

# SCHIFF



## ENGLISH MENU



# SOMETHING GREEN

**Seasonal green salad** 9.50  
with seeds

**Spring fregola** 19  
with burrata, strawberries, glazed tomatoes,  
herb-crumble and a light balsamic and honey vinaigrette

# SOMETHING WARM

**Soup of the day** 9

**Crispy perch** 29 / 36  
served with a mixed spring salad

**Chicken breast** 38  
served with rosemary jus, potatoe churros and  
fresh spring vegetables

**French fries** 6.50 / 8.50  
small or large portion

**Gnocchi alla Sorrentina** 32  
Gnocchi in a tomatoe-basil-sauce, topped with  
parmesan and burratina

Prices in Swiss Francs, incl. VAT and service.

Our staff will be happy to provide information on allergens and intolerances.



# SOMETHING COLD

## **Sandwiches**

9

served with Appenzeller cheese, pesto rosso or mortadella and a small side salad

## **Swiss beef tartare mediterranean style**

26 / 36

served with dried tomatoes, pine nuts, herbs, toast, tomatoe oil and capers

# TO SHARE

## **Appetiser platter**

30

mortadella, ventricina, raw ham, focaccia, feta-salad, marinated zucchetti, pickles

## **Veggie platter**

30

selection of cheese, marinated olives, falafel-variations, stracciatella, focaccia, marinierted zucchetti



# SOMETHING SWEET

<b>Cheesecake in a jar</b> with rhubarb compote	15
<b>Ricotta-vanilla crème</b> served with strawberries and almond-crumble	15
<b>Dark chocolate-yoghurt-mousse</b> served with raspberry-coulis	15

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# ICE CREAM AND COUPES

<b>Coupe Brookie</b>	16
Vanilla ice cream, homemade cookie- und brownie pieces and caramell sauce	
<b>Coupe Affogato</b>	14
Vanilla and chocolate ice cream, espresso and Baileys	
<b>Coupe Romanoff</b>	15
Vanilla ice cream, strawberries, strawberry-coulis, whipped cream	
<b>Coupe Melba</b>	14
Vanilla ice cream, peaches, raspberry coulis, almond splitter and whipped cream	
<b>Ice cream, per scoop</b>	3.80
Chocolate, mokka, vanilla, yoghurt, strawberry	
<b>Sorbet, per scoop</b>	3.80
Lemon, mango, rasperry	
<b>Topped of with whipped cream</b>	1.50



## HOT DRINKS

Coffee, espresso		4.90
Coffee with milk		5.70
Latte macchiato, cappuccino		5.80
Double espresso		6.60
Tea, various sorts		4.80
Ovo or hot chocolate, also cold		5.20
Milk, cold or warm	2 dl	3.90
«Kaffee fertig», «Kaffee Lutz»		7.90
Corretto Grappa, tea rum		8

## NON-ALCOHOLIC DRINKS IN BOTTLES

Sparkling and still mineral water	3.5 dl	5.10
	5 dl	6.90
Sinalco Cola, Sinalco Cola Zero	3 dl	5.30
Rivella red, blue	3.3 dl	5.30
Fusetea lemon or hibiscus-peach	3.3 dl	5.20
Apple juice, apple sprizzer	3.3 dl	5.40
Sinalco original, Elmer Citro	3.3 dl	5.30
Alpinesse bitter lemon, Alpinesse tonic water	2 dl	5.40
Sanbitter / Crodino	1 dl	5.40



# NON-ALCOHOLIC DRINKS OPEN BAR


	2 dl	3 dl	5 dl
Sparkling and still mineral water	3.90	4.90	6.60
Elmer citro	3.90	4.90	6.60
Apple spritz	4.70	5.30	7
Ice tea lemon	4.70	5.30	7
Orange juice	6		
Tomatoe juicee	6.60		
Freshly squeezed orange juice	8.50		

# BEER OPEN BAR

	2 dl	3 dl	5 dl
Feldschlösschen Lager or Panaché	4	5	6.70
Feldschlösschen Braufrisch	4.20	5.30	7.30
Feldschlössen seasonal beer	4.40	5.50	7.50

# BEER IN BOTTLES

Feldschlösschen, non-alcoholic	3.3 dl		5.40
Feldschlösschen Weizenfrisch, non-alcoholic	3.3 dl		5.40
Feldschlösschen Braufrisch	3.3 dl		5.40
Feldschlösschen Dark	3.3 dl		5.40
Schneider Weizen	5 dl		7.80
Schneider Weizen, non-alcoholic	5 dl		7.80
Suure Moscht	4.9 dl	3%	6.80



## APERITIFS

Martini bianco	4 cl	15%	8.80
Campari Soda	4 cl	23%	8.50
Cynar Soda	4 cl	16.5%	8.50
Appenzeller Alpenbitter	4 cl	29%	9
Pernod	2 cl	40%	8.50
Prosecco Soligo Treviso Brut	1 dl		9.80

## LONGDRINKS

Spritzer with red or white wine	2 dl	8.80
Aperol Spritz, Aperol sec	2 dl	14.50
Hugo	2 dl	13
Campari Orange, Cynar Orange	2 dl	12.70
Gin Tonic	2 dl	15
Bacardi Cola, Whisky Cola	2 dl	15

Swiss Francs, incl. VAT and service.

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# SEASONAL COCKTAIL

## PURPLE RHINE (WITH OR WITHOUT ALCOHOL)

Lav'a Belle (lavender and herb liqueur), lemon juice, sugar cane syrup and Prosecco	14.50
Alcoholfree with non-alcoholic Prosecco	13.50



# SPIRITS AND GRAPPA

Amaretto	2 cl	28%	9.50
Baileys	2 cl	17%	9.50
Fernet-Branca	2 cl	40%	9.50
Kirsch	2 cl	41%	11.50
Morand Williamine	2 cl	43%	8.50
Calvados Morin	2 cl	40%	14.50
La Vieille Prune des Trois Rois	2 cl	40%	9
Gin	2 cl	37.5%	8.50
Wodka	2 cl	40%	8.50
Grappa di Nebbiolo, Principe Aldobrandini	2 cl	43%	14
Grappa di Amarone Marzadro	2 cl	43%	15
Grappa Elisi, Berta	2 cl	43%	14.50
Grappa Moscato Nonino, Monovitigno	2 cl	41%	14.50

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## WHISKEY

Dalwhinnie, 15 years (Scotland)	4 cl	43%	17
Jack Daniels (USA)	4 cl	40%	15
Jameson (Ireland)	4 cl	40%	13
Ballantines (Scotland)	4 cl	40%	11
Scapa (Scotland)	4 cl	40%	17

## COGNAC

Rémy Martin VSOP	2 cl	40%	13.50
Hine XO Cigar Reserve	2 cl	40%	19
Vieille Armagnac VSOP	2 cl	40%	15.50

## PORT

Butler Nephew & Co 10 years	5 cl	20%	11
Butler Nephew & Co 20 years	5 cl	20%	14.50





SCHÜTZEN HOTELS  
RHEINFELDEN