



# DAILY MENU

★★★★

WEISSENSTEIN

RESTAURANT

# DEAR GUESTS,

Welcome to Weissenstein!

Enjoy the breathtaking view of the Baroque city of Solothurn, the Mittelland, the Three-Lakes Region, and the Alpine chain from Säntis to Mont Blanc. Escape everyday life and immerse yourself in the diverse nature. We are delighted to have you as our guest today. Our kitchen team, led by Chef Marcus Seidel, will spoil you with a varied lunch menu and the classics of Weissenstein cuisine. Let yourself be surprised and pampered!

Do you have any special requests?

Let us know, our service team is happy to assist you.

Raphael Hobi und das Weissenstein-Team

# BREAKFAST

09:00 till  
10:30 Uhr

## Breakfast Platter Nesselboden <sup>V</sup>

20 CHF

*Bread, rolls, croissants, viennoiserie, zwieback, crispbread, jams, honey, butter, margarine, Nutella, Ovo Crunchy Cream*  
*Includes one hot drink*

## Breakfast Platter Weissenstein

30 CHF

*Bread, rolls, croissants, viennoiserie, zwieback, crispbread, jams, honey, butter, margarine, Nutella, Ovo Crunchy Cream, fruit salad, and Birchermüesli*  
*Includes cold cuts from Metzgerei Fischer and cheese from Chäsi Langendorf*  
*Includes two hot drinks*

# LUNCH MENU

11:30 till  
17:00 Uhr

## From the Stone Oven and Perfect for Sharing

Homemade Tomato-Mozzarella-Garlic Bread **11 CHF**  
*Chef's secret recipe with basil and lots of garlic*

Pinsa «Romana» <sup>V,L</sup> **19 CHF**  
*Airy flatbread baked crispy, topped with tomato sauce,  
grilled vegetables, arugula, mozzarella fior di latte*  
*Additional topping with smoked ham* **+5 CHF**

Pinsa «Vegana» <sup>VV</sup> **17 CHF**  
*Tomato sauce, grilled vegetables, arugula, pine nuts*

Flammkuchen «Elsässer Art» **17 CHF**  
*Crème fraîche, onions, bacon*

Flammkuchen «griechische Art» **16 CHF**  
*Crème fraîche, feta cheese, bell peppers*

V = Vegi  
VV = Vegan

VA = Vegi anpassbar  
VVA = Vegan anpassbar

L = Laktosefrei  
G = Glutenfrei

# From the cold kitchen

**Colorful Leaf Salad** <sup>V,(G),(L)</sup> **8.50 CHF**

*Seasonal leaf salad, roasted seeds, richly garnished*

**Mixed Salad «Weissenstein»** <sup>V,(G),(L)</sup> **11 CHF**

*Various salads, richly garnished*

*For a big appetite* **+7 CHF**

*Choose between our homemade Italian or French dressing*

**Three Marinated Delicacies to Pic Picken** <sup>W,(G)</sup> **14 CHF**

*Marinated olives, grilled vegetables, hummus*

**Plättli** **28.50 CHF**

*With raw ham, salami, cheese, and pickled vegetables*

*Our selected products are sourced from Butcher`s shop Fischer and Chäsi in Langendorf.*

# From Pot and Pan

## Meatloaf, Our Classic

**32 CHF**

*Our classic, lovingly and carefully prepared,  
served with cognac sauce, low-fat quark spaetzle,  
braised onions, and buttered vegetables*

## Crispy Pike-Perch, from Walliser alpine pikeperch <sup>(L)</sup>

**31 CHF**

*With tartar sauce and French fries*

*or*

*Fit from the Mountain with various salads*

## Mountaineer Burger

**29 CHF**

*Topped with mountain cheese, bacon, salad, onions,  
burger sauce, served with French fries*

# Vegetarian & Vegan

## Red Lentil Dal <sup>W,(G)</sup>

**25 CHF**

*Spicy with colorful vegetables, naan bread, vegan dip, and beetroot falafel*

## Ravioli «Mediterranean» <sup>V</sup>

**26 CHF**

*Tomato sauce, grilled vegetables, roasted pine nuts, and Parmesan*

## Jackfruit Burger <sup>V</sup>

**25 CHF**

*Whole grain bun, avocado, pickled bell peppers, served with sweet potato fries*

# Sweet Finale

## Coffee Sweets

**7 CHF**

*Small sweets, perfect with coffee*

## Vermicelles

**15 CHF**

*Marinated with cherries, meringue, and whipped cream*

## Chocolate Cake

**14 CHF**

*With a liquid core, served with orange and walnut ice cream*



# Origin

## Meat:

*Beef: Switzerland*

*Pork: Switzerland*

*Veal: Switzerland*

*Meat products: Switzerland*

*Game: Germany / Austria*

## Fish:

*Swiss Alpine Pike-Perch*

## Eggs:

*Rudolf's Freiland Eier, Selzach*

# Our Friends

## For the Region

*Whenever possible, we source our products from regional suppliers.  
Our meat comes from Switzerland unless otherwise noted!*

## Butsher`s Shop Fischer from Langendorf

*brings us fine sausage and meat specialties.*

## The Siragusa family from Bellach

*brings us vegetables and fruits directly from the market in Milan  
or from regional vegetable producers.*

## Chäsi Langendorf

*fulfils every palate with joy. Of course, some of their cheeses can also be found on our menu.*

## Rudolf`s Free-Range Eggs from Selzach

*have known for over 30 years that only happy hens lay good eggs.*

*These are just a few of our suppliers; you can find all the others on our website.*

# Drinks

## From the Carafe

	DL	CHF
<i>Homemade Iced Tea</i>	5	7
<i>Tap Water</i>	10	4

## From the Bottle

<i>Valser with   without carbonation</i>	5	6.90
<i>Coca-Cola   Zero</i>	3.3	5
<i>Rivella red   blue</i>	3.3	5
<i>Fanta</i>	3.3	5
<i>Sprite</i>	3.3	5
<i>Möhl Apple Juice   Schorle</i>	3.3	5
<i>Pepita</i>	3.3	5
<i>San Bitter</i>	1.2	5
<i>Gents Tonic   Bitter Lemon   Ginger Ale</i>	2	5
<i>Coldesina Gazosa Mandarin   Blueberry   Lemon</i>	3.5	6.50

## From the juicer

<i>Granini Tomato Juice</i>	2	6.50
<i>Granini Pineapple Juice</i>	2	6.50
<i>Granini Orange Juice</i>	2	6.50

# Beer

## Freshly Tapped

	<b>DL</b>	<b>CHF</b>
<i>Calanda Herrgöttli</i>	<b>2</b>	<b>3.70</b>
<i>Calanda Stange</i>	<b>3</b>	<b>4.90</b>
<i>Calanda Humpe</i>	<b>5</b>	<b>7.50</b>
<i>Calanda Panache Herrgöttli</i>	<b>2</b>	<b>3.70</b>
<i>Calanda Panache Stange</i>	<b>3</b>	<b>4.90</b>
<i>Calanda Panache Humpe</i>	<b>5</b>	<b>7.50</b>

## Allready Bottled

<i>Öufi Beer</i>	<b>3.3</b>	<b>6.50</b>
<i>Eichhof Hubertus Dunkel</i>	<b>3.3</b>	<b>6.50</b>
<i>Calanda Senza</i>	<b>3.3</b>	<b>6.50</b>
<i>Erdinger Weissbier</i>	<b>5</b>	<b>8.50</b>
<i>Erdinger Weissbier non-alcoholic</i>	<b>5</b>	<b>8.50</b>
<i>Moretti</i>	<b>3.3</b>	<b>7.50</b>
<i>Möhl Suure Moscht trüb (Apple Cider)</i>	<b>5</b>	<b>7.80</b>
<i>Möhl Suure Moscht alkoholfrei trüb (non-alcoholic Apple Cider)</i>	<b>5</b>	<b>7.80</b>

# Hot Drinks

## In the Teapot

LÄNGGASS-Tee

CHF

6.40

*Kamille | Berner Rose | Earl Grey | Verveine | Assam |*

*Menth du Maroc | Ginger & Lemon | Indian Chai |*

*Jasmine Pearl | Rooibos Bourbon | Sencha Yamato |*

*White Needle | Alpenkräuter*

## In the Cup

*Coffee | Espresso | Ristretto*

4.90

*Espresso Macchiato*

5.20

*Double Espresso*

5.80

*Schale (Milk Coffee)*

6.20

*Cappuccino*

6.20

*Latte Macchiato*

6.50

*Ovomaltine | Caotina cold or hot*

5.70

*Milk cold or hot*

5

*Punch Orange | Rum*

4.50

*Surcharge for special milk*

+1.50

## Coffee with Schnapps

*Kaffee Luz | Fertig*

7.50

*Weissenstein Coffee (Jameson | whipped cream | spices)*

8.50

*Kaffee Baileys*

9

*Kaffee Amaretto*

9

*Schümli Pflümli*

9

*Holdrio*

7.5

*Tee Rum*

7.5

# Wines

CHF

## Sparkling Wine

1DL 7.5DL

### **Prosecco Conegliano superior extra dry DOCG**

8.5 56

*Col di Rocca | Veneto | IT*

*Glera*

### **Perrier-Jouët Grand Brut**

12 84

*Perrier-Jouët | Champagne | FR*

*Chardonnay, Pinot Meunier, Pinot Noir*

## White Wine

### **Il Borgo | 2023**

8.5 56

*Borgo Savaian | Friaul | IT*

*Pinot Grigio*

### **Grüner Veltliner Weingärten Fuchs | 2022**

9 62

*Sighardt Donabaum | Wachau | AT*

*Grüner Veltliner*

## Rosé Wine

### **Just Rosé NV | 2022**

9.50 68

*Silou Wines | Bielersee | CH*

*Pinot Noir*

## Red Wine

### **SAMPORE Primitivo Puglia IGT 2022**

8.50 58

*Terra Nobile | Apulien | IT*

*Primitivo*

### **am3 Ribera del Duero DO 2022**

8.50 58

*Bodegas Anejo & Manso | ES*

*Tempranillo*

### **Wine of the month**

*Ask your waiter for the monthly recommendation.*

V = Vegi  
VV = Vegan

VA = Vegi anpassbar  
VVA = Vegan anpassbar

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# Aperitif

## Weissenstein Classics

	CHF
<i>Lillet Rosé Tonic (Lillet Rosé, Gents Tonic)</i>	13
<i>Lillet Passion (Lillet Blanc, Ginger Ale, Passion Fruit)</i>	13
<i>Cubra Libre (Rum, Cola, Lime)</i>	15
<i>Moscow Mule (Beefeater Gin, Ginger beer)</i>	15
<i>Negroni Spagiato (Campari, Martini Rosso, Prosecco)</i>	15
<i>Negroni (Beefeater Gin, Campari, Martini Rosso)</i>	16
<i>Caipirina (Cachaca, Lime, Cane Sugar)</i>	13

## Apéro / Bitter

	VOL. %	CL	CHF
<i>Spritz sweet   sour</i>			7.5
<i>Kir Royal (Perrier-Jouët Champagner, Crème de Cassis)</i>			13
<i>Aperol Spritz (Aperol, Prosecco, Soda, Orange)</i>			14
<i>Hugo (Elderflower Syrup, Prosecco, Soda, Mint)</i>			14
<i>Hugo Alkoholfrei (Ginger Ale instead of Prosecco)</i>			10
<i>Ricard Pastis</i>	45	4	10
<i>Matte Absinthe</i>	52	4	16
<i>Appenzeller</i>	29	4	9
<i>Lillet Blanc   Rosé</i>	17	4	8
<i>Martini Rosso   Bianco</i>	15	4	8
<i>Ramazotti Amaro</i>	30	4	10
<i>Cynar</i>	16.5	4	9
<i>Campari</i>	23	4	9
<i>(with addition)</i>			+2

# Spirits

Gin	VOL. %	CL	CHF
<i>Beefeater</i>	40	4	13
<i>Monkey 47 Dry Gin</i>	47	4	15
<i>Tschin</i>	40	4	16
<i>Matte Dry Gin</i>	42	4	16
<i>(with addition)</i>			+2

## Whiskey

<i>Jameson Irish Whiskey</i>	40	4	13
<i>Jameson Caskmates</i>	40	4	14
<i>Ballantine's Finest</i>	40	4	11
<i>Chivas Regal XV</i>	40	4	19
<i>Aberlour A'Bunadh</i>	61	4	29
<i>Glenlivet 18Y</i>	43	4	31
<i>(with addition)</i>			+2

## Rum

<i>Havana Club Anejo 3 anos</i>	40	4	13
<i>Havana Club Anejo 7 anos</i>	40	4	16
<i>(with addition)</i>			+2

## Vodka

<i>Absolut Vodka</i>	40	4	13
<i>Absolut Extrakt</i>	35	4	15
<i>(with addition)</i>			+2

## Brandy

<i>Carlos 1era Solera Gran Reserva</i>	38	2	8
<i>Vecchia Romagna Etichetta Nera</i>	38	2	8
<i>Martell 300 VSOP, Fine Cognac</i>	40	2	9



<b>Fruit Spirit</b>	<b>VOL. %</b>	<b>CL</b>	<b>CHF</b>
<i>Morand Abricot Eau-de-vie</i>	<b>40</b>	<b>2</b>	<b>9</b>
<i>Studer Vieille Prune Réserve Baron Louis</i>	<b>42</b>	<b>2</b>	<b>14</b>
<i>Studer Vieille Poire Réserve Baron Louis</i>	<b>40</b>	<b>2</b>	<b>14</b>
<i>Käasers Schloss Kirsch – Basler Langstiele</i>	<b>40</b>	<b>2</b>	<b>16</b>
<i>Käasers Schloss Berner Rose</i>	<b>40</b>	<b>2</b>	<b>14</b>
<i>Käasers Schloss Quitte</i>	<b>40</b>	<b>2</b>	<b>18</b>
<i>Käasers Schloss Heubrand</i>	<b>40</b>	<b>2</b>	<b>16</b>
<i>Willisauer Chrüter</i>	<b>37.5</b>	<b>2</b>	<b>9</b>
<i>Willisauer Kirsch</i>	<b>37.5</b>	<b>2</b>	<b>9</b>
<i>Willisauer Williams</i>	<b>37.5</b>	<b>2</b>	<b>9</b>
<i>Willisauer Zwetschgen</i>	<b>37.5</b>	<b>2</b>	<b>9</b>

## **Grappa**

<i>Distillerie Berta – Monprà Barbera</i>	<b>40</b>	<b>2</b>	<b>9</b>
<i>Distillerie Berta – Tre Soli Tre</i>	<b>44</b>	<b>2</b>	<b>20</b>
<i>Terre del Marchesato – Grappa Riserva</i>	<b>42</b>	<b>2</b>	<b>15</b>
<i>Fanti – Brunello di Montalcino</i>	<b>40</b>	<b>2</b>	<b>9</b>
<i>Guido Brivio – Ticinese di Merlot Elegantia</i>	<b>45</b>	<b>2</b>	<b>18</b>
<i>Weingut Heidegg – La Vecchia</i>	<b>40</b>	<b>2</b>	<b>9</b>

## **South Wine**

<i>Dalva Tawny 10 years Portwein</i>	<b>20</b>	<b>5</b>	<b>9</b>
<i>Sandeman Medium Dry Sherry</i>	<b>15</b>	<b>5</b>	<b>8</b>

## **Liqueur**

<i>Amaretto Disaronno Originale</i>	<b>28</b>	<b>4</b>	<b>9</b>
<i>Baileys</i>	<b>17</b>	<b>4</b>	<b>9</b>
<i>Grand Marnier, Cordon Rouge</i>	<b>40</b>	<b>4</b>	<b>9</b>
<i>Sambuca Ramazzotti</i>	<b>38</b>	<b>4</b>	<b>10</b>
<i>Limoncello Manufaktur Daniel Stalder</i>			



# *Dinner menu*

★★★★

WEISSENSTEIN

RESTAURANT

# Holidays

CHF

## Winter chef salad <sup>(G),(L)</sup>

Lamp's lettuce | dry aged meat from Grison | Camembert, crispy baked | Pomegranate

16

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## Marinated beef tartare <sup>(G)</sup>

Marinated with our own tartar sauce, hot and spicy or mildly flavoured  
Quail egg | mustard mayonnaise | oven fresh bread

VSP 19  
HG 35

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## Pumpkin cream soupe <sup>(G)</sup>

Flavoured with curry | game ham

13

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## White wine soupe from Solothurn <sup>(G)</sup>

Refined with Riesling | Grissini

13

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## Truffle tagliatelle

Creamy truffle sauce | crispy baked country egg | stewed tomato

VSP 19  
HG 31

## Holiday vegi plate

Cottage cheese spaetzle | red cabbage | Brussels sprouts | red wine pear | wild mushroom sauce

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27

## Filitini of beef fillet

Flash fried beef fillet slices | truffle butter | tagliatelle | market vegetables

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45

## Venison entrecote

Roasted pink | Williams fries | red cabbage | Brussles sprouts | wild cream sauce

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42

## Crispy apple tartelette

Crispy puff pastry | stewed apple | vanilla ice cream

13

# Salads

CHF

## Colourful Leaf Salad <sup>V,(G),(L)</sup>

Seasonal leaf salad | Roasted seeds | richly garnished

10

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## Mixed Salad «Weissenstein» <sup>V,(G),(L)</sup>

Various dressed salads | richly garnished

13

**For the big hunger**

**+ 8**

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Choose between our homemade Italian or French salad dressing

# From Pot and Pan

CHF

## Meatloaf, our Classic

From veal and beef | cream sauce | low-fat quark spaetzle | braised onions | glazed vegetables

36

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## Wiener Schnitzel from Veal

The original, fried in clarified butter | Lemon | French fries | Vegetables

42

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## Red Lentil Dal <sup>W,(G)</sup>

Spicy seasoned | colourful vegetables | naan bread | Dip | beetroot falafel

27

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## Ravioli «Mediterranean» <sup>V</sup>

Tomato Sauce | grilled vegetables | arugula | roasted pine nuts | Parmesan

28

As a Starter

18.5

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# To Finish

CHF

## Coffee Sweets

Little Sweets, perfect with coffee

9

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## Vermicelles

Marinated with cherry liquor | Meringue | whipped cream

15

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## Chocolate Cake

With liquid core | orange & walnut ice cream

15

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## Selection from the Cheese Board

Selected cheeses from Chäsi Langendorf | marinated olives | fig mustard

18

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## Origin

### Meat:

Beef: Switzerland

Pork: Switzerland

Veal: Switzerland

Meat products: Switzerland, Italy

Game: Germany, Austria

### Fish:

Alpine pike-perch: Switzerland

### Eggs:

Rudolf's Freilandeier, Selzach