

Dear guests and friends

Enjoy the fall season high above Walensee!

“Being a guest” - we want to communicate these two words to you! We attach great importance to ensuring that cyclists and hikers feel just as comfortable here as visitors and business people.

Our panorama restaurant Popina with 80 seats is known for
▶ the most beautiful view of Walensee, the nearby mountains
▶ and the Linth plain. You can look forward to first-class
▶ service, exquisite wines and an atmosphere that invites you to linger.

Whether for lunch, dessert or dinner, you are always welcome here.

We wish you from the bottom of our hearts

“Bene sapiat”

“En Guete”

Your RömerTurm team

Appetizers

Bouquet of crunchy lettuce salad CHF 10.50
garnished with roasted seeds
and crispy bread croutons

Mixed salad CHF 12.50
with various raw vegetable and lettuce salads

Lamb's lettuce CHF 14.50
with chopped egg, cubes of bacon
and bread croutons with honey-mustard dressing

Homemade wild terrine CHF 18.00
with cranberries and homemade brioche

Koboldsgross Appetizers CHF 19.00
creamy ragout of champignons Main course CHF 26.00
with fresh herbs
under a puff pastry topping

Tatar "the classic" Appetizers CHF 29.00
with toast and butter Main course CHF 38.00

mild, medium or spicy
with cognac or calvados as desired 1cl CHF 4.00

Our homemade salad dressings:

French dressing
Balsamic dressing **VEGAN**
Honey mustard dressing

Soups

Soup of the day CHF 10.50

our service team will be pleased to advise you

Pumpkin cream soup CHF 11.50

perfumed with pumpkin seed oil
and coconut milk garnished with bread croutons

Vegetarian

Wild champignon risotto CHF 28.00

refined with parmesan

Pumpkin gnocchi CHF 28.00

- ▶ served with broccoli,
- ▶ gratinated with Taleggio

All wild game - without wild game CHF 28.00

Enjoy our delicacies

without meat: Brussels sprouts, red cabbage, chestnuts,
mushrooms, grapes, pears with cranberries and spaetzli

Vegan

Red vegetable curry CHF 32.50

with fresh vegetables

in a coconut curry sauce served with rice and fresh coriander



Homemade falafel CHF 31.00

with hummus served with fried broccoli

From the water

Tender fillet of zander



served with ragout of black lentils
and root vegetables

CHF 39.00

Trout fillets from the Weisstannental



served under a smoke hood, on a
thyme sauce accompanied by risotto bianco and vegetables

CHF 47.00



The small fish pond with fresh mountain spring water is surrounded by a magnificent mountain landscape. We obtain our trout from the Gmür family, Schwendi trout farm in the Weisstannen valley

Meat meals

Veal schnitzel “Wiener style”

fried crispy in butter
served with french fries
and fresh vegetables

CHF 43.00

Veal slices Zurich style

Tender veal strips
in a cream sauce with champignons, onions
served with crispy rösti
and fresh vegetables

CHF 45.00

Cordon Bleu

breaded pork
filled with cooked ham, alpine cheese from our region
our region, with French fries and vegetables

CHF 39.00

Wild meat dishes

Roasted saddle of venison

CHF 54.00

Roasted saddle of venison in one piece,
with a creamy cranberry sauce,
served with homemade spaetzli,
glazed chestnuts Brussels sprouts, red cabbage
and pear filled with cranberries

Roast venison pepper

CHF 36.00

served with homemade spaetzli,
Brussels sprouts, red cabbage, glazed chestnuts
and pear filled with cranberries

Venison trecôte

CHF 42.00

with chanterelle sauce,
served with celeriac puree, glazed chestnuts Brussels sprouts
and pear filled with cranberries



Tender venison cutlet Mirza

CHF 45.00

sautéed venison cutlet

small port. CHF 38.00

with a game cream sauce,
with pumpkin gnocchi, Brussels sprouts, red cabbage, glazed chestnuts
and pear filled with cranberries

All wild game - without wild game

CHF 28.00

Enjoy our delicacies

without meat: Brussels sprouts, red cabbage, chestnuts,
mushrooms, grapes, pears with cranberries and spaetzli

The homemade sweetness afterwards

Magenta parfait

accompanied by fresh fruit

CHF 9.50

Pear deluxe

poached pear with caramel ice cream
and almond crumble

CHF 10.50

Coupe Nesselrode

Tasty vermicelles
perfumed with cherry, vanilla ice cream,
garnished with meringues and whipped cream

CHF 11.50

small port. CHF 9.50

Looking for something refreshing?

**Ask for our ice cream menu, where you will find a large selection of
different flavors...**

...also for the little ones!

Legend

Dear guest

Our team will be happy to inform you of any ingredients in our dishes that may cause allergies or intolerances.

Your hosts

Gluten free



Lactose free



Spicy



Veal: CH

Pork: CH

Venison: EU

Deer meat: EU

Trout: Weisstannental farm CH

Pikeperch: EU

Eggs: CH