

HOTEL & RESTAURANT
MEIERHOF
KILLWANGEN

RISTORANTE & PIZZERIA

Il Menù.

Antipasti / Starters

„Bruschette della Casa“	14
<i>Toasted bread with olive oil, fresh diced tomatoes, basil and burrata cream</i>	
„Antipasto della casa“	23
<i>Cold mixed house starter</i>	
„Carpaccio di manzo“	26/32
<i>Beef carpaccio with rocket and Grana Padano shavings</i>	
„Caprese di bufala con prosciutto crudo“	25
<i>Buffalo mozzarella served with wafer-thin Italian cured ham</i>	
„Tartare di manzo“	28/35
<i>Garnished beef tartare served with buttered toast</i>	

Insalate / Salads

„Insalata verde“	10
<i>Green salad</i>	
„Insalata mista“	12
<i>Mixed salad</i>	
„Fermentino“	14
<i>Lamb's lettuce with egg</i>	
„Insalata Caprese“	17
<i>Tomato, mozzarella and basil with olive oil</i>	
„Insalata di Rucola“	13
<i>Rocket salad with Grana Padano shavings and Aceto Balsamico di Modena</i>	
„Insalata di Pomodoro“	11
<i>Tomato salad with onions</i>	

Minestre / Soups

„Zuppa di Pomodoro“	11
<i>Cream of tomato soup</i>	
„Minestrone“	11
<i>Italian vegetable soup</i>	

Pasta, Risotti / Pasta, Risotto

„Rigatoni all'arrabbiata“	24
<i>Pasta with tomato, chilli and garlic</i>	
„Spaghetti alla carbonara“	26
<i>With bacon, egg yolk, Grana Padano and cream</i>	
„Tagliatelle al salmone“	29
<i>Pasta with salmon in lemon-dill cream sauce</i>	
„Spaghetti al Gamberoni“	32
<i>King prawns, garlic, chilli, olive oil</i>	
„Spaghetti alle vongole veraci“	28
<i>With clams, white wine sauce, garlic and cherry tomatoes</i>	
„Rigatoni del padrone“	29
<i>Pasta with veal strips, garlic and chilli in tomato cream sauce</i>	
„Risotto al limone con gamberoni“	32
<i>Lemon risotto with king prawns</i>	
„Risotto al Frutti di Mare“	29
<i>Risotto with seafood</i>	
„Risotto ai Porcini“	27
<i>Risotto with porcini mushrooms</i>	
„Risotto Milanese Burrata nocciole e porcini“	31
<i>Saffron risotto with burrata cream, walnuts and porcini mushrooms</i>	
„Gnocchi al pesto“	24
<i>Potato gnocchi with basil pesto</i>	
„Gnocchi al gorgonzola“	26
<i>Potato gnocchi with gorgonzola sauce</i>	

Small portions 3 CHF less.

We are also happy to offer gluten-free penne.

Per i piu piccoli* / For Children*

„Small Pizza Margherita, Prosciutto or Funghi“	13
<i>With tomato, mozzarella, ham or mushrooms</i>	
„Spaghetti of your choice“	13
<i>With tomato sauce or butter sauce</i>	
„Schnitzel & Chips“ or „Chicken Nuggets“	18/13
<i>Veal schnitzel or chicken nuggets with chips</i>	

**for children up to 12 years*

Pizze tradizionale / Traditional Pizza

Tirolese	25
<i>Tomato, mozzarella, peppers, bacon, onions and olives</i>	
Prosciutto e funghi	24
<i>Tomato, mozzarella, ham and mushrooms</i>	
Margherita	18
<i>Tomato, mozzarella and basil</i>	
Piemontese	27
<i>Tomato, mozzarella, porcini mushrooms, ham, gorgonzola and truffle oil</i>	
Prosciutto	23
<i>Tomato, mozzarella and ham</i>	
Funghi	20
<i>With tomato, mozzarella and mushrooms</i>	
Quattro formaggi	28
<i>Tomato, mozzarella and 4 cheeses</i>	
Hawaii	24
<i>Tomato, mozzarella, ham and pineapple</i>	
Frutti di mare	27
<i>Tomato, mozzarella, assorted seafood</i>	
Vegetariana	24
<i>Tomato, mozzarella, grilled vegetables and spinach</i>	
Gorgonzola	22
<i>Tomato, mozzarella and gorgonzola</i>	
Quattro stagioni	26
<i>Tomato, mozzarella, ham, artichokes, mushrooms and olives</i>	
Tonno	23
<i>Tomato, mozzarella, tuna and onions</i>	
Napoli	23
<i>Tomato, mozzarella, anchovies and capers</i>	
Salame	23
<i>Tomato, mozzarella and spicy salami</i>	
Diavola	25
<i>Tomato, mozzarella, spicy salami and onions</i>	
Calzone	25
<i>Tomato, mozzarella, ham, mushrooms and egg</i>	
Padrone	28
<i>Tomato, mozzarella, veal strips and onions</i>	

Pizze speciali / Pizza Specialities

„Crudo“	29
<i>With tomato, mozzarella, cured ham, mascarpone, rocket and cherry tomatoes</i>	
„Victoria“	31
<i>With tomato, mozzarella, bresaola, whole buffalo mozzarella, Grana Padano shavings and pesto</i>	
„Sophia Loren“	29
<i>With tomato, mozzarella, bresaola, rocket, burrata cream and truffle oil</i>	
„Gamberi e peperoncino“	31
<i>With tomato, mozzarella, prawns, garlic and chilli</i>	

Small portions 3 CHF less.

Pasta ripiena / Filled Pasta

„Ravioloni Toscana“	28
<i>Pasta parcels filled with buffalo ricotta and spinach, served with ham strips, porcini mushrooms and gorgonzola in tomato cream sauce</i>	
„Lasagne alla casalinga“	26
<i>Lasagne with minced beef</i>	
„Agnoli con Tartufo e Stracchino“	29
<i>Pasta parcels filled with truffle and stracchino in sage butter</i>	

Pesce / Fish

„Filetto di pesce persico“	35
<i>Perch fillet in beer batter, served with tartare sauce</i>	
„Mattonella di salmone“	39
<i>Salmon fillet in lemon-dill cream sauce</i>	
„Gamberoni dello Chef“	41
<i>King prawns in a pan with garlic and chilli</i>	

Meat / Fish Declaration

Veal, pork and chicken (CH), chicken (Netherlands)

Beef fillet, beef entrecôte and lamb loin (IRL, AUS)

Prawns (Vietnam), salmon (Norway), perch fillet (Estonia)*

**May have been produced with hormones and/or antibiotics or other antimicrobial growth promoters.*

Carne / Meat

„Scaloppine al limone“	43
<i>Veal escalope in lemon sauce</i>	
„Saltimbocca alla Romana“	44
<i>Veal escalope with cured ham and sage</i>	
„Piccata alla Milanese“	43
<i>Veal escalope with egg and Grana Padano</i>	
„Delizia viennese di vitello impanato“	43
<i>Wiener Schnitzel (breaded veal escalope)</i>	
„Lombata d'agnello“	48
<i>Pink-roasted lamb loin in a herb crust</i>	
„Entrecôte di manzo“	52
<i>Beef entrecôte with green pepper sauce or Café de Paris</i>	
„Filetto ai porcini“	59
<i>Beef fillet in porcini sauce</i>	
„Filetto (220 gr.) al tegamino“	56
<i>Beef fillet in a pan with garlic, chilli and herbs</i>	
„Cordon Bleu“	
<i>Veal cordon bleu filled with bresaola and Gruyère</i>	47
<i>Pork cordon bleu filled with ham and Gruyère</i>	36

Contorni / Sides

All meat and fish dishes include one side of your choice (extra side + 7.-):

<i>Chips</i>	<i>Rice</i>	
<i>Rösti croquettes</i>	<i>Risotto</i>	
<i>Tagliatelle</i>	<i>Spinach or vegetables</i>	
<i>Rosemary potatoes</i>	<i>Saffron risotto</i>	+ 3 CHF

Fitness Plate / Vegetable Plate

„Petto di pollo con insalata“	30
<i>Fitness plate with tender chicken, mushrooms and Café de Paris</i>	
„Bistecca di maiale con insalata“	34
<i>Fitness plate with pork steak and Café de Paris</i>	
„Scaloppine di vitello con insalata“	41
<i>Fitness plate with veal escalope and Café de Paris</i>	
Vegetable plate	22
Salad plate with egg	22
Salad plate without egg	20

STEAKS ON LAVA STONE

Tender beef fillet, entrecôte or lamb loin served on a hot stone.

Cook your steak to your own taste.

Served with 3 sauces and a choice of sides.

BEEF FILLET

150 g 49

250 g 59

BEEF ENTRECÔTE

150 g 43

250 g 53

LAMB LOIN

150 g 41

250 g 51

INCLUDES 3 SAUCES

BBQ Sauce • Garlic Sauce • Cocktail Sauce

Per additional 100 g + 15

Herb butter or extra sauce + 2.50

CHOICE OF SIDE

• Chips • Rice • Rösti croquettes • Tagliatelle • Vegetables or spinach
• Rosemary potatoes • Risotto • Saffron risotto

+ 3

Bevande / Beverages

Mineral Water

<i>San Pellegrino 50cl</i>	6
<i>Panna naturale 50cl</i>	6
<i>San Pellegrino / Panna naturale 1lt</i>	11
<i>Coca-Cola / Zero 33cl</i>	5
<i>Rivella Red/Blue 33cl</i>	5
<i>Apple spritzer 33cl</i>	5
<i>Schweppes Tonic 20cl</i>	5
<i>Schweppes Bitter Lemon 20cl</i>	5
<i>Crodino 17.5cl</i>	7
<i>Killwangen water 5dl</i>	4

Soft Drinks (on tap)

<i>Sprite</i>	3dl 4.50 / 5dl 7.50
<i>Orange juice 3dl</i>	5

Beer

<i>Appenzeller Bier 3dl</i>	6
<i>Appenzeller Bier 5dl</i>	8
<i>Herrgöttli 2dl</i>	5
<i>Appenzeller Leermond (alcohol-free) 33cl</i>	6
<i>Appenzeller Weizenbier 50cl</i>	8

Hot Drinks

<i>Espresso</i>	5
<i>Café Crème</i>	5
<i>Doppio Espresso</i>	7
<i>Espresso Corretto (Grappa)</i>	8
<i>Espresso Corretto (Cognac, Baileys)</i>	8
<i>Latte macchiato</i>	7
<i>Cappuccino</i>	6
<i>Various teas</i>	5
<i>Hot chocolate</i>	5

Aperitif

<i>Campari 4cl/23</i>	10
<i>Cynar 4cl/17</i>	10
<i>Martini Red and White 4cl/15</i>	10
<i>Ramazzotti 4cl/30</i>	10
<i>Pernod 4cl/40</i>	10
<i>Fernet Branca 4cl/15</i>	10
<i>Averna 4cl/40</i>	10
<i>Aperol Spritz 2.5dl</i>	13
<i>Glass of Prosecco 1dl</i>	9.50
<i>White wine spritzer 2.5dl</i>	10

Long Drink

<i>Campari or Cynar Orange</i>	12
<i>Gin Tonic or Whisky-Cola</i>	14

Whisky

<i>Ballantine's, Jack Daniel's</i>	9 / 12
<i>Chivas Regal</i>	14

Digestive

<i>Grappa Nardini 2cl/50</i>	13
<i>Grappa di Barolo 2cl/43</i>	12
<i>Berta Tre Soli Tre 2cl/43</i>	17
<i>Grappa Amarone 2cl/41</i>	12
<i>Williamine Morand 2cl/40</i>	9.50
<i>Vecchia Romagna 4cl/38</i>	11
<i>Amaretto di Saronno 4cl/28</i>	9.50
<i>La Vieille Prune 2cl/40</i>	9.50
<i>Vodka 4cl/40</i>	11
<i>Baileys 4cl/17</i>	10
<i>Rémy Martin 2cl/40</i>	12
<i>Gin 4cl/38</i>	11

Selection of Teas

<i>Green tea</i>	5
<i>Mint tea</i>	5
<i>Fruit tea</i>	5
<i>Earl Grey</i>	5
<i>Black tea</i>	5
<i>Ginger lemongrass</i>	5
<i>Verbena</i>	5

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