

# English Menu

## Restaurant Hardegg



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[hardegg.ch](http://hardegg.ch)  
= [cordonbleueria.ch](http://cordonbleueria.ch) & [röstihuus.ch](http://röstihuus.ch)  
&  
[glaceria.ch](http://glaceria.ch)

all prices are inclusive 7.70% tax

## Starters in a small soup-cup (1dl)

Soup of the day	Fr.	5.50
Garlic-soup with slices of omelette	Fr.	8.00

## Salads

Small Menu Salad	Fr.	6.00
Green leaf salad (Green salad)	Fr.	8.00
Mixed salad	Fr.	9.50
Tomatoe Salad Caprese with Mozzarella Cheese	Fr.	12.50
Big mixed salad with egg	Fr.	18.50

## Salad-Dishes

Swiss sausage salad (stripes of sausage, gherkin, etc.)	Fr.	15.00
Swiss sausage salad garnished with other mixed salads (carrots, etc.)	Fr.	18.50
Swiss sausage salad with swiss cheese	Fr.	16.50
Swiss sausage salad with swiss cheese garnished (other salads)	Fr.	20.50
Tuna salad with pepper, onion, gherkin	Fr.	15.00
Tuna salad with pepper, onion, gherkin garnished (other salads)	Fr.	19.50
<i>Tuna salad is served with italiandressing</i>		

**All salads are served with onions and our classic homemade french or italian sauce.**

# Cordonbleueria.ch : Swiss Style Cordon bleus

fresh homemade Cordon bleus. we recommend a salad as first course

<b>41 Cordon bleu Classic</b> stuffed with ham and cheese (acg)	Fr. 26.50
<b>40 Cordon bleu Hawaii</b> stuffed with ham, pineapple and cheese (acg)	Fr. 28.50
<b>42 Cordon bleu Siziliana</b> stuffed with roasted garlic, ham and cheese (acg)	Fr. 29.50
<b>43 Cordon bleu Schacher-Seppeli</b> stuffed with roasted bacon, ham and cheese (acg)	Fr. 29.50
<b>44 Cordon bleu Förster</b> stuffed with roasted champignons, ham and cheese (acg)	Fr. 29.50
<b>45 Cordon bleu Cacciatore</b> stuffed with roasted garlic, spinach, ham and cheese (acg)	Fr. 32.50
<b>46 Cordon bleu Piz Gloria</b> stuffed with onions, bacon, ham and cheese (acg)	Fr. 32.50
<b>47 Cordon bleu Mexico</b> stuffed with Salami, chili, onions, garlic, ham and cheese (acg)	Fr. 32.50

<b>1. Choose your meet:</b> <ul style="list-style-type: none"><li>• pork</li><li>• chicken</li></ul>	<b>2. Choose your cheese:</b> <ul style="list-style-type: none"><li>• Gruyere (strong)</li><li>• Raclette cheese (soft)</li></ul>
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default: pork & gruyere cheese (strong)

### 3. Choose of side dish:

- as Fitnessteller (mixed salads) (1)
- French Fries +/- vegetables
- Röstli +/- vegetables
- Spätzli +/- vegetables
- as Wohlfühlteller: 4-5 vegetables

### 4. Premium-Options:

- |   |            |
|---|------------|
| • <b>XXL's of Nr. 40-47</b> (ca. 450gr.)          | Fr. 42.00  |
| • <b>made out of veal</b> instead of pork/chicken | Fr. +10.00 |

# Röstihuus.ch: Äplers Rösti dishes



- |   |           |
|---|-----------|
| <b>10. Äplerrösti</b> Crispy Rösti with<br>Ham with Raclette cheese covered with one fried egg<br>Schinken und Raclette-Käse überbacken mit einem Spiegelei                   | Fr. 20.50 |
| <b>11. Landrösti</b> Crispy Rösti with<br>Bacon, ham and two fried eggs<br>Speck, Schinken und zwei Speigeleiern  | Fr. 20.50 |
| <b>12. Zunft Rösti</b> Crispy Rösti with<br>Garlic, bacon, baked tomatoes and ceese covered<br>Knoblauch, Speck, Tomatenscheiben und Käse überbacken                          | Fr. 20.50 |
| <b>13. Florida-Rösti</b> Crispy Rösti with<br>Ham, cheese & ananas<br>Schinken und Ananas mit Raclette Käse überbacken  | Fr. 23.50 |
| <b>14. Hawaii-Rösti</b> Crispy Rösti with<br>Ham, two ananas slices, cheese and one fried egg<br>Schinken, zwei Ananas-Scheiben, Käse und ein Spiegelei                       | Fr. 24.00 |
| <b>15. Jägerrösti</b> Crispy Rösti with<br>Onion-gravy-sauce, bacon, ham with one pork cutlet and one fried egg<br>Zwiebelsauce, Speck, Schinken, Schnitzel und ein Spiegelei | Fr. 24.50 |
| <b>16. Walliser-Rösti</b> Crispy Rösti with<br>Garlic, bacon, raclette ceese and one fried egg<br>Knoblauch, Speck, Raclette Käse und eine Spiegelei                          | Fr. 22.50 |
| <b>17. Speck-Rösti</b> Crispy Rösti with<br>Ham, garlic. raclette cheese and two fried eggs<br>Speck, Knoblauch und zwei Spiegeleier  | Fr. 21.50 |
| <b>18. Holzerrösti</b> Crispy Rösti with<br>Meat loaf and two eggs<br>Fleischkäse und zwei Spiegeleiern   | Fr. 22.50 |
| <b>19. Urner-Rösti</b> Crispy Rösti with<br>Ham, bacon, onions, garlic and covered with Swiss cheese<br>Speck, Schinken, Zwiebeln, Knoblauch mit Käse überbacken              | Fr. 23.50 |
| <b>20. Zwiebelrösti</b> Crispy Rösti with<br>Onions, garlic, covered with Swiss cheese<br>Zwiebeln, Knobli mit Käse überbacken  | Fr. 23.50 |
| <b>21. Winzerrösti</b> Crispy Rösti with<br>Ham, roast Swiss sausage (cervelat), covered with raclette cheese<br>Schinken und Cervelat, mit Raclette-Käse überbacken          | Fr. 25.50 |

**22. Hardeggrösti** Crispy Rösti with  
Two pork cutlets and two eggs  
Zwei Schweinsschnitzeln nature und zwei Spiegeleiern

Fr. 26.50

## **Vegetareria.ch with Vegetarian Food Swiss Style!**



### **85. Gemüse-Ei-Teller / Seasonal Vegetable-Plate with Egg**

4-5 vegetables with 2 fried eggs

Fr. 19.50

### **86. Gemüse-Teller / Seasonal Vegetable-Plate with Cream-Sauce**

4-5 Vegetables with cream-sauce and mushrooms  
served with: (rösti, spätzli, noodles, rice or french fries)

Fr. 25.50

### **80. Käsespätzli / Cheese-Spätzli**

Spätzli with garlic, onion and Swiss cheese (Gruyere-Mix)

Fr. 21.50

### **81. Käserösti / Cheese-Rösti** Crispy Rösti with

Rösti with onions & Swiss cheese (Raclette)

Fr. 22.50

### **82. Gemüse-Käsespätzli / Vegetables-Cheese-Spätzli**

Spätzli with vegetables & Swiss cheese

Fr. 24.50

### **83. Gemüse-Käserösti / Vegetable-Cheese-Rösti** Crispy Rösti with

vegetables & Swiss cheese

Fr. 24.50

### **87. Gärtnerösti / Gardener's Rösti** Crispy Rösti with

Crispy Rösti with baked tomatoes and raclette cheese  
mit Tomaten und Käse gratiniert

Fr. 22.50

### **89. Pilzrösti / Mushroom-Rösti** Crispy Rösti with

champignons, onions and Raclette-cheese  
mit Champignons, Zwiebeln und Raclette Käse überbacken

Fr. 23.50

### **89. Gotthard-Rösti** Crispy Rösti with

garlic, onions, tomatoes and Swiss cheese  
mit Knoblauch, Zwiebeln, Tomatenscheiben und Käse überbacken

Fr. 23.50

## Veal-Classics

### 65. Zürcher Geschnetzeltes & Rösti

Sliced veal with mushroom cream sauce  
with Rösti (fried grated potatoes)

Fr. 35.50

### 54. Wienerschnitzel

Tender veal breaded escalope with seasonal vegetables  
and French fries

Fr. 35.00

## Liver of veal (fresh or may be out)

66. **Roasted chopped calves liver** with fresh sage roasted in butter  
besides Rösti (fried grated potatoes)

Fr. 32.50

67. **Roasted chopped calves liver** with fresh sage and gravy  
besides Rösti (fried grated potatoes)

Fr. 32.50

## Steakeria.ch Swiss Style

### 74. Swiss-Beef-Entrecôte Lady (beef, ca. 180gr.)

Juicy beef entrecôte with herb butter

Fr. 34.00

### 75. Swiss-Beef-Entrecôte Hardegg (beef, ca. 230gr.)

Juicy beef entrecôte with herb butter



Fr. 36.00

### 76. Swiss-Beef-Entrecôte XL (beef, ca. 280gr.)

Juicy beef entrecôte with herb butter

Fr. 42.00

### 77. Swiss-Beef-Filet with pepper gravy (beef, ca. 170gr.)

Juicy beef Filet with pepper gravy

Fr. 44.00

## Schnitzel / Cutlet of Pork

### 60. Pork schnitzel breaded (Schnipo)

with French fries

Fr. 22.50

61. Pork escalope in mushroom cream sauce (Schweins-Rahmschnitzel)  
with pasta and vegetables

Fr. 23.50

# Swiss cheese Fondue 2 persons minimum order

## Touristfondue:

### **Moitié – Moitié Fondue (with little alcohol)**

creamy, smooth cheese fondue, made with 2 cheeses  
made with cheese, Kirsch spirit & wine

Fr. 25.50  
per person

## Strong Cheese Fondue

### **House-Fondue (with alcohol)**

classic cheese flavour, made with 4 cheeses  
made with cheese, Kirsch spirit & wine

Fr. 24.50  
per person

## **Please heat the fondue at a low level and consider:**

Fondue has a strong taste after cheese, spirit, wine and garlic. We recommend tourists to order Fondue as starter because it might be too strong for your taste?

If you are 4 guests, we recommend you to order 2x Tourist-Fondue with 4 plates as starter dish. Wait with other orders. After it is served, you can go on and order Röstli, Spätzli or Schnitzel or Fondue again.

Fondue is eaten slowly, low heated and a Kirsch-spirit might help your stomach. You can dip bread first in the spirit, then dip it in the Cheese...

Enjoy your fondue with Kirsch-spirit, White wine and black tea.

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#### Origin:

Pork	Switzerland
Veal	Switzerland
Chicken	Switzerland
Beef	Switzerland
Entrecôte	Switzerland
Beef filet	Switzerland
Fish	CH/EU/RU
Eggs	CH free-range

#### **Allergen:**

Mushroom-Sauce contains gluten  
gravy contains celery.  
Sliced meat contains eggs and gluten.  
Ice cream and desserts contains milk

Code: a=Gluten, c=Eggs, g=Milk, l=celery, m=mustard,  
o=sulfur and Sulfite