

««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
Deer	Jagdgesellschaft St. Hubertus, Zofingen
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, 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 with root vegetables, herb oil, served with Gorgonzola	31.00	36.00
Vegetarian fall variation with red cabbage and brussels sprouts, pumkin chutney, spaetzle, egg sponge sauce, chestnuts, fig, pear and cranberries	30.00	35.00

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