

**«You should give in to temptation.
Who knows if they will come back. »**

Dear Guests

With this quote from Oscar Wilde, we welcome you at the Hotel Zofingen.

In line with our philosophy, all our dishes are freshly prepared and are made from local/regional products as far as possible.

Here is a small selection of our suppliers who put their heart and soul into their work every day so that we can conjure up delicious dishes on your plate:

Meat	Metzgerei Berchtold, Muhen Metzgerei Spahni, Zollikofen
Deer	Jagdgesellschaft St. Hubertus, Zofingen
Fish	Fischzucht Riedtal, Zofingen Bianchi, Zufikon
Bakery	Bäckerei Leutwyler, Zofingen
Cheese	Chäs Roth, Zofingen
Vegetables	Forster Früchte & Gemüse, Pfaffnau
Ice Cream	Kalte Lust, Olten

The vegetables, salads and fruits used in our kitchen are mostly seasonal.

Meat, poultry, venison and fish come from Switzerland, unless otherwise declared.

We are happy to serve you gluten-free bread on request (10 minutes waiting time).

For further information on allergens in the individual dishes, please contact our staff.

We attach great importance to sustainable products and want to avoid food waste. That's why you can always ask us for free supplements if you still have an appetite after your normal portion.

As your hosts, we and our team wish you an eventful stay at the Hotel Zofingen.

Danilo and Patricia Senn

All our prices are in CHF und incl. vat.

For Starter ...

	small Portion	normal Portion
Mixed salad on french-/italian- or moustard-honey dressing	10.50	14.00
Saisonal leaf salad on french-/italian- or mustard-honey dressing	8.50	10.50
Lamb Lettuce with egg, croutons and bacon on French-/Italian- or mustard-honey dressing	9.50	12.50 15.50
Chèvre chaud (Goatcheese) with rosemary and zofingen honey, served with an autumnal leaf salad with pear, fig and walnuts		18.00
Venison carpaccio with autumnal leaf salad and shaved parmesan with mustard-honey dressing		19.00
Duett of black salsify with home-smoked venison ham		17.00

From the soup pot ...

Pumpkin cream soup with ginger, croutons and pumpkin seed oil	12.00
Porcini mushroom cappuccino	13.00
Chestnut soup with parsnip chips	14.00

For the small appetite ...

Club-sandwich freshly roasted chicken breast, egg, tomato, salad, bacon, french fries <i>(Also available gluten-free or as a vegan version, without chicken).</i>	32.00
Beefsteak tatar (130 g) seasoned to your liking served with toast and butter	36.00
- with Cognac, Calvados or Whisky	+ 6.00
- with french fries	+ 6.00
Aperitif platter with parmesan, olives, feta, salami, parma ham and venison sausage	22.00

Vegetarian recommendations ...

	small Portion	normal Portion
Buck wheat noodles with savoy cabbage, sage and potatoes with light cream sauce gratinated with mountain cheese	25.00	30.00
Porcini-risotto with shaved parmesan and trio of vegetables	25.00	30.00
Baked egg on truffled mashed potatoes and spinach		35.00
Vegetarian fall variation with red cabbage and brussels sprouts, pumpkin spaetzle, egg sponge sauce, chestnuts, fig, pear and cranberries	29.00	34.00
Pumpkinflan on spicy fall vegetables, served with mushroom ragout and parsnip chips		39.00

Meat/ Fish recommendations ...

	small Portion	normal Portion
Sliced veal "zurich style" with a mushroom cream sauce, served with seasonal vegetables and rösti	37.00	42.00
The real viennese schnitzel veal with cranberries, served with vegetable trio and french fries	40.00	45.00
Beef filet medallion with truffle jus, served with vegetables and pasta		52.00
Whole fried sea bream with a mediterranean herb filling, with oven-baked vegetables and saffron risotto <i>(We can filet the fish at your table on request)</i>		45.00

Our fall classics with venison from the hunting club Sankt Hubertus Zofingen

We mainly use venison from regional hunts (exceptions are expressly declared). The deer were hunted by the hunting party St. Hubertus Zofingen, throughout the summer and fall. The animals were never stressed and were handled with the greatest respect by our chefs and butchers. That's why the venison season lasts "only as long as it lasts".

We, our team and our partners wish you lots of fun while enjoying our autumn specialties!

	small Portion	normal Portion
Homemade venison pepper garnished with chanterelles, pearl onions, croutons, red cabbage, spaetzli and cranberries	34.00	39.00
Deer escalope with wild cream sauce, port wine fig, chestnuts, red cabbage, brussels sprouts and spaetzli	38.00	44.00
Pink roasted saddle of venison entrecôte with venison jus, served with port wine, figs, chestnuts, red cabbage, brussels sprouts and hazelnut spaetzli		51.00
Whole saddle of venison on advance order from 2 persons served in two courses with autumnal side dishes	per Pers.	64.00

«Food is a need of the stomach, drink is a need of the spirit.»

(Quote by Claude Tillier)

Our house wine recommendations from the Wullschleger winery in Zofingen...

	1 dl	7,5 dl
Rebsorte: Johanniter, 2023	8.00	56.00
Johanniter		
<i>From the Johanniter grape, a refreshing and fruity white wine is created with a harmoniously well-integrated acidity.</i>		
Cabernet Rosé, 2023	8.00	56.00
Cabernet Jura		
<i>From the Cabernet Jura grape, a robust rosé is produced, characterized by its aromatic intensity and color. This wine pairs well with appetizers, fish dishes, and meat.</i>		
Cuvée 29, 2022	9.00	63.00
Cabernet Jura, Cal		
<i>Aged in oak barrels, deep red, fruity wines are created with well-integrated tannins and southern Cabernet aromas. Intense aromas of black fruits, spice, and a light tobacco note, with a long-lasting finish.</i>		
Sparkling wine...		
Schaumwein Rosé Brut	9.50	67.00
Cabernet Jura		
<i>Bottle fermentation</i>		

For further wine recommendations, we would be happy to provide you with our wine card upon request.

For an Aperitif ...

	cl	Vol.-%
Martini white/red	4	17 9.00
Pastis 51 / Pernod	4	45 10.50
Campari orange/sparkling water	4	12.50
Cynar orange/sparkling water	4	12.50
White wine spritzer sweet/sour		8.00
Lillet Wild Berry Ginger Spicy ginger, lillet, wildberries, syrup, prosecco, mint, lime, ice		15.00
Aperol Spritz / Rosato Mio Aperol / Rosato Mio, sparkling wine, sparkling water, ice, orange		12.50
Hugo Sparkling wine, elderflower-syrup, lime, mint, sparkling water, ice		12.50

For a non-alcoholic Aperitif ...

Sanbittèr	4.80
Wild Berry Ginger Spagliato	10.00
Spicy ginger, sparkling water, wildberries, , syrup, mint, lime, ice	
Non-alcoholic Hugo	10.00
Ginger ale, elderflower-syrup, lime, mint, sparkling water, ice	

Beer ...

	cl	
Hürlimann Lager / Saison-Bier vom Fass	20	4.60
	30	5.20
	50	6.80
Erusbacher Aargau 100 % Region	33	6.00
Erusbacher Bräu Weizen, wheat beer	50	7.50
Erusbacher ohni (non-alcoholic)	33	5.50

Mineral ...

	cl	
Rhäzünser sparkling / Arkina still	35	5.00
	50	7.00
	100	10.00
Tonic / Bitter Lemon von Alpinesse	20	4.90
Coca-Cola / Coca-Cola zero	33	5.10
Rivella red / blue	33	5.10
Apple spritzer	33	5.10
Swiss BIO-lemonade citro/ orange	33	5.30
Suure Moscht (non-alcoholic apple cider)	49	6.50
Huustee Ramseier (Ice tea)	33	5.10
Orange juice / tomato juice	20	4.90
Various soft drinks served by glass Coca Cola, Citro, Ice tea	20	3.20
	30	4.10
	50	5.00
Syrup	20	2.50
	30	3.60
	50	4.00

Zofinger well water

Please note that our zofinger well water is free of charge. We charge CHF 0.50 per deciliter for processing and service.

Coffee ...

	cl	
Espresso, coffee, decaffeinated coffee		4.80
Double espresso		5.20
White coffee		5.30
Cappuccino		5.30
Latte macchiato		5.80
Chocolate / Ovomaltine		4.90
Milk	30	3.90
	50	4.60
Espresso corretto (Grappa)		8.00

We are also happy to serve you your favorite coffee with a shot of liquor and spirits. Please ask about our selection.

Tea ...

Ceylon Sunrise

English Breakfast
aromatic - invigorating

Golden Assam

Black tea
full-bodied - malty

Japanese Sencha

Japanese green tea
refreshing - intense

Verbena

Herbal tea
citrusy - refreshing

Camomile Orange Blossoms

Herbal tea
balanced - calming

Moroccan Mint

Maroccan mint tea
brisk - energizing

Piz Palü

Swiss herbal tea
beneficial- harmonious

Red Kiss

Fruit tea
crisp - fruity

tea in the pot

6.00

Sweet wine ...

each 4 cl

Sherry 9.50

Tio Pepe

White port wine 10.00

Sandeman

Red port wine Ruby 12.00

Sandeman Reserve

Liquor ...

each 4 cl

Vol.-%

Limoncello 30 8.50

Baileys Irish Cream 17 8.50

Disaronno Amaretto 28 7.50

Spirits ...

each 2 cl	Vol.-%	
Vieille Prune Barrique Etter	41	13.50
Vieille Poire Williams Barrique Etter	40	13.50
Vieille Apricot Barrique Gunzwiler Destillate	40	13.50
Berner Rosenapfelbrand Barrique Gunzwiler Destillate	40	13.50
Kirschbrand Dolleseppeler Gunzwiler Destillate	40	13.50
Alte Quitten Nutzhof	36	11.50
Williamine Morand	43	11.50

Gin ...

each 4 cl	Vol.-%	
Monkey Gin	47	9.50
Gin Etter	40	11.50
Gordon's	37,5	8.00
Monkey Gin Tonic		13.50
Gin Etter Tonic		15.50
Gordon's Tonic		12.00

Destillates ...

each 4 cl	Vol.-%	
Delamain Cognac XO	42	18.50
Bas Armagnac 2004 Ferte de Partenay	40	16.50
Calvados Morin	40	11.50
The Alpinist 8 Years Rare Blend Premium Rum	41	14.00
Tequila Anejo Patron	40	13.50

Vodka ...

4 cl	Vol.-%	
Absolut	40	7.00

Whisky ...

each 4 cl	Vol.-%	
Lagavulin 16 Years Single Malt Scotch Whisky	43	17.50
Four Roses Bourbon Kentucky Whiskey	40	11.00
The Macallan Double Cask 12 Years Highland Single Malt Scotch Whisky	40	18.00

Grappa ...

each 2 cl	Vol.-%	
Gewürztraminer Villa de Varda	40	12.50
Moscato Mazzetti D'Altavilla	43	10.00
Primitivo Invecchiata Sessantanni	40	12.00
Triè Riserva Villa de Varda	40	14.50
Trentina 43° Marzadro	43	11.00
Sito Moresco Gaja	42	13.00
Giulia Invecchiata Berta	40	14.50
Antica Cuvée 5 Jahre Barrique Nonino (aus Pipette)	40	16.00