

# FOOD & DRINKS



Welcome to

## Laverne zum Hirschen

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Our staff will be happy to advise you about ingredients in our dishes that may cause allergies or intolerances. Please ask us.

Our gluten-free 🌾 and vegetarian 🌿 dishes are marked. Please let our service team know in advance if you would like gluten-free food.

The Perret family and the entire Hirschen team wish you a wonderful meal.

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## SOUPS

|                                |                                                                                   |       |
|--------------------------------|-----------------------------------------------------------------------------------|-------|
| ✓ Hirschen Weissgold foam soup |  | 10.50 |
| Soup of the day                |                                                                                   | 7.50  |
| Clear broth                    |                                                                                   | 9.00  |
| Broth with egg                 |                                                                                   | 10.50 |

## SALADS

|                             |                         |       |
|-----------------------------|-------------------------|-------|
| ✓ Green salad               |                         | 8.00  |
| ✓ Small mixed salad         |                         | 8.50  |
| ✓ Mixed salad               |                         | 12.50 |
| ✓ Tomato salad              |                         | 11.50 |
| ✓ Large mixed salad platter |                         | 19.00 |
| Sausage salad               | plain                   | 11.50 |
|                             | with a generous garnish | 21.00 |
| Sausage and cheese salad    | plain                   | 13.50 |
|                             | with a generous garnish | 23.00 |
| ✓ Cheese salad              | plain                   | 12.50 |
|                             | with a generous garnish | 22.00 |
| Boiled beef salad           | plain                   | 13.50 |
|                             | with a generous garnish | 23.00 |
| Tuna salad                  | plain                   | 12.50 |
|                             | with a generous garnish | 22.00 |

## HIT

|                                  |                             |       |
|----------------------------------|-----------------------------|-------|
| Hirschä sausage and cheese salad | with French fries           | 21.00 |
| Hirschä colourful mixed salad    | with air-dried Grisons beef | 24.00 |

 Our salads can also be ordered gluten-free. Gluten-free bread +1.50



# HIRSCHEN CLASSICS

|   |                                |                                    |       |
|---|--------------------------------|------------------------------------|-------|
| 🌿 | Plain omelette                 |                                    | 16.50 |
| 🌿 | Mushroom omelette              |                                    | 18.00 |
| 🌿 | Omelette with diced tomatoes   |                                    | 18.00 |
| 🌿 | Ham omelette                   |                                    | 18.00 |
|   |                                | with a large salad garnish         | 27.50 |
|   |                                | with French fries                  | 25.50 |
| 🌿 | Vegetable platter              |                                    | 19.00 |
| 🌿 | Porcini ravioli in cream sauce |                                    | 19.50 |
| 🌿 | French fries                   | portion                            | 7.50  |
|   |                                | large portion                      | 14.50 |
|   |                                | bowl                               | 19.50 |
| 🌿 | Cheese fondue for 2 or more    | per person                         | 25.50 |
| 🌿 | Pan-fried Swiss meatloaf       |                                    | 11.00 |
|   |                                | with two fried eggs                | 17.50 |
|   |                                | with two fried eggs & French fries | 25.00 |
| 🌿 | Rösti with raclette cheese     |                                    | 16.00 |
|   |                                | with two fried eggs                | 22.50 |
| 🌿 | Fried eggs                     | 1 egg                              | 4.50  |
|   |                                | 2 eggs                             | 6.50  |

## TOASTS

|               |                                |       |
|---------------|--------------------------------|-------|
| Ham & cheese  | with ham and cheese            | 16.50 |
| Hawaii        | with ham, pineapple and cheese | 18.00 |
| Valais        | with ham, tomatoes and cheese  | 18.00 |
| 🌿 Veggie      | with vegetables and cheese     | 18.00 |
| 🌿 Ratatouille | with ratatouille and cheese    | 18.00 |
| 🌿 Mushroom    | with mushrooms and cheese      | 18.00 |



## HEALTHY & FIT

|                   |                                                                              |       |
|-------------------|------------------------------------------------------------------------------|-------|
| Indulgence plate  | Beef fillet medallion with herb butter<br>with a salad garnish or vegetables | 40.50 |
| Energy plate      | Sirloin steak with herb butter<br>with a salad garnish or vegetables         | 36.00 |
| Gourmet plate     | Veal escalope with herb butter<br>with a salad garnish or vegetables         | 36.00 |
| Nemo plate        | Crispy battered pike-perch<br>with a salad garnish or vegetables             | 33.00 |
| Power plate       | Pork cordon bleu<br>with a salad garnish or vegetables                       | 30.50 |
| Gentleman's plate | Pork steak with herb butter<br>with a salad garnish or vegetables            | 30.50 |
| Lady's plate      | Breaded escalope<br>with a salad garnish or vegetables                       | 27.50 |
| Fitness plate     | Plain escalope<br>with a salad garnish or vegetables                         | 27.00 |
| Grouse plate      | Poultry cordon bleu<br>with a salad garnish or vegetables                    | 26.00 |
| Summer plate      | Pan-fried cervelat sausage<br>with a salad garnish or vegetables             | 18.50 |

## COLD DISHES

|   |                                 |              |
|---|---------------------------------|--------------|
|   | Hirschen platter                | 21.50        |
| ✓ | Portion of Emmental and Gruyère | 15.00        |
|   | Cold Swiss meatloaf             | 9.00         |
|   | Farmhouse bacon                 | 9.50         |
|   |                                 | in one piece |
|   |                                 | sliced 13.00 |

# HOT DISHES

|         |                                                                            |       |
|---------|----------------------------------------------------------------------------|-------|
| BEEF    | Sirloin steak with herb butter<br>French fries & vegetable garnish         | 41.00 |
|         | Sirloin steak in pepper cream sauce<br>Pasta                               | 41.00 |
|         | Beef fillet medallion with herb butter<br>French fries & vegetable garnish | 45.00 |
| VEAL    | Veal steak in cream sauce<br>Pasta                                         | 41.50 |
|         | Zurich-style sliced veal<br>Rösti                                          | 39.00 |
|         | Veal escalope with herb butter<br>French fries & vegetable garnish         | 43.00 |
| PORK    | Escalope in cream sauce<br>Pasta                                           | 27.00 |
|         | Breaded escalope<br>French fries & vegetable garnish                       | 29.50 |
|         | Steak with herb butter<br>French fries                                     | 28.50 |
|         | Cordon bleu<br>French fries                                                | 28.50 |
|         | Plain escalope<br>French fries                                             | 25.00 |
| CHICKEN | Cordon bleu<br>French fries                                                | 24.00 |
|         | Chicken Nuggets<br>French fries                                            | 17.50 |
| FISH    | Fish and Chips                                                             | 31.00 |
|         | Crispy battered pike-perch with French fries                               |       |



## HOUSE BREAD SANDWICHES

|                                    |       |
|------------------------------------|-------|
| Ham                                | 6.50  |
| Salami                             | 6.50  |
| Swiss meatloaf                     | 6.50  |
| ✓ Cheese                           | 7.00  |
| Air-dried Grisons beef             | 7.50  |
| Dry-cured ham                      | 7.50  |
| Escalope sandwich with herb butter | 14.50 |

## FOR THE LITTLE ONES

Please ask for our children's menu.

|             |                                       |       |
|-------------|---------------------------------------|-------|
| Schnipo     | Children's escalope with French fries | 12.00 |
| Simpsons    | Vienna sausages with French fries     | 10.00 |
| Dinky-Winky | Chicken nuggets with French fries     | 12.00 |
| Bugs-Bunny  | Plain escalope, noodles & cream sauce | 13.50 |
|             | A little salad                        | +2.50 |
|             | A few vegetables                      | +2.50 |

## SIDE DISHES

|                   |                          |
|-------------------|--------------------------|
| Pasta             | 7.50                     |
| French fries      | 7.50                     |
| Rösti             | 8.50                     |
| Vegetable garnish | on a separate plate 8.50 |
|                   | on the main plate 6.00   |

## COUNTRY OF ORIGIN

|                                |                                     |
|--------------------------------|-------------------------------------|
| Pork                           | Switzerland                         |
| Veal                           | Switzerland                         |
| Beef                           | Switzerland, South America, Ireland |
| Poultry                        | Switzerland, EU                     |
| Fish                           | Switzerland, Germany, Kazakhstan    |
| Bread, croissants, rolls, etc. | Switzerland                         |
| Sliced sandwich bread          | Switzerland, EU                     |

All prices in CHF, including VAT.

Products and prices are subject to change.



# COLD DRINKS

## SOFT DRINKS

|         |                                     | 2 dl           | 3 dl         | 5 dl           |
|---------|-------------------------------------|----------------|--------------|----------------|
| ON TAP  | Sparkling table water               | 3.70           | 4.30         | 5.40           |
|         | Iced tea/Coca-Cola/Citro            | 3.70           | 4.30         | 5.40           |
|         | Sinalco Zero                        | 3.70           | 4.30         | 5.40           |
|         | Shorley/Citro                       | 3.70           | 4.30         | 5.40           |
| BOTTLES | Rivella Red/Blue                    |                | 3.3 dl       | 4.60           |
|         | Rivella Red                         |                | 5 dl         | 5.50           |
|         | Coca-Cola/Zero                      |                | 3.3 dl       | 4.60           |
|         | Apple juice                         |                | 3.3 dl       | 4.60           |
|         | Schweppes Tonic/Bitter Lemon        |                | 2 dl         | 4.60           |
|         | Goba mineral water, sparkling/still | 3.3 dl<br>4.60 | 5 dl<br>5.50 | 10 dl<br>10.50 |

## BEER

|         |                                      | 2 dl | 3 dl   | 5 dl |
|---------|--------------------------------------|------|--------|------|
| DRAUGHT | Quöllfrisch lager                    | 4.10 | 4.80   | 6.80 |
| BOTTLES | Quöllfrisch lager                    |      | 5 dl   | 6.90 |
|         | Spezli Söntis Kristall               |      | 3.3 dl | 6.00 |
|         | Sonnwendlig alcohol-free             |      | 3.3 dl | 5.70 |
|         | Schwarzer Kristall                   |      | 3.3 dl | 6.50 |
| WHEAT   | Appenzeller wheat beer               |      | 5 dl   | 7.10 |
|         | Appenzeller wheat beer, alcohol-free |      | 5 dl   | 7.10 |

## CIDER

|      |                                      |  |      |      |
|------|--------------------------------------|--|------|------|
| MÖHL | Naturally cloudy cider               |  | 5 dl | 6.80 |
|      | Naturally cloudy cider, alcohol-free |  | 5 dl | 6.80 |

## OTHER DRINKS

|  |               | 2 dl | 3 dl | 5 dl |
|--|---------------|------|------|------|
|  | Orange juice  | 3.90 | 4.50 | 7.50 |
|  | Fruit cordial | 1.50 | 2.50 | 3.50 |
|  | Tap water     | 1.50 | 2.50 | 3.50 |

## APERITIF

|  |                                     |  |      |
|--|-------------------------------------|--|------|
|  | Glass of sparkling wine             |  | 8.50 |
|  | Aperol Spritz                       |  | 9.50 |
|  | Campari Spritz                      |  | 9.50 |
|  | Mimosa, prosecco with orange juice  |  | 8.50 |
|  | White wine spritzer, sweet/dry      |  | 8.50 |
|  | Aperitivo Senza, alcohol-free       |  | 8.50 |
|  | Sanbitter, alcohol-free             |  | 5.50 |
|  | Sanbitter, alcohol-free, with mixer |  | 7.50 |



# WINES BY THE GLASS

## RED WINES

|             |                                                                                                                 | 1 dl | 5 dl  | 7.5 dl |
|-------------|-----------------------------------------------------------------------------------------------------------------|------|-------|--------|
| SWITZERLAND | <b>Hirschen Blauburgunder</b>  | 5.10 | 25.00 | 36.00  |
|             | Our house wine                                                                                                  |      |       |        |
|             | <b>Hirschen Fass Gold</b>      | 6.90 | 34.00 | 46.00  |
|             | Our fine house wine, matured in a whisky cask                                                                   |      |       |        |
| ITALY       | <b>Ripasso Valpolicella</b>                                                                                     | 7.00 | 34.50 | 46.00  |
|             | Zeni, Veneto                                                                                                    |      |       |        |
|             | <b>Toscano</b>                                                                                                  | 7.00 | 34.50 | 46.00  |
|             | Poggio Petroso                                                                                                  |      |       |        |

## WHITE WINES

|             |                                                                                                                | 1 dl | 5 dl  | 7.5 dl |
|-------------|----------------------------------------------------------------------------------------------------------------|------|-------|--------|
| SWITZERLAND | <b>Hirschen Weiss Gold</b>    | 5.50 | 26.00 | 38.00  |
|             | Riesling x Sylvaner, Pinot Grist                                                                               |      |       |        |
|             | <b>Chardonnay</b>                                                                                              | 6.90 | 34.00 | 45.00  |
|             | Strasser Benken                                                                                                |      |       |        |
|             | <b>Hirschen Gold Feder</b>  | 5.10 | 25.00 |        |
|             | Federweisser, Pinot Noir                                                                                       |      |       |        |
|             | <b>Féchy</b>                                                                                                   | 4.90 | 24.50 |        |
|             | Murinet                                                                                                        |      |       |        |

## ROSÉ WINE

|             |                        | 1 dl | 5 dl  | 7.5 dl |
|-------------|------------------------|------|-------|--------|
| SWITZERLAND | <b>Oeil de Perdrix</b> | 4.90 | 24.50 |        |
|             | du Valais              |      |       |        |
| ITALY       | <b>Chiaretto</b>       | 6.90 | 34.00 | 45.00  |
|             | Zeni, Veneto           |      |       |        |

## MAGNUM

|       |                             |  | 15 dl |
|-------|-----------------------------|--|-------|
| ITALY | <b>Ripasso Valpolicella</b> |  | 89.00 |
|       | Zeni, Veneto                |  |       |

## DESSERT WINE

|             |                                  | 1 dl  | 5 dl  |
|-------------|----------------------------------|-------|-------|
| SWITZERLAND | <b>Johannisberg Saint-Martin</b> | 12.50 | 59.00 |
|             | Valais                           |       |       |



# BOTTLED WINES

## RED WINES

7.5 dl

|             |                                                                                                                 |                                     |       |
|-------------|-----------------------------------------------------------------------------------------------------------------|-------------------------------------|-------|
| SWITZERLAND | <b>Hirschen Blauburgunder</b>  | Winterthur                          | 36.00 |
|             | Our house wine                                                                                                  | Pinot Noir                          |       |
|             | <b>Hirschen Fass Gold</b>      | Winterthur                          | 46.00 |
|             | Our fine house wine                                                                                             | Pinot Noir                          |       |
| SPAIN       | <b>LC Crianza</b>                                                                                               | Ribera del Duero                    | 69.00 |
|             | Bodegas López Cristóbal                                                                                         | Merlot, Tempranillo                 |       |
|             | <b>Rioja Vega</b>                                                                                               | Rioja                               | 49.00 |
|             | Bodega Rioja Vega                                                                                               | Tempranillo, Graciano               |       |
|             | <b>Alaya Tierra</b>                                                                                             | Albacete                            | 74.00 |
|             | Bodegas Atalaya                                                                                                 | Garnacha                            |       |
| ITALY       | <b>Ripasso Valpolicella DOC</b>                                                                                 | Veneto                              | 46.00 |
|             | Zeni                                                                                                            | Corvina, Rondinella, Molinara       |       |
|             | <b>Toscano</b>                                                                                                  | Tuscany                             | 46.00 |
|             | Azienda uggiano                                                                                                 | Canaiole, Sangiovese                |       |
| PORTUGAL    | <b>Fortissimo Tinto</b>                                                                                         | Alentejo                            | 57.00 |
|             | Casa Santos Lima                                                                                                | Petit Verdot Syrah Touriga Nacional |       |
|             | <b>Monte do Zambujeiro</b>                                                                                      | Alentejo                            | 52.00 |
|             | Quinta do Zambujeiro                                                                                            | Aragonez Tinta Caida Trincadeira    |       |

## SPARKLING WINE

7.5 dl

|         |                                      |                                     |        |
|---------|--------------------------------------|-------------------------------------|--------|
| ITALY   | <b>Terre di Rai</b>                  | Veneto                              | 49.00  |
|         | Ca'di Rajo                           | Glera                               |        |
| GERMANY | <b>Blanc de Blancs, alcohol-free</b> | Rheingau                            | 35.00  |
|         | Carl Jung                            | Chardonnay                          |        |
| FRANCE  | <b>Laurent Perrier Brut</b>          | Champagne                           | 89.00  |
|         | Laurent Perrier                      | Pinot Noir Chardonnay Petit Meunier |        |
| FRANCE  | <b>Ruinat Brut</b>                   | Champagne                           | 110.00 |
|         | Ruinart                              | Pinot Noir Chardonnay Petit Meunier |        |
| FRANCE  | <b>Ruinat Blanc de Blanc</b>         | Champagne                           | 175.00 |
|         | Ruinart                              | Chardonnay                          |        |
| FRANCE  | <b>Dom Pérignon Vintage</b>          | Champagne                           | 299.00 |
|         | Dom Pérignon                         | Pinot Noir Chardonnay               |        |



## COFFEE SPECIALS

|                      | 2cl  | 4cl   |
|----------------------|------|-------|
| Schümli Pflümli      | 7.50 | 9.50  |
| Coffee with Amaretto | 8.50 | 10.50 |
| Baileys coffee       | 8.50 | 10.50 |

## SPIRITS

|          |                         | 2 cl   | 4 cl       |
|----------|-------------------------|--------|------------|
| APÉRITIF | White Martini           | 16,0 % | 7.50       |
|          | Cynar                   | 16,5 % | 7.50       |
|          | Campari                 | 23,0 % | 7.50       |
|          | Apéritif mixer          |        | + 2.00     |
| DIGESTIF | Appenzeller             | 29,0 % | 7.50       |
|          | Pastis                  | 45,0 % | 7.50       |
|          | Ramazzotti              | 30,0 % | 7.50       |
|          | Limoncello              | 30,0 % | 7.50       |
|          | Calvados                | 40,0 % | 6.50 11.50 |
|          | Cognac Remy Martin      | 40,0 % | 8.50 14.50 |
| SCHNAPPS | Apple and pear schnapps | 40,0 % | 4.50 7.00  |
|          | Herbal schnapps         | 37,5 % | 4.50 7.00  |
|          | Kirsch (cherry)         | 37,5 % | 5.00 7.50  |
|          | Plum / damson schnapps  | 37,5 % | 5.00 7.50  |
|          | Williams pear           | 37,5 % | 5.00 7.50  |
| OTHERS   | Baileys                 | 17,0 % | 8.50       |
|          | Amaretto                | 28,0 % | 8.50       |
|          | Vodka                   | 40,0 % | 10.00      |
|          | Gin 27                  | 43,0 % | 12.00      |
|          | White rum               | 37,5 % | 10.00      |
|          | Jack Daniels            | 40,0 % | 12.00      |

## LONG DRINKS

|                    |      |       |
|--------------------|------|-------|
| Gin Tonic          | 4 cl | 14.00 |
| Vodka Red Bull     | 4 cl | 14.00 |
| Whisky Cola        | 4 cl | 14.00 |
| Wändli Whisky Cola | 2 cl | 7.50  |



# COFFEE & MILK DRINKS

|              |                                         |      |        |      |
|--------------|-----------------------------------------|------|--------|------|
| Coffee       | crème, with Hirschen-Muntermacher beans |      | 3.90   |      |
|              | decaffeinated                           |      | 4.20   |      |
|              | with whipped cream                      |      | 4.90   |      |
|              | with schnapps                           | 2 cl | 7.00   |      |
|              |                                         | 4 cl | 9.00   |      |
|              | Lutz (light coffee with schnapps)       | 2 cl | 6.50   |      |
|              |                                         | 4 cl | 8.50   |      |
| Espresso     | with cream                              |      | 3.90   |      |
|              | double                                  |      | 6.50   |      |
|              | Macchiato                               |      | 4.30   |      |
|              | Latino, cold milky coffee               |      | 4.40   |      |
|              | with grappa                             | 2 cl | 7.00   |      |
|              |                                         | 4 cl | 9.00   |      |
| Milky coffee | bowl                                    |      | 4.40   |      |
|              | Cappuccino                              |      | 4.60   |      |
|              | Latte macchiato                         |      | 4.90   |      |
|              | decaffeinated                           |      | + 0.30 |      |
| Tea          | plain, various types                    |      | 3.90   |      |
|              | with cream or lemon                     |      | 4.10   |      |
|              | with rum                                | 2 cl | 6.30   |      |
|              |                                         | 4 cl | 8.30   |      |
| Punch        | Rum / orange / apple, alcohol-free      |      | 3.90   |      |
|              | Rum punch with alcohol                  | 2 cl | 6.30   |      |
|              |                                         | 4 cl | 8.30   |      |
| Milk         |                                         | 3 dl | 5 dl   |      |
|              | Cold milk                               | 4.10 | 5.20   |      |
|              | Cold chocolate / Ovomaltine             | 4.40 | 5.50   |      |
|              | Hot milk                                | 4.30 |        |      |
|              | Hot chocolate / Ovomaltine              | 4.60 |        |      |
| Other drinks |                                         | 2 dl | 3 dl   | 5 dl |
|              | Orange juice                            | 3.90 | 4.50   | 7.50 |
|              | Fruit cordial                           | 1.50 | 2.50   | 3.50 |
|              | Tap water                               | 1.50 | 2.50   | 3.50 |



# HIRSCHEN PRODUCTS



Our Hirschen products are made in close collaboration with Brauerei Locher. Every drop is distinctive, carefully selected and of unmistakable quality - truly one of a kind. These fine specialities all mature in our Hirschen wine casks, are available exclusively from us and promise an exceptional tasting experience.



## **HIRSCHEN Single Malt 47.2 % Vol.**

First matured from 2018 in a first-fill Oloroso sherry cask from Jerez, Spain, this whisky reveals notes of dried fruit, nuts and spicy oak. It was perfected with a finish in a French oak cask that had previously held our Hirschen Blauburgunder wine. Distinctive, authentic and impossible to reproduce.

2 cl 8.00 CHF

4 cl 15.00 CHF



## **HIRSCHEN Vieille Prune 40 % Vol.**

This fine damson brandy matured in a Hirschen oak cask and was refined with dried plums to create a wonderfully velvety spirit. Full-bodied damson aromas with a light woody note, gently sweet with hints of compote and plum jam. Fruity and soft on the palate, with intense damson flavours. The finish is long, lingering, sweet and fruity.

2 cl 7.00 CHF

4 cl 12.50 CHF



## **HIRSCHEN Vieille Poire 40 % Vol.**

This Vieille Poire matured in a Hirschen oak cask in our cool cellar, developing a particularly harmonious and complex pear aroma. A subtle finishing treatment gently rounds out the spirit, creating a fine balance between its characteristic pear flavour and an elegant, mellow note. Less sweet than our Vieille Prune, it is intensely fruity, with many layers of flavour.

2 cl 7.00 CHF

4 cl 12.50 CHF



## **HIRSCHEN Spiced Rum 33 % Vol.**

Matured in a Hirschen oak cask, refined with honey from Wülflingen and rounded out with the sweetness of dates. A hint of pistachio on the nose lends this rum its special finesse. A warm, full-bodied drinking experience, with balanced complexity and delicate spice.

2 cl 6.50 CHF

4 cl 11.50 CHF



# GRAPPA

## MOST UVE MISTE

40 % Vol.

Made from a blend of grape varieties, with a fruity bouquet and a pleasantly delicate taste.

2cl 8.00CHF 4cl 14.00CHF



## MOST AMARONE BARRIQUE

40 % Vol.

A refined aroma with a delicate hint of vanilla. Spicy and fruity on the palate, with a soft, rounded character. Matured in oak casks.

2cl 10.00CHF 4cl 18.00CHF



## MOST BAROLO BARRIQUE

40 % Vol.

Elegant refinement with floral and gently spicy notes. Traditional distillation and 18 months of maturation in oak casks give this Most grappa its unmistakable aromatic character and a rounded, harmonious finish.

2cl 10.00CHF 4cl 18.00CHF



## GIRALE CHARDONNAY BARRIQUE 40 % Vol.

Gentle oak ageing blends beautifully with the grappa's floral character. Aromas of pear, almond and ripe cherry lend elegant depth, creating a distinctive character and a long, lingering finish.

2cl 12.00CHF 4cl 20.00CHF



# HISTORY

The tavern has played an important part in Wülflingen since **1530**. It was where the latest news was shared, current events and village affairs were discussed, weddings were celebrated and people gathered for a drink on holidays. Its owner paid an annual levy to the lord of the court at the castle. As the sole holder of the tavern licence, the innkeeper was assured that no other inn could open in the village without his consent. In **1829**, the tavern licence was transferred to today's Hirschen.

At that time, its owner was Jakob Frey. Heinrich Müller took over Taverne zum Hirschen in **1864**, followed by Fritz Büchi in **1923**. Ida Benz, born in **1899**, worked here as an employee. She longed to buy the inn she had grown to love, but where would the money come from? In **1925**, she and her siblings pooled all their savings to make the required down payment. Under Ida's management, the business flourished, and she was soon able to repay her siblings. A carpenter who lived around the corner, Emil Perret, born in **1904**, became a very regular guest. The rest is history... In **1929**, Ida and Emil married. They complemented each other well in business: Ida ran the inn while Emil managed the milk and cheese trade. Family life also flourished. Emil junior was born in **1930** and Ida in **1932**. The young Perretts helped in the business from an early age. In **1953**, their father died at just 49, leaving Emil junior with more work and responsibility. In **1956**, he married Thea Geier, who already knew the hospitality trade well and soon felt at home at the Hirschen. Their sons Emil and André were born in **1958** and **1960**. In **1969**, the Hirschen was completely renovated, and the character of that era can still be felt today. Grandmother Ida Perret, the first family member to buy the inn, died in **1978**. In **1983**, Emil Perret junior married Susanne Zureich, and their daughter Angela was born later that year.

In **1984**, Susi and Emil became the third generation to take the helm. Their sons Andreas and Michael followed in **1985** and **1987**. In **2004**, Susanne and Emil celebrated 20 years as innkeepers. The fourth generation was already lending a hand: Angela worked in service, and Andreas helped in the kitchen. Michael, the youngest, was training in IT. He has looked after our website ever since, later adding the till and reservation systems.

On 1 September **2005**, Andreas Perret opened the 1st choice Bar next door to the Hirschen. The two businesses complement each other perfectly. Angela became a mother to Sandra in **2007** and Roman in **2009**. In August **2009**, former Hirschen innkeeper Emil Perret senior passed away. His memory lives on in the many beautiful handmade pieces, paintings and wrought-iron sculptures that still give Taverne zum Hirschen its distinctive character. In **2014**, Andreas married his long-term girlfriend Stefanie Huber. In **2015**, the Perret family marked their 90th anniversary with a grand celebration. Stefanie and Andreas welcomed their son Yanik in December **2015**. On 01.01.**2016**, the 1st choice Bar and Taverne zum Hirschen merged into one business, run by Stefanie and Andreas Perret. Since the takeover, the building has seen many alterations and improvements. Elina was born in summer **2020**. That same year, Angela's and Michael's former bedrooms became the Hirschen-Zimmer, adding to our other rooms. During the coronavirus closure in **2021**, we used the time to carry out many renovations ourselves, including the buffet in the Hirschen-Saal and the Hirschen-Stübli. Thea Perret passed away in November **2022**. Built in **2022**, Die Hecke, our bar trailer, expanded our offering with a stylish mobile bar for celebrations.

As the businesses continued to grow, Taverne zum Hirschen, the 1st choice Bar and Die Hecke were brought together under GastroPerret AG in **2023**. In **2025**, a grand celebration marked 100 years of the Perret family at Taverne zum Hirschen and 20 years of the 1st Choice Bar. It was magnificent!





Taverne zum Hirschen with its 170-year-old lime tree, which was felled in **1943**. This photograph was taken in **1880**.



Taverne zum Hirschen was also a popular meeting place in **1900**.



This photograph from **1920** shows the old tavern sign, which now hangs to the right of the entrance. Note the beautiful mural, too.



In **1945**, a chestnut tree stood in front of Taverne zum Hirschen. It was felled in **2016** and its wood is now a table in the 1st choice Bar. The old village fountain is in the foreground.



In **2018**, Taverne zum Hirschen still shines in all its splendour.



# Taverne zum Hirschen

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## OPENING HOURS



|           |               |
|-----------|---------------|
| Monday    | 8.00 - 13.30  |
| Tuesday   | closed        |
| Wednesday | 8.00 - 23.00  |
| Thursday  | 8.00 - 23.00  |
| Friday    | 8.00 - 24.00  |
| Saturday  | 8.00 - 23.00  |
| Sunday    | 10.00 - 21.00 |

For groups: We will be happy to share our group menu suggestions.



The Hirschen-Stübli on the ground floor seats up to 24 guests.



The Hirschen-Zimmer on the first floor seats up to 20 guests.



The Hirschen-Saal on the first floor welcomes groups of 25 to 96 guests.

Thank you for visiting us at Taverne zum Hirschen!  
The Perret family and team wish you "Bon appétit" and "Cheers"!

