



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.

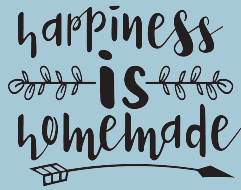
We hope you enjoy your stay with us and our team

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!)



happiness
is
homemade

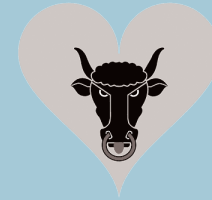


What we be created by ourselves in the kitchen, we produce ourselves

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.



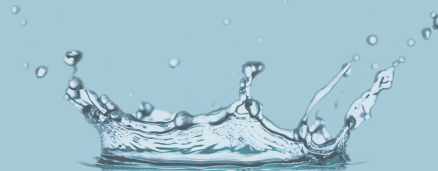
Products, if possible, from local suppliers

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. Minergi 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

MOJITO

White rum | Lime | Mint | Soda | Brown sugar 14.-

WHITE RUSSIAN

Vodka | Kahlua | Cream | Coffee 14.-

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.-

SOUPS

DAILY SOUP Freshly prepared & always tasty served with bread <i>Normally vegan, but please ask us</i> 🌱	10.5
'BÜNDNER' BARLEY SOUP 1b, 2, 8 our homemade Swiss classic, a creamy vegetable and barley soup	with dry-cured beef 11.5 without meat 🌱 9.5

MEAT & CHEESE

ALP CHEESE 🌱 1, 9 Uri Alpine Cheese (150g) Pickles & Pickled Onions Fig mustard Bread	15.-
'EGGÄ' MEAT PLATTER Perfect for two people sharing 4 different regional meats finely sliced approx. 120g Pickled onions and gurkins Bread	29.5
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 SALAD BOWL 5,6,10,11

A feast of seasonal leaf salad with crunchy vegetables | fruits | young shoots | nuts

- CLASSIC SALAD  13.-
- WITH GRILLED SWISS CHICKEN BREAST (ca 150g) & grilled bacon 26.-
- WITH SWISS PRIME BEEF RIBEYE STEAK (ca 220g) 44.-
- WITH TUNA FISH STEAK marinated in sesame & ginger, grilled tuna steak (ca 160g) 33.-
- 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.-

ADD OLIVE-ROSEMARY BREAD  2, 11 4.-

Choose from our homemade salad sauces

French-style 
Italian 
Raspberry-Vinaigrette 

WARM MAIN COURSES

DIE BURGERS

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

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

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

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

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 21.-
crispy onion | with apple sauce

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) 25.-

THE WIENERSCHNITZEL 1b, 2b, 3b, 9 | Swiss veal schnitzel, tender & hand-breaded (ca. 150g) & cranberry sauce 42.-

THE STEAK 1b, 2b, 10 | Swiss prime rib-eye beef steak (ca. 220g) & homemade gorgonzolasauce 44.-

DIE 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 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 25.5

For these main courses, choose one of each side dish:

#1

Chunky Fries or Rosemary Roast Potatoes

#2

Homemade Coleslaw oder Vegetables of the Day?

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)*

BEILAGE

BOWL OF CHUNKY FRIES 🌱

7.-

BOWL OF GRILLED VEGETABLES 🌱

8.-

BOWL OF HOMEMADE COLESLAW 🌱

5.-

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

BRUNCH

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

POSSIBLE EVERY DAY, WITH ADVANCE RESERVATION 9-12

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

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

Gaby & Andy Brownrigg | Eggberge 2 | 6460 | Altdorf
www.berggasthaus-eggberge.ch | 041 870 28 66