



Boutique Hotel
 HotellerieSuisse

WELCOME

In 2019 we discovered the beautiful Eggberge and fell in love with this characterful old building. We decided to breathe some love into the berggasthaus which first opened in 1953. Step by step, over the last 5 years (during the off-seasons), we have enthusiastically rejuvenated it into what you experience today.

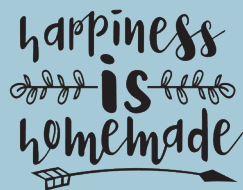
Inspired by English gastro pubs, we want to create a refuge for our guests and bring the aroma of homemade fusion cuisine to the Uri mountains. Our menu combines our roots with our feelings, experiences and our home on the Eggbergen.

We hope you enjoy your stay with us and our team

Gaby (the Swiss one) & Andy (the English one)

Have you seen our cosy hotel rooms?
(...if you're already staying with us, we wish you a lovely relaxing time!)



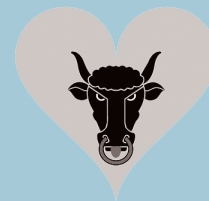


What we've created by ourselves in the kitchen, we produce ourselves

The burgers, sausages, soups, salad dressings, dips, salads, ravioli, vegetables, sauces, pies, marinades, nuggets, pesto, brownies, crème brûlée, cakes...

With us you can enjoy homemade and delicious food...

...be it with meat, vegetarian, vegan, or without allergens.



Products, if possible, from local suppliers

That's why we source high-quality products from the area around our mountain, and if we need something that isn't available here, we first source it from central Switzerland.

Old house, renovated with new technology:

Energy efficiency for comfort and coziness. Minergy standards, triple glazing, hot water & heating by solar and heat pumps, a modern kitchen that saves water and electricity and we prepare delicious food directly with solar energy!

We serve pure Eggberge spring water, straight from the mountain!



We plan well and actively work to reduce food waste and rubbish.



CLASSICS

PROSSECCO	8.-
MARTINI BIANCO	8.5
CYNAR	8.5
CAMPARI ORANGE	8.5
CAMPARI SODA	8.5
APEROL SPRITZ	10.5
HUGO	10.5
SANBITTER	6.-

GIN & TONIC

GIN THE MOOD...

Our selection of Gins, served with
FEVER-TREE Premium Tonic Wasser

BROCKMANS Premium Gin London	14.-
WARNERS Rhubarb Harrington	16.-
WARNERS Honeybee Harrington	16.-
GIN 27 Appenzell	14.-
BOMBAY SAPHIRE London	12.-
GUNPOWDER Irish Gin Drumshanbo	14.-
MONKEY 47 Schwarzwald	14.-
MALFY Grapefruit Italy	14.-
MALFY Con Limone Italy	14.-

A

PÉRO & COCKTAILS

LUMUMBA

Hot chocolate with rum and whipped cream 8.5

HOMEMADE MULLED WINE 7.5

RASPBERRY RICKEY

A recipe from the late 19th century –

The predecessor of the Gin & Tonic

Fresh raspberries and lime | Gin

Chambord (Raspberry Liquor) | Soda 16.-

APÉRO SNACKS 2, 5, 6, 10, 11

Caramelised nuts | Marinated olives | Breadsticks

Olive bread | Sea salt flakes & olive oil 12.-

BREAKFAST

08:00-11:00

BUTTER CROISSANT 1.9

NUT CROISSANT 4.-

SANDWICHES 7.5

Freshly prepared. Salami | or Cheese | or Ham

GRANOLA BOWL (with vegan yoghurt & agave syrup possible) 11.5

with Greek yoghurt | Honey | Fresh fruits

SMALL BREAKFAST for 1 person 18.-

House bread | croissant | jams | butter | 1pc alp cheese & farmers ham

1 tea or coffee | 2dl orangejuice

SOMETHING SWEET WITH YOUR COFFEE? 6.-

BANANA CAKE with red currants

Fresh pastries are available until sold out as we bake them fresh daily. If you know you're coming, give us a call in advance - we'll be happy to reserve something tasty for you.

BRUNCH

POSSIBLE EVERY DAY, WITH ADVANCE RESERVATION 9-12

Energy for the whole day, served as a small buffet on your table

ANDY'S BRUNCH 38.-

Rösti (like a hash brown) with poached egg, bacon and homemade sausage

Cured ham | Salami | Alpine cheese | Bread | Croissants | Jam | fruits | 1dl orange juice | 1 warm drink

GABY'S BRUNCH 38.-

Toasted baguette with smoked salmon, avocado & poached egg

Cured ham | Salami | Alpine cheese | Bread | croissants | Jam | Fruits | 1dl orange juice | 1 warm drink

SOUPS

DAILY SOUP | Freshly prepared & always tasty | served with bread 10.5
Normally vegan, but please ask us 🌱

‘BÜNDNER’ BARLEY SOUP 1b, 2, 8
our homemade Swiss classic, a creamy vegetable and barley soup 11.5
with dry-cured beef 9.5
without meat 🌱

MEAT & CHEESE

ALP CHEESE 🌱 1, 9 | Uri Alpine Cheese (150g) | Pickles & Pickled Onions 15.-
Fig mustard | Bread

‘EGGÄ’ MEAT PLATTER | Perfect for two people sharing 29.5
4 different regional meats finely sliced approx. 120g | Pickled onions and gurkins | Bread

EXTRA ALP CHEESE? 🌱 1 | A small portion of Uri Alpcheese ca. 50g 6.-

Share your experience



= Vegetarian



* = Vegetarian but vegan on request



= Vegan

ALLERGY? INTOLERANCE? SPECIAL WISH? Please ask and inform us before ordering

SALADS

THE WINTER SALAD BOWL ^{5,6,10,11}

A feast of baby & herb leaf salad with pears, dates, walnuts & pecans, beetroot, shaved parmesan, red onions & pomegranate seeds.

- **WINTER SALAD** 🌱* 13.-
- **WITH GRILLED SWISS CHICKEN BREAST** (ca 150g) 23.-
& grilled bacon
- **WITH BEETROOT FALAFEL** 🌱 +2, 8 20.-
baked chickpea and beetroot balls (5 pieces) & red pepper hummus

VIBRANT GREEN SALAD 🌱 5, 6, 8, 11 | Seasonal green and herb salad 10.-

SMOKED SALMON & AVOCADO SALAD 1, 2b, 8 | Celery Remoulade | Citrus Dressing 15.-
Rye-Toast

ADD OLIVE-ROSEMARY BREAD 🍞 2, 11 4.-

Choose from our homemade salad sauces

French-style 🍷
Italian 🌱
Raspberry-Vinaigrette 🌱

WARM MAIN COURSES

THE BURGERS

THE WHISKY BURGER 1b, 2b, 3b, 11 | Our homemade whisky burger from Swiss ribeye beef Bacon | Cheddar cheese | caramelised onions | Tomatoes | homemade whiskey sauce Cocktail sauce | Chunky fries 29.-

THE CHICKEN BURGER 1b, 2b, 3b, 10, 11 | Grilled Swiss chicken breast in a lemon-chilli marinade | Raclette cheese | Salad | Celery Remoulade Homemade Sweet chilli BBQ sauce | Cocktail sauce | Chunky fries 27.-

THE `ROPHAIEN` PIRI-PIRI BURGER 🌱* 2b | Our own tasty meatless burger with Piri Piri-BBQ sauce | Rocket | Tomatoes | Red onions | Cress | Chunky fries 25.-

THE FISH 1b, 2b, 3b, 9 | Fish 'n' Chips | A little taste of England Cod fillet fried in our special beer batter | Tartar sauce | Chunky fries 26.-


THE RÖSTI 1b | Crispy Eggä-Rösti (Like a hash brown) Onions | Raclette cheese | Bacon* 22.-
**For vegetarians we can replace the bacon with tomatoes* pro egg + 2.-

ALPINE MACARONI-CHEESE 🌱 2b, 3b | Penne Pasta | Potato pieces | creamy cheese sauce crispy onion | with apple sauce 21.-

Origins: Meat: CH | Cheese: CH | Fish: ISL & PHL

THE SAUSAGE 1b, 9, 10 'Cumberland' sausage (homemade Swiss pork sausage with herbs) & onion sauce (ca. 200g) Winter vegetables Chunky fries or roasted rosemary potatoes	25.-
THE WIENERSCHNITZEL 1b, 2b, 3b, 9 Swiss veal schnitzel, tender & hand-breaded (ca. 150g) & cranberry sauce Winter vegetables Chunky fries or roasted rosemary potatoes	42.-
THE STEAK 1b, 2b, 10 Swiss prime rib-eye beef steak (ca. 220g) Winter vegetables Chunky fries or roasted rosemary potatoes Gorgonzola Sauce	44.-

THE PIES

BEEF 'N' ALE BEER PIE 1b, 2, 3b, 8, 10 Slow-cooked beef in a dark sauce made from beer, carrots, celery, mushrooms and onions. topped with a crispy buttery puff pastry lid. Winter vegetables Chunky fries or roasted rosemary potatoes	31.5
MUSHROOM-MARRONI-SPINACH PIE  * 2, 6, 10 Cooked in a rich red onion, Balsamic and red wine sauce topped with a crispy puff pastry lid. Winter vegetables Chunky fries or roasted rosemary potatoes	25.5

CHILDREN (Don't worry, we didn't forget you!)

WIENERLI (a pair of hotdogs)

with bread 8.-
with chunky fries 12.-

HOMEMADE CHICKEN NUGGETS 2,3,8,9 | served with chunky fries

kids portion 12.-
large portion 18.-

ALPINE MACARONI-CHEESE 🌱 2b, 3b | Penne Pasta | Potato pieces
creamy cheese sauce | crispy onion | with apple sauce

12.-

*We are happy to prepare the whisky burger but without whisky sauce for children too.
(portion size for adults)*

SIDES

BOWL OF CHUNKY FRIES 🌱

Side 6.-
Portion 8.-

ROSEMARY ROAST POTATOES PORTION 🌱

5.5

BOWL OF GRILLED VEGETABLES 🌱 10

8.-

EXTRA SAUCE - PORTION (SALAD SAUCE ETC)

4.-

What activities are available in Eggberge? Get inspired by our own guide



DESSERTS

Please check out our special board for today's homemade desserts.

For example: cakes, chocolate brownies, crème brûlée etc..

We also have these icecreams:

Cornets: Strawberry / Chocolate / Straciatella / Lemon & Lime (Lactose Free)

Nuii: Salted Caramel & Macadamia / White Chocolate & Cranberries,

Rakete, Pirulo Tropical, Oreo Sandwich, Toblerone

FONDUES on pre-order | min. 2 people

LES TROIS FONDUE - one pan, triple pleasure 1, 10

1/3 House cheese-mix

1/3 House cheese-mix together with cured meat, mushrooms and onion

1/3 House cheese-mix together with dried tomatoes and basil

Served with bread, 200g cheese per person

32.-

P/Person

FONDUE CLASSIC 🌱 1, 10

House cheese-mix served with bread

200g cheese per person

27.-

P/Person

Add a portion of boiled potatoes, herb dip, pickled onions and gurkins

5.-

ALLERGY? INTOLERANCE? SPECIAL WISH? Please ask and inform us before ordering

We do our best to highlight allergens, but please note that during manufacturing or cooking methods traces of allergens can be present. It is important that you inform our staff before ordering regarding any possible allergies.

Please inform us about your nutritional requirements so that we can advise you further.

1= LACTOSE | 1B = LACTOSE FREE ON REQUEST
2= GLUTEN | 2B = GLUTEN FREE ON REQUEST
3= EGG | 3B = ON REQUEST WITHOUT EGG
4= ALMONDS
5= HAZELNUT
6= PECAN / WALLNUTS / SEEDS / MARRONI / PISTACHIOS
7= PEANUTS*
8= CELERY
9= MUSTARD
10= GARLIC
11= SESAME

7* - We use peanut oil for deep frying

The bread we usually serve is not gluten free


Please inform us about ingredients in our dishes that can cause allergies or intolerances

Employees are happy to assist on request

WHY vegan on request? Because we try to avoid food waste, we use as many ingredients as possible in as many dishes as possible, such as: E.g. mayonnaise or butter. We prefer using a Swiss quality product compared to imported products. Just let us know and we'll be happy to make sure that your dish is suitable for you.

 = Vegetarian

* = Vegetarian BUT vegan on request

 = Vegan

All prices in CHF, including VAT.

Cash or card payment:

EC-Direct (debit card), Postcard, Visa, Mastercard

Prices and descriptions are subject to change

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