

## HOMEMADE SOUPS

<b>Original Prague tripe soup</b> "Dršťková" <sup>AL</sup>	<b>7.30</b>
<b>Slovakian cabbage soup</b> <sup>AGL</sup> with sour cream, bacon and mushrooms	<b>6.50</b>
<b>Beef broth</b> with liver dumpling <sup>ACL</sup>	<b>5.70</b>
<b>Beef broth</b> with sliced pancake <sup>ACGL</sup>	<b>5.30</b>

## COLD DISHES

<b>Meat in aspic jelly</b> with onions and pumpkin seed oil	<b>9.10</b>
<b>Mozzarella cheese</b> with tomatoes, olives, basil and balsamico-vinegar <sup>G</sup>	<b>11.90</b>

## OUR POTATO SPECIALITIES

<b>Potato Fritters</b> homemade, 2 pieces <sup>AO</sup> ♯	<b>5.20</b>
<b>Potato Fritters with garlic pesto</b> 2 pieces <sup>AO</sup> ♯	<b>5.50</b>
<b>Baked potato</b> 2 pieces, with sour cream, bacon and onions <sup>G</sup>	<b>7.20</b>
<b>Schweizerhaus-Rohscheiben</b> one plate of homemade potato crisps ♯	<b>4.20</b>

## OUR SALAD SPECIALITIES

<b>Schweizerhaus salad bowl</b> with lettuce, cucumber, tomatoes and homemade vinaigrette of Styrian pumpkin seed oil <sup>CDGLM</sup>	<b>10.40</b>
additionally with <b>ham, Swiss cheese and egg</b> <sup>CDGLM</sup>	<b>13.90</b>
or with <b>breaded, deep-fried chicken stripes</b> <sup>ACDGLM</sup>	<b>16.90</b>
or with <b>grilled turkey stripes</b> <sup>CDGLM</sup>	<b>16.90</b>
or with <b>Chimichurri tofu</b> <sup>FLMN</sup> ♯	<b>15.90</b>

## SMALL DISHES / SNACKS

<b>Frankfurter sausage</b> with mustard, 2 pieces <sup>ML</sup>	<b>5.90</b>
<b>"Weißwurst"</b> veal sausage with bavarian mustard, 2 pieces <sup>M</sup>	<b>6.90</b>
<b>"Wiener Bratwürstel"</b> 2 fried sausages with sweet mustard <sup>M</sup>	<b>7.00</b>
<b>"Wiener Bratwürstel"</b> 2 fried sausages with mustard, onions and French fries <sup>M</sup>	<b>11.50</b>
<b>"Wiener Bratwürstel"</b> 2 fried sausages with sauerkraut flavoured with "Budweiser Beer" & salted boiled potatoes <sup>AL</sup>	<b>11.50</b>
<b>Small hungarian goulash</b> (beef stew) <sup>AL</sup>	<b>12.50</b>
<b>"Serviettenknödel"</b> bread dumplings with gravy <sup>ACGL</sup>	<b>9.00</b>

## WARM SIDES

<b>Boiled potatoes with butter and parsley, salted boiled or fried potatoes<sup>G</sup>, French fries, Rice<sup>G</sup>, Bread dumplings<sup>ACGL</sup>, Seasonal vegetables<sup>GL</sup> or Sauerkraut flavoured with "Budweiser Beer"</b> <sup>AL</sup>	<b>4.80 each</b>
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THE ORIGINAL  
**Schweizerhaus**  
STELZE

Our crunchy-crispy speciality:  
**Grilled giant pork knuckle**

Price according to weight, per 1 kg <sup>o</sup>	<b>25.60</b>
As side-orders we recommend: <b>freshly grated horse-radish and mustard</b> <sup>MO</sup>	<b>2.30</b>
<b>fresh white marinated cabbage salad</b>	<b>4.90</b>

## MEAT

<b>Znaimer beef stew</b> with bread dumplings <sup>ACGL</sup>	<b>20.50</b>
<b>Budweiser beer-pork stew</b> with bread dumplings and seasonal vegetables <sup>ACDGLM</sup>	<b>15.50</b>
<b>"Szegeidine stew"</b> pork in cabbage with salted potatoes <sup>AGL</sup>	<b>12.90</b>
<b>Grilled spicy ground pork-fingers</b> with French fries <sup>ML</sup>	<b>13.90</b>
<b>Medallions of pork on a skewer</b> with bacon and onion, garnished with French fries <sup>M</sup>	<b>22.90</b>
<b>"Wiener Schnitzel"</b> Breaded, deep-fried escalope of pork with assorted salad <sup>ACGLM</sup>	<b>17.90</b>

*No two days are alike at Schweizerhaus.  
Be sure to sneak a peek at  
our daily and weekly specials.*

We pride ourselves on the exceptional quality served on every plate. And that quality is no accident. We only use the freshest products from the region and prepare every dish fresh — no exceptions. While you'll find guests from all walks of life at Schweizerhaus, what you won't find are flavour enhancers or artificial additives.

## POULTRY

<b>Grilled half chicken</b> with homemade potato crisps	<b>10.50</b>
<b>Breaded, deep-fried half chicken</b> (waiting time about 20 minutes) <sup>ACG</sup>	<b>13.90</b>
<b>Fried escalope of turkey "parisien style"</b> (in scrambled egg) with fried potatoes <sup>ACLM</sup>	<b>19.20</b>
<b>Breaded escalope of turkey</b> with parsley potatoes and mixed salad <sup>ACGLM</sup>	<b>19.20</b>
<b>Breaded, golden-fried chicken liver</b> with potato salad <sup>ACGLM</sup>	<b>17.50</b>

## FISH

<b>Pan-fried fillet of wild boneless carp</b> with garlic butter and parsley potatoes <sup>GL</sup>	<b>22.90</b>
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## VEGETARIAN DISHES

<b>Homemade boiled potato ravioli</b> stuffed with sheep cheese, served with tomato-cabbage <sup>ACGL</sup>	<b>13.90</b>
<b>Spinach-dumplings</b> in cheese creamsauce with green leaf salad <sup>ACGL</sup>	<b>13.90</b>
<b>Breaded, deep-fried Swiss cheese</b> with lingonberries <sup>ACG</sup>	<b>13.90</b>
<b>Lentils join beans</b> two kinds of lentils, white beans, salted boiled potatoes, vegetables, miso <sup>FL</sup> ♯	<b>13.90</b>

## FOR THE LITTLE ONES

<b>Breaded, deep-fried chicken stripes</b> with French fries and Ketchup <sup>ACG</sup>	<b>11.90</b>
<b>Deep-fried fish-fingers</b> with potato salad or French fries with ketchup <sup>ACGLM</sup>	<b>8.90</b>

## COLD SIDES

<b>Fresh beer-radish in spiral cut shape</b>	<b>4.60</b>
<b>Freshly grated horse radish<sup>o</sup></b>	<b>1.30</b>
<b>Portion of tarragon (spicy) or Kremser (mild-sweet) mustard<sup>M</sup></b>	<b>1.00</b>
<b>Portion of Bavarian mustard<sup>M</sup></b>	<b>1.10</b>
<b>Freshly crushed garlic with olive oil or Homemade Habanero chili paste with olive oil</b>	<b>3.20 each</b>
<b>Portion of mild or chili peppers Portion of sweet- and sour pickles<sup>M</sup></b>	<b>3.80 each</b>
<b>Chili pepper</b> 1 piece	<b>0.90</b>
<b>Pickle in brine</b> 1 piece	<b>2.00</b>
<b>Tartare sauce<sup>CFM</sup> or Lingonberries</b>	<b>2.70 each</b>
<b>Mayonnaise<sup>CM</sup></b>	<b>1.20</b>
<b>Ketchup</b>	<b>1.20</b>

## HOMEMADE SALADS

<b>Assorted mixed seasonal salad<sup>LM</sup></b>	<b>4.90</b>
<b>White cabbage salad</b>	<b>4.90</b>
<b>Viennese potato salad<sup>LM</sup></b>	<b>4.90</b>
<b>Leaf (lettuce) salad</b>	<b>4.90</b>
<b>Cucumber salad</b>	<b>4.90</b>
<b>Pumpkin seed oil</b>	<b>1.40</b>
<b>Vinaigrette of pumpkin seed oil<sup>CDGLM</sup></b>	<b>1.40</b>

## HOMEMADE CAKES & DESSERTS

<b>"Mohnudeln"</b> hand-rolled potato fingers with poppy-seed, butter and sugar <sup>ACG</sup>	<b>8.60</b>
<b>"Powidltascherln"</b> two pieces of boiled Bohemian potato-pockets, filled with prune jam and rolled in buttered bread crumbs <sup>ACG</sup>	<b>5.20</b>
<b>Viennese apple strudel<sup>AGH</sup></b>	<b>5.60</b>
<b>Chocolate cake</b> with whipped cream <sup>ACGFH</sup>	<b>5.60</b>
<b>Semolina flummery</b> with fruit sauce <sup>G</sup>	<b>6.90</b>
<b>Schweizerhaus beer-chocolate bar<sup>AFG</sup></b>	<b>5.50</b>
<b>Hand-made special cream puff roll<sup>ACG</sup></b> each	<b>1.90</b>
<b>Portion of whipped cream<sup>G</sup></b>	<b>1.20</b>

## ICE CREAM

<b>Vanilla ice cream dumpling with plum<sup>G</sup> or apricot filling<sup>ACGH</sup></b> each	<b>4.10</b>
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## VARIOUS CHEESE

<b>Schliebacher Schloss cheese</b> , savoury and hearty <sup>G</sup>	<b>3.50</b>
<b>Original Olmützer</b> Czech cheese (bread spread) <sup>G</sup>	<b>3.90</b>
<b>Schweizerhaus meat spread</b> , spicy <sup>LMO</sup>	<b>6.00</b>
<b>Butter</b> , portion <sup>G</sup>	<b>1.20</b>

## HANDMADE BREAD & ROLLS

<b>"Salztangerl"</b> salt stick <sup>A</sup>	<b>1.90</b>
<b>"Kaisersemmel"</b> roll <sup>LA</sup>	<b>1.80</b>
<b>"Schweizerhaus Wecken"</b> crusty dark small sourdough bread loaf, sliced <sup>AG</sup>	<b>2.20</b>
<b>"Laugenbrezel"</b> <sup>A</sup>	<b>2.00</b>

**Budweiser**  
Budvar

Allergens: A Grains containing gluten, B Crustaceans, C Egg, D Fish, E Peanuts, F Soy, G Milk or lactose, H Edible nuts, L Celery, M Mustard, N Sesame, O Sulphites, P Lupines, R Molluscs  
♯ Vegan / \* Youth drink / All prices in € including TAX.