

«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 Topcc, Rothrist
Deer	Jagdgesellschaft St. Hubertus, Zofingen
Fish	Bianchi, Zufikon
Bakery	Bäckerei Leutwyler, Zofingen Jowa, Volketswil Hiestand, Schlieren
Cheese	Chäs Roth, Zofingen
Vegetables	Forster Früchte & Gemüse, Pfaffnau

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 moustard-honey dressing	8.50	10.50
Lamb Lettuce with egg, croutons and bacon on French-/Italian- or mustard-honey dressing	9.50 11.50	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

From the soup pot ...

Pumpkin cream soup with ginger, croutons and pumpkin seed oil	13.00
Porcini mushroom cappuccino	13.50

For the small appetite ...

Club-sandwich

32.00

freshly roasted chicken breast, egg, tomato,
salad, bacon, french fries

*(Also available gluten-free or as a vegan version,
without chicken).*

Small peritif platter

16.50

with parmesan, olives, feta, salami,
ham and sausage

Vegetarian recommendations ...

	small Portion	normal Portion
Homemade pumkin gnocchi	31.00	36.00
with root vegetables, herb oil, served with Gorgonzola		
Vegetarian fall variation	30.00	35.00
with red cabbage and brussels sprouts, pumkin chutney, spaetzle, egg sponge sauce, chestnuts, fig, pear and cranberries		

Meat/Fish recommendations ...

	kleine Portion	normale Portion
Sliced veal "zurich style" with a mushroom cream sauce, served with seasonal vegetables and rösti	38.00	43.00
The real viennese schnitzel veal with cranberries, served with seasonal vegetables and french fries	40.00	45.00
Entrecôte with cognac pepper sauce seasonal vegetables and noodles		45.00
Saltimbocca of zander fillets (IT) with a prosecco foam sauce, served with saffron risotto and spinach	36.00	41.00

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, bacon, served with red cabbage and spaetzli	34.00	39.00
Deer escalope With wild cream sauce, white wine pear with cranberries, chestnuts, red cabbage, brussels sprouts and spaetzli	38.00	44.00
Pink roasted saddle of venison entrecôte with cranberry sauce, served with port wine, chestnuts, red cabbage, brussels and spaetzli		49.00
Whole saddle of venison served in two courses with autumnal side dishes	order from 2 persons per Pers. 64.00	

Wine pairing with our dishes

Would you like to be surprised and discover something new?

We would be happy to recommend a carefully selected wine pairing to accompany your meal.

Please note: The wines in the wine pairing are not available by the glass.

1 course	8.50
2 courses	17.00
3 courses	25.00

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

	1 dl	7,5 dl
Rebsorte: Johanniter, 2023 Johanniter	8.50	58.00
Cabernet Rosé, 2023 Cabernet Jura	8.50	58.00
Cuvée 29, 2022 Cabernet Jura, Cal	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 or sparkling water	4	10.50 12.50
Cynar orange or sparkling water	4	10.50 12.50
Ramazotti	4	10.50
White wine spritzer sweet/sour		8.00
Lillet Wild Berry Ginger Spicy ginger, lillet, wildberries, syrup, prosecco, mint, lime, ice		15.00
Aperol Spritz Aperol, sparkling wine, sparkling water, ice, orange		12.50
Hugo Sparkling wine, elderflower-syrup, lime, mint, sparkling water, ice		12.50
Limoncello Spritz Limoncello, Sparkling wine, sparkling water, lemon, mint, ice		13.50

For a non-alcoholic Aperitif ...

Sanbittèr	4.80
Wild Berry Ginger Spagliato Spicy ginger, sparkling water, wild berries, syrup, mint, lime, ice	10.00
Non-alcoholic Hugo Ginger ale, elderflower-syrup, lime, mint, sparkling water, ice	10.00
Non-alcoholic Aperol Tonic Water, orange-syrup, sparkling water, orange, ice	10.00

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	
Rhazünser 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
Homemade Ice tea	40	6.00
Orange juice / tomato juice	20	4.90
Various soft drinks served by glass	20	3.20
Citro, Ice tea	30	4.10
	50	5.00
Syrup	20	2.50
	30	3.60
	50	4.00

The syrup is free for kids up to age 10.

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		5.50
Latte macchiato		5.80
Chocolate / Ovomaltine		4.90
Milk	30	3.90
	50	4.60
Espresso corretto (Grappa)		8.00
Coffee Luz		6.50

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
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Tio Pepe

White port wine	10.00
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Sandeman

Red port wine Ruby	12.00
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Sandeman Reserve

Liquor ...

each 4 cl	Vol.-%
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Limoncello	30	8.50
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Baileys Irish Cream	17	8.50
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Disaronno Amaretto	28	7.50
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Bitter ...

each 4 cl	Vol.-%
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Limoncello	29	9.00
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Spirits ...

each 2 cl	Vol.-%	
Vieille Prune Barrique Gunzwiler Destillate	41	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
Quitten Brand Humbel	36	11.50

Gin ...

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

Destillates ...

each 4 cl	Vol.-%	
Delamain Cognac XO	42	18.50
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
Tullamore Dew Iris	40	13.50

Grappa ...

each 2 cl	Vol.-%	
Berta Elisi Berta	43	12.50
Il Merlot - Monovitigno Nonino	41	10.50
Antica Cuvée 5 Jahre Barrique Nonino (aus Pipette)	40	16.00