

«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
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
Ricotta and beetroot mille-feuille refined with rosemary and Zofingen honey, served with marinated salmon and a salad bouquet		21.00

From the soup pot ...

Pumpkin cream soup with ginger, bread 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 aperitif platter

16.50

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

Vegetarian recommendations ...

	small Portion	normal Portion
Spinach tagliatelle with chanterelle sauce served with Parmesan chips	29.00	34.00
Beetroot risotto with marinated spinach salad served with pine nuts and fresh horseradish	26.00	31.00

Meat/Fish recommendations ...

	small Portion	normal Portion
The real viennese schnitzel veal with cranberries, served with seasonal vegetables and french fries	40.00	45.00
Veal cordon bleu served with French fries and seasonal vegetables		47.00
Sliced veal "Zurich style" in a mushroom cream sauce, served with seasonal vegetables and rösti	38.00	43.00
Beef fillets (AU*) with red wine-shallot sauce served with seasonal vegetables and spinach tagliatelle		54.00
Lamb chops with thyme sauce served with spinach praline and lentils with peppers, carrots, leeks, and celery		43.00
Sea bream fillets (GR) with orange beurre blanc served with glazed chicory and beetroot risotto	39.00	44.00

* may have been produced using hormonal performance enhancers

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
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Wild Berry Ginger Spagliato	10.00
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Spicy ginger, sparkling water, wild berries,
syrup, mint, lime, ice

Non-alcoholic Hugo	10.00
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Ginger ale, elderflower-syrup,
lime, mint, sparkling water, ice

Non-alcoholic Aperol	10.00
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Tonic Water, orange-syrup,
sparkling water, orange, 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	
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.-%

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.-%

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

43 12.50

Berta

Il Merlot - Monovitigno

41 10.50

Nonino

Antica Cuvée

40 16.00

5 Jahre Barrique

Nonino (aus Pipette)