68.00

Spaetzle, truffle polenta, red cabbage, savoy cabbage, Brussels sprouts, pumpkin, creamy game sauce, pear, cranberries, chestnuts, served in two courses

Venison entrecôte with hazelnut crust 44.50 | 39.50

Spaetzle, red cabbage, port wine sauce, savoy cabbage, Brussels sprouts, pumpkin, pear, cranberries, chestnuts

Roe deer escalope 40.50 | 35.50

Spaetzle, red cabbage, savoy cabbage, Brussels sprouts, pumpkin, creamy game sauce, pear, cranberries, chestnuts

Braised venison in pepper sauce 32.50 | 27.50

Spaetzle, red cabbage, savoy cabbage, Brussels sprouts, pumpkin, pear, cranberries, chestnuts

Sliced roe deer and venison 42.50 | 37.50

Spaetzle, red cabbage, savoy cabbage, Brussels sprouts, pumpkin, creamy game sauce, pear, cranberries, chestnuts

Wild boar shank 40.50

Red wine sauce, spaetzle, red cabbage, savoy cabbage, Brussels sprouts, pumpkin, pear, cranberries, chestnuts

Pork cordon bleu (gluten-free on request) 39.00 | 34.00

Filled with pastrami, caramelised onions and Käser-Franz cheese, served with Hobergs fries and vegetables

Breaded pork escalope (gluten-free on request) 33.00 | 28.00

Hobergs fries and vegetables

FISH

Swiss Alpine pike-perch 45.50 | 41.50

Prosecco foam, celeriac purée, chanterelles

VEGETARIAN

Porcini ravioli 37.50 | 32.50

Porcini mushrooms, cream sauce with black truffle

Autumn side dish platter 34.50 | 29.50

Creamy mushroom sauce, pretzel dumplings, spaetzle, red cabbage, savoy cabbage, Brussels sprouts, pumpkin, pear, cranberries

Aubergine cordon bleu (gluten-free on request) 28.50

Filled with Brie, pears and walnuts, served with Hobergs fries and vegetables

We are happy to provide verbal information about allergens.

Never miss news from Hobergs Kulinarik-Welt - sign up for the newsletter now.



OUR SUPPLIERS

Chicken, beef, pork

Bread

Eggs

Fruit and vegetables

Cheese

Meat, sausages, game

Chicken

Fish

Exclusively Swiss meat

Bäckerei Zwysig, Sempach & Bäckerei Hänggi, Rothenburg

Ottiger family, Hof Schöneegg, Rothenburg & Barmettler family, Hof Obmoos, Rothenburg

Mundo AG, Rothenburg / Burri's Hofladen, Rain

Fläcke Chäsi, Beromünster, Pistor

Pistor, Rothenburg / Bertiswiler Metzger, Rothenburg / Galloway beef + woolly pig: Bronner's, Eschenbach, Entlebucher Wild Jagd

Frifag, Rain

Spielhofer Fisch AG

All prices in CHF and include 8.1% VAT



DESSERTS & CHEESE

Vermicelles (sweet chestnut purée) 12.50

Meringues, whipped cream
+ kirsch 3.00

Coupe Nesselrode 16.50 | 11.50

Meringues, vanilla ice cream, whipped cream
+ kirsch 3.00

Red wine plum compote 12.50

Vanilla ice cream
+ Vieille Prune 3.00

Caramel sundae 12.50 | 9.50

Salted caramel and vanilla ice cream, wafer, popcorn

Coupe Denmark 12.50 | 9.50

Vanilla ice cream, chocolate sauce, whipped cream

Cheese platter, 5 varieties 15.50

Fig mustard, bread

HOUSE-MADE ICE CREAM

House-made ice cream per scoop 5.00

Whipped cream supplement 1.50

Dairy ice cream flavours:

Vanilla

Salted caramel

Stracciatella

Chocolate

Mocha

Nutella

Eicher cherry yoghurt

Walnut yoghurt

Strawberry

Sorbet:

Mango-passion fruit

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