

RESTAURANTS



At the Restaurant Panorama, you can enjoy the fantastic panoramic view of the Uri Alps as you dine on international cuisine. In summer, there is also seating available on the spacious terrace.

IL GUSTO

Pizza e Pasta

Everyone likes pizza and pasta. Thanks to countless variations, the two dishes always work. Il Gusto's atmosphere makes you feel as though you are in Italy when you watch the pizza chef slide the freshly prepared pizzas into the oven in the open kitchen.



The Schwiizer Stube is a cosy restaurant, composed of four different timber-clad rooms. Traditional Swiss specialities and reinterpretations of classic dishes are served in the homely atmosphere, with a selection of superb Swiss wines. The cosy parlours are perfect for a romantic dinner.



Take a culinary journey through Thailand. Enjoy traditional Thai delicacies in a unique setting.

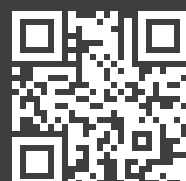
Perfect location

Swiss Holiday Park is the ideal location for all kinds of corporate event – meals, anniversaries, your next Christmas party or a spontaneous departmental meal.



Swiss Holiday Park • Dorfstrasse 10 • 6443 Morschach
swissholidaypark.ch

Reservations
shp.ch/gastro



V2026.9

english

RESTAURANT SCHWIIZERSTUBE



STARTERS

Mixed leaf salad

colourful mixed leaf salad with cherry tomatoes, egg, herb croutons, and French or Italian dressing
CHF 12.50

Mixed salad

grated vegetable salad with egg, herb croutons, and French or Italian dressing
CHF 14

Lamb's lettuce salad

served with sautéed bacon lardons, chopped hard-boiled egg, croutons and a potato dressing
CHF 15

Beetroot tartare

served with mustard ice cream, capers and pickled vegetables
CHF 16

Swiss char

marinated, served with pickled radishes and a dill and whey broth
CHF 23

Schwiizer Stube

beef tartare

homemade beef tartare with dried egg yolk, lovage, Swiss stone pine smoke and sourdough bread

Starter portion (70g) CHF 26

Main course portion (140g) CHF 34

SOUP

Grisons barley soup

served with strips of cured ham, chopped vegetables and pearl barley
CHF 12

VEGAN

Homemade carrot dumplings

with smoked oat milk and mushrooms
CHF 29.50

MAIN COURSES

Zurich-style veal ragout

sautéed strips of veal in a cream sauce with mushrooms and mixed vegetables
CHF 43.50

Central Swiss meatballs

served with glazed oven-roasted carrots
CHF 39

Central Swiss pork cordon bleu

filled with farmhouse ham and herb raclette cheese, served with a vegetable medley
CHF 34

Cornmeal-fed chicken

pan-fried cornmeal-fed chicken breast with pearl onions, braised vegetables and potatoes
CHF 39

Swiss pikeperch

pan-fried, served with kale, mashed potato, soft-boiled egg and Riesling beurre blanc
CHF 42

Chateaubriand

for 2 or more people

beef fillet, roasted whole and carved at the table, served with béarnaise sauce and seasonal vegetables
CHF 62 per person

MENU

Beetroot tartare

served with mustard ice cream, capers and pickled vegetables

Beef fillet

served with béarnaise sauce, fries and seasonal vegetables

Crème brûlée

homemade, served with meringue

CHF 85.00 per person

Side dishes of your choice to accompany the main courses

French fries, new potatoes, mashed potatoes, buttered rösti, tagliatelle

FONDUE

«The Classic»

Strong house cheese mix with kirsch, new potatoes and two types of bread served with 220 g cheese

CHF 32 per person

Second helpings

200 g fondue, potatoes and bread
CHF 12.50

DESSERT

Crème brûlée

homemade, served with meringue
CHF 13

Felchlin chocolate

with plums, cinnamon and buttermilk
CHF 15

Schwiizer Stube liskaffi

stirred iced coffee with kirsch
CHF 10.50

Ice cream from Kalte Lust

please ask our service team about the different flavours

CHF 7.50

Three ice lollies of your choice

please ask our service team about the different flavours

CHF 13.50

WE RECOMMEND

Crêpe Suzette

for 2 or more people, subject to availability



Crêpes flambéed at the table, served with an orange liqueur and caramel sauce and vanilla ice cream

Please ask our service team about this sweet treat

CHF 19.50 per person

Prices are quoted in CHF inclusive of value added tax. If you have allergies or intolerances, please consult our servers.

We only use meat from Switzerland. We also try to buy Swiss products for all other ingredients.



Gluten



Lactose



Eggs



Nuts



Sulphites



Soya



Celery



Mustard



Onion



Chilli



Fish



Beef



Pork



Poultry