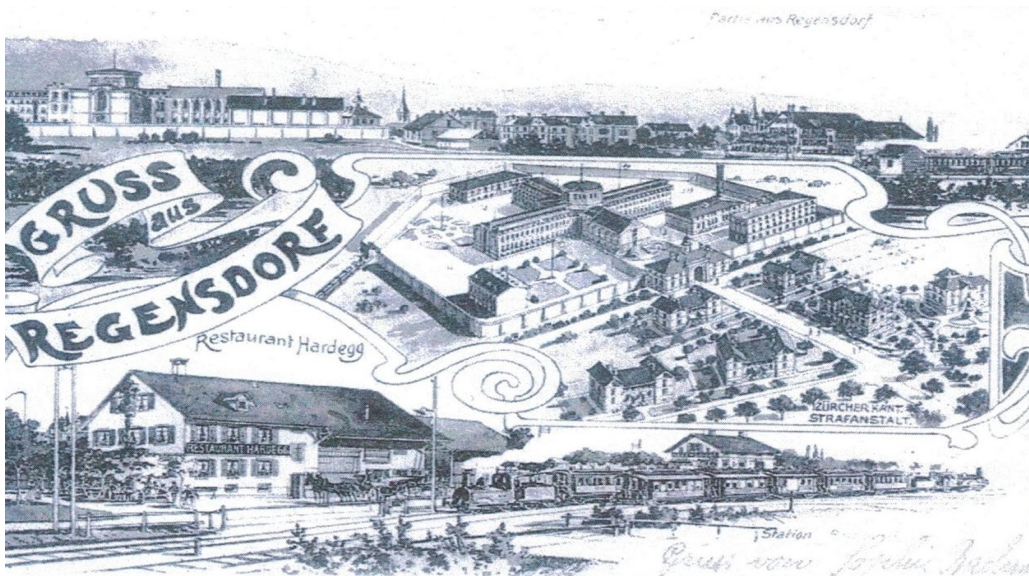


English Menu

Restaurant Hardegg



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hardeggbox@gmail.com

hardegg.ch
cordonbleueria.ch
röstihuus.ch

Starters in a small soup-cup (1dl)

Soup of the day	Fr.	5.50
Garlic-soup with slices of omelette	Fr.	8.00
Pumpkin Soup	Fr.	8.00

Salads

Small Menu Salad	Fr.	6.00
Green leaf salad (Green salad)	Fr.	8.00
Mixed salad	Fr.	9.50
Tomatoe Salad Caprese with Mozzarella Cheese	Fr.	12.50
Big mixed salad with egg	Fr.	18.50

Salad-Dishes

Swiss sausage salad (stripes of sausage, gherkin, etc.)	Fr.	15.00
Swiss sausage salad garnished with other mixed salads (carrots, etc.)	Fr.	18.50
Swiss sausage salad with swiss cheese	Fr.	16.50
Swiss sausage salad with swiss cheese garnished (other salads)	Fr.	20.50
Tuna salad with pepper, onion, gherkin	Fr.	15.00
Tuna salad with pepper, onion, gherkin garnished (other salads)	Fr.	19.50
<i>Tuna salad is served with italiandressing</i>		

All salads are served with onions and our classic homemade french or italian sauce.

Cordonbleueria.ch : Hardegg Swiss Style Cordon bleus

Fresh homemade cordon bleus. We recommend a salad as first course.

40 Cordon bleu Classic stuffed with (pork or chicken) ham and Gruyere-Cheese-mix (acg)	Fr.	26.50
41 Cordon bleu Hawaii stuffed with (pork or chicken) ham, pineapple and Raclette Cheese (acg)	Fr.	28.50
42 Cordon bleu Siziliana stuffed with (pork or chicken) roasted garlic, ham and Gruyère Cheese (acg)	Fr.	29.50
43 Cordon bleu Schacher-Seppeli stuffed with (pork or chicken) roasted bacon, ham and Raclette Cheese (acg)	Fr.	29.50
44 Cordon bleu Förster stuffed with (pork or chicken) roasted champignons, ham and Gruyère Cheese (acg)	Fr.	29.50
45 Cordon bleu Cacciatore stuffed with (pork or chicken) roasted garlic, spinach, ham and cheese (acg)	Fr.	32.50

Specials

46 Pork-Cordon bleu Piz Gloria stuffed with pickled gherkin, mustard, bacon, ham and Gruyère Cheese (acmg)	Fr.	32.50
47 Pork-Cordon bleu Mexico stuffed with Salami, chilli, onions, garlic, ham and cheese (acg)	Fr.	32.50
60. Veal-Cordon bleu Alpina (without pork ca. 250+gr.) mit jerky meat, tomatoe, pesto & Raclette Cheese (acg)	Fr.	39.50
61. Veal-Cordon bleu Appenzell (without pork ca. 250+gr.) mit jerky meat, onions & Appenzeller-strong herb cheese (acg)	Fr.	39.50
62. Chicken-Cordon bleu Pesto (without pork , ca. 220+gr.) mit jerky meat, pesto & Raclette-cheese (acg)	Fr.	28.50

3. Choose of side dish:

- Noodles +/- vegetables
- Rice +/- vegetables
- French Fries +/- vegetables
- Röstli +/- vegetables +4.00
- Spätzli +/- vegetables +4.00
- as Fitnessteller: with mixed salads +2.00
- as Wohlfühlteller: with 4-5 vegetables +4.00

4. Premium options:

- **XXL's of Nr. 40-62** (ca. 450gr.) (30 minutes) Fr. +14.00

Röstihuus.ch: Äplers Rösti dishes



- 10. Äplerrösti** Crispy Rösti with
Ham with Raclette cheese covered with one fried egg
Schinken und Raclette-Käse überbacken mit einem Spiegelei
Fr. 20.50
- 11. Landrösti** Crispy Rösti with
Bacon, ham und two fried eggs
Speck, Schinken und zwei Speigeleiern
Fr. 20.50
- 12. Zunfrösti** Crispy Rösti with
Garlic, bacon, baked tomatoes and ceese covered
Knoblauch, Speck, Tomatenscheiben und Käse überbacken
Fr. 20.50
- 13. Florida-Rösti** Crispy Rösti with
Ham, cheese & ananas
Schinken und Ananas mit Raclette Käse überbacken
Fr. 23.50
- 14. Hawaii-Rösti** Crispy Rösti with
Ham, two ananas slices, cheese and one fried egg
Schinken, zwei Ananas-Scheiben, Käse und ein Spiegelei
Fr. 24.00
- 15. Jägerrösti** Crispy Rösti with
Onion-gravy-sauce, bacon, ham with one pork cutlet and one fried egg
Zwiebelsauce, Speck, Schinken, Schnitzel und ein Spiegelei
Fr. 24.50
- 16. Walliser-Rösti** Crispy Rösti with
Garlic, bacon, raclette ceese and one fried egg
Knoblauch, Speck, Raclette Käse und eine Spiegelei
Fr. 22.50
- 17. Speck-Rösti** Crispy Rösti with
Ham, garlic. raclette cheese and two fried eggs
Speck, Knoblauch und zwei Spiegeleier
Fr. 21.50
- 18. Holzerrösti** Crispy Rösti with
Meat loaf and two eggs
Fleischkäse und zwei Spiegeleiern
Fr. 22.50
- 19. Urner-Rösti** Crispy Rösti with
Ham, bacon, onions, garlic and covered with Swiss cheese
Speck, Schinken, Zwiebeln, Knoblauch mit Käse überbacken
Fr. 23.50
- 21. Winzerrösti** Crispy Rösti with
Ham, roast Swiss sausage (cervelat), covered with raclette cheese
Schinken und Cervelat, mit Raclette-Käse überbacken
Fr. 25.50
- 22. Hardeggrösti** Crispy Rösti with
Two pork cutlets and two eggs
Zwei Schweinsschnitzeln nature und zwei Spiegeleiern
Fr. 26.50



Vegetareria.ch with

Vegetarian Food Swiss Style!

85. Gemüse-Ei-Teller / Seasonal Vegetable-Plate with Egg

4-5 vegetables with 2 fried eggs

Fr. 19.50

86. Gemüse-Teller / Seasonal Vegetable-Plate with Cream-Sauce

4-5 Vegetables with cream-sauce and mushrooms
served with: (rösti, spätzli, noodles, rice or french fries)

Fr. 25.50

80. Käsespätzli / Cheese-Spätzli

Spätzli with garlic, onion and Swiss cheese (Gruyere-Mix)

Fr. 21.50

81. Käserösti / Cheese-Rösti

Crispy Rösti with
Rösti with onions & Swiss cheese (Raclette)

Fr. 22.50

82. Gemüse-Käsespätzli / Vegetables-Cheese-Spätzli

Spätzli with vegetables & Swiss cheese

Fr. 24.50

83. Gemüse-Käserösti / Vegetable-Cheese-Rösti

Crispy Rösti with
vegetables & Swiss cheese

Fr. 24.50

87. Gätnerrösti / Gardener's Rösti

Crispy Rösti with
Crispy Rösti with baked tomatoes and raclette cheese
mit Tomaten und Käse gratiniert

Fr. 22.50

89. Pilzrösti / Mushroom-Rösti

Crispy Rösti with
champignons, onions and Raclette-cheese
mit Champignons, Zwiebeln und Raclette Käse überbacken

Fr. 23.50

89. Gotthard-Rösti

Crispy Rösti with
garlic, onions, tomatoes and Swiss cheese
mit Knoblauch, Zwiebeln, Tomatenscheiben und Käse überbacken

Fr. 23.50



Veal-Classics

65. Zürcher Geschnetzeltes & Rösti

Sliced veal with mushroom cream sauce with Rösti (fried grated potatoes) Fr. 35.50

54. Wienerschnitzel

Tender veal breaded escalope with seasonal vegetables and French fries Fr. 35.00

Liver of veal (fresh or may be out)

66. Roasted chopped calf's liver with fresh sage roasted in butter

besides Rösti (fried grated potatoes) Fr. 32.50

67. Roasted chopped calf's liver with gravy (red wine sauce)

besides Rösti (fried grated potatoes) Fr. 32.50

Steakeria.ch Hardegg

72. Chicken breast out of the oven / Poulet Brust aus dem Ofen

wiht herb butter / besonders saftig, nature mit Kräuterbutter (g) Fr. 27.50

73. Chicken breast out of the oven / Poulet Brust aus dem Ofen

in mushroom cream sauce / besonders saftig, mit Rahmsauce und frischen Champignons (ag) Fr. 27.50

74. Swiss-Beef-Entrecôte Lady (beef, ca. 180gr.)

Juicy beef entrecôte with herb butter Fr. 34.00

75. Swiss-Beef-Entrecôte Hardegg (beef, ca. 230gr.)

Juicy beef entrecôte with herb butter Fr. 36.00



76. Swiss-Beef-Entrecôte XL (beef, ca. 280gr.)

Juicy beef entrecôte with herb butter Fr. 42.00

Schnitzel / Pork cutlet

60. Pork schnitzel breaded (Schnipo)

with French fries Fr. 22.50

61. Pork escalope in mushroom cream sauce (Schweins-Rahmschnitzel)

with pasta and vegetables Fr. 23.50

Side Dishes:

- Noodles +/- vegetables
- Rice +/- vegetables
- French Fries +/- vegetables
- Rösti +/- vegetables +4.00
- Spätzli +/- vegetables +4.00
- as Fitnessteller: with mixed salads +2.00
- as Wohlfühlsteller: with 4-5 vegetables +4.00

Special Swiss Food - Winter:

Melted Cheese Dish with bread = Fondue:

Touristfondue:

Moitié – Moitié Fondue (with little alcohol)

creamy, smooth cheese fondue, made with 2 cheeses
made with cheese, Kirsch spirit & wine

Fr. 25.50
per person

Strong Cheese Fondue

House-Fondue (with alcohol)

classic cheese flavour, made with 4 cheeses
made with cheese, Kirsch spirit & wine

Fr. 24.50
per person

Please heat the fondue at a low level and consider:

Fondue has a strong taste after cheese, spirit, wine and garlic. We recommend tourists to order Fondue as starter because it might be too strong for your taste?

If you are a group of four, we recommend you to order 2x Tourist-Fondue. Wait with other orders. After it is served, go on with other orders and order Rösti, Spätzli or Schnitzel or Fondue again.

Fondue is eaten slowly, low heated and a Kirsch-spirit might help your stomach. You can dip bread first in the spirit, then dip it in the Cheese...

Enjoy your fondue with Kirsch-spirit, White wine and black tea.

Origin:

Pork, Veal, Chicken, Beef: Switzerland
Fish CH/EU/RU

Allergen:

Code: a=Gluten, c=Eggs, g=Milk, l=celery, m=mustard,
o=sulfur and Sulfite