«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 Spahni, Zollikofen

Fish Bianchi, Zufikon

Bakery Bäckerei Leutwyler, Zofingen

Cheese Chäs Roth, Zofingen

Vegetables Forster Früchte & Gemüse, Pfaffnau

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

Meat, poultry 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 mustard-honey dressing	10.50	14.00
Saisonal leaf salad on french-/italian- or mustard-honey dressing	8.50	10.50
Burrata with date-tomatoes with basil-pesto, rucola and grissini		18.50
From the soup pot		
Cold peas-mint soup with yoghurt		11.50
Mango-ginger-carott soup with baked king prawn		15.50
For the small appetite		
Club-sandwich freshly roasted chicken breast, egg, tomato salad, bacon and french fries (Also available gluten-free or as a vegan version without chicken).		32.00
Small aperitif platter with parmesan, olives, feta, salami, ham and regional sausage		16.50

Vegetarian recommendations ...

	small Portion	normal Portion
Arancini «baked balls of risotto» with herb-pesto on seasonal-grilled vegetables and tomato coulis	31.00	36.00
Home-made gnocchi with sage butter, spinach, cherry- tomatoes and shaved parmesan	29.00	34.00
Meat/ Fish recommendations		
	small Portion	normal Portion
Sliced veal «Provoncal» with herbs, mushrooms, cherry- tomatoes, seasonal vegetables and white wine risotto	37.00	42.00
Real authentic Wiener schnitzel of veal served with cranberries, seasonal vegetable and french fries	40.00	45.00
«Tagliata di Manzo» sliced entrecôte served with rucola, shaved parmesan, fried potatoes and herb-oil		43.00
Cold roastbeef plate Entrecôte, thinly sliced served with a tartar sauce and fried potatoes	29.00	35.00
Fried gilthead sea bream filets served on a lemon sauce with white wine risotto and mediterranean vegetables	36.00	41.00

«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 Johanniter From the Johanniter grape, a refreshing and fruity white wine is created with a harmoniously well-integrated acidity.	8.50	58.00
Cabernet Rosé, 2023 Cabernet Jura 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.	8.50	58.00
Cuvée 29, 2022 Cabernet Jura, Cal 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.	9.00	63.00

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, wildberies, 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 Spicy ginger, sparkling water, wildberries, syrup, mint, lime, ice		10.00
Non-alcoholic Hugo Ginger ale, elderflower-syrup, lime, mint, sparkling water, ice		10.00
Beer		
	cl	
Hürlimann Lager / Saison-Bier vom Fass	20 30 50	4.60 5.20 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 50 100	5.00 7.00 10.00
Tonic / Bitter Lemon von Alpinesse	20	4.90
Pepsi / Pepsi zero	33	5.10
Rivella red / blue	33	5.10
Apple spritzer	33	5.10
Fizzy Gazzosa Ticinesi lemon / mandarin	33	5.10
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 30 50	3.20 4.10 5.00
Syrup	20 30 50	2.50 3.60 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 ...

	Ci	
Espresso, coffee, decaffeinated coffee		4.80
Double espresso		5.20
White coffee		5.30
Cappuccino		5.50
Latte macchiato		5.80
Chocolate / Ovomaltine		4.90
Milk	30 50	3.90 4.60
Espresso corretto (Grappa)		8.00

cl

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 Tio Pepe	9.50
White port wine Sandeman	10.00
Red port wine Ruby Sandeman Reserve	12.00

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 Dolleseppler Gunzwiler Destillate	40	13.50
Alte Quitten Nutzihof	36	11.50
Williamine Morand, Valais	43	11.50

Gin ...

Rare Blend Premium Rum

Tequila

Anejo Patron

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
Ettern Gin Tonic		15.50
Gordon's Tonic		12.00
Destillates		
each 4 cl	Vol%	
	V O176	
Delamain Cognac XO	42	18.50
Delamain Cognac XO Bas Armagnac 2004 Ferte de Partenay		18.50 16.50
Bas Armagnac 2004	42	

40

13.50

Vodka ...

4 cl	Vol%	
Absoult	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 Doubble 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