



# EMSHORN

ARVENKÜCHE

Dorfstrasse 3, 3948 Oberems

rest.emshorn@bluewin.ch

www.hotel-emshorn.ch

## Welcome

Dear Guest,

We warmly welcome you to the Hotel-Restaurant Emshorn.

### Emshorn Swiss Pine Cuisine

**The Swiss pine (also called stone pine), known as the queen of the Alps, can live up to 1,000 years.**

**Its fragrance has a revitalizing effect on body and mind.**

**Swiss pine brings the harmony of the forest to our plates.**

**The Emshorn logo is also a symbol of family for us, representing the roots of three generations of Emshorn.**

**Emshorn has existed for over 70 years, and we have been cooking with Swiss pine for more than 20 years — starting with infused liqueurs.**

**Today, we create multi-course menus featuring Swiss pine.**

**Let yourself be enchanted by our Swiss pine specialties, enjoy something traditional, or perhaps choose vegetarian or vegan dishes.**

**Prices are in Swiss francs, including VAT.**

### Allergen Information:

Cereals containing gluten	GL	Nuts	NU	cacahuètes	ERD
Crustaceans	KT	Celery	SEL	Soybeans	SO
Eggs	EI	Mustard	SE	Milk and lactose	MI
Fish	FI	Sesame seeds	SES	Molluscs	WT
Lupins	LU	Sulphur dioxide / sulphites	SU		



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## Appetizers & Soups

**Beer-battered onion rings** 8

with cocktail sauce

SU, GL, EI, SEL, SE, MI, SO

**Garlic bread special style** 14

EI, GL, MI

**Mixed salad with eg** 13

SU, SEL, MI, GL, SE, EI

**Green salad** 7

SE, GL, EI, MI, SEL, SU

**Renata's vegetable soup** 11

Clear broth with seasonal vegetables and herbs

Main course portion 17

SEL. Peut contenir des traces de GL, EI, MI, SOJ

**Goulash soup(300 g)** 13

Hungarian-style soup with potatoes, beef and vegetables

MI, GL, SEL

**Elia's tarte flambée** 19

with crème fraîche, onions, bacon and leek

Meat: Switzerland

MI, SU, GL



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# Specialties with Swiss pine

## Swiss pine burger (Arven-Burger)



Hérens beef burger with Swiss pine sauce onions, tomatoes, pickles, cheese served with Valais fries

**28**

GL, SES, SE, MI, EI

Meat: Switzerland



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Also available vegetarian and vegan



## Park Menu

### Arugula-Apple Smoothie

8

\* \* \*

### Cholera with Swiss pine and salad

GL, EI, SE, MI, NU



raclette cheese

goat cheese

sheep's cheese

27

28

28

\* \* \*

10

### Swiss pine ice cream (with alcohol) and redcurrants

SU, EI, MI

#### Recommended accompaniments:

Johannisberg – Cave St. Philippe

Cornalin – FJ Mathier

Gamay – Chevalier Bayard

Iced tea with Swiss pine

**80% of the ingredients on the park's menu come from Valais, of which at least 30% come from the Nature Park.**



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## Swiss pine shot

8

Hot Swiss pine soup  
SEL, GL May contain traces EI, MI, SOJ

## Emshorn Valais plate (280 g)

29

Homemade dried meat specialities with pine trees, served with regional cheese on a pine wood board

SU, NU, MI, SOJ  
Meat : CH



## Raron perch fillets with citrus-Swiss brown butter

43

Lightly pan-fried fillets, marinated in pine pine, orange and lemon, served on a rösti patty with vegetables

Fish : CH / Valais  
NL, GL, MI May contain traces of EI, SEL, SE



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30

## Chicken Supreme with Orange Pine Sauce

Tender chicken with vegetables and fries

Meat : CH / DE

GL, MI, SEL, May contain traces of EI, SE

49

## Steak Hérens crust with rye-pine bread

Served with vegetables and fries

Meat : CH

GL, EI, SEL, MI





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## Traditional



### Emshorn Cheese Crust

27

Family recipe over 3 generations, with onions, ham, tomato, egg and herbs, Valais white wine

GL, MI, EI, SU Meat : CH

### Franziska's rösti

27

Pfyn potatoes, ham, tomato, cheese and egg

MI, EI Meat : CH



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## **Father Herbert's Special Alpine Macaroni** 25

With ham, onions, potatoes and cream sauce, served with applesauce

GL, MI Meat : CH

## **Original Valais schnitzel** 29

Pork cutlet with tomato and cheese, vegetables and fries

MI, SEL, May contain traces of SE Meat : CH

## **Schniposa** 27

Breaded cutlet, fries and salad

EI, GL, SEL, May contain traces of SE Meat : CH

## **Hérens rib steak with pepper sauce (Noah)** 46

180 g beef, vegetables and fries

Meat : CH

GL, SEL, SO,MI May contain traces of SE



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## **Vegetarian and Vegan**

### **Oatcakes with spicy plum sauce**

**27**

with vegetables and fries (vegan)

GL, SEL, May contain traces of SO, SE, MI

### **Vegetable curry with basmati rice (vegan)**

**27**

GL, SEL May contain traces of MI, SE, SO



### **Alena's vegetarian rösti**

**26**

with vegetables and egg

SEL, May contain traces of SE, SO, MI, GL

+ cheese +2.00



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## For Children

### **Sarah's Chicken Nuggets**

**13**

GL, May contain traces of SO, EI, MI, SES, MI, SU, SE  
Poultry: CH/PL

### **Breaded cutlet with fries (Andrin)**

**15**

GL, EI, SEL, MI, May contain traces of SE  
Meat : Pork: CH

### **Orecchiette with tomato (Gian)**

**11**

May contain traces of MI

### **Viennese sausage with fries (Lio)**

**13**

May contain traces of SEL      produit de viande : Porc, Bœuf: CH





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## Special

**By reservation (from 2 people)**

Raclette	8
Cheese fondue	28
Hot stone	49
Chinese fondue	49

**We will be happy to advise you on your personal event**

### **Origin of the meat**

Pork: CH, Beef: CH, Fish: CH, Chicken CH/ NZ

New Zealand and European meat can be treated with antibiotics and performance-enhancing agents were generated.

### **Bread Origin :**

Bread and rolls: Switzerland,

Rye bread and burger buns: Valais



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## Hôtel-Restaurant Emshorn - History

In the autumn of **1953**, the Emshorn Guesthouse Restaurant was inaugurated. The first holder of the patent for the guest house was our grandmother, who had obtained the innkeeper's license in October 1953. In **1953**, the guest house had 20 guest beds. At that time, the restaurant occupied an area of 60 m<sup>2</sup>, half of which was used as a dining room.

**In 1967**, an extension of the inn's room was necessary, which then led to the doubling of the usable area.

This conversion was **completed and commissioned** in the spring of 1968.

**In 1973**, our father Herbert took over the company from his parents as a co-owner.

**In 1974**, he completed the Innkeeper and Hotel Course. As an enterprising young owner, the guest rooms and private rooms were gradually reforested and renovated.

**In 1985**, our parents, Herbert and Annemarie Bregy-Zeiter, became the sole owners of the company.

Unfortunately, our mother passed away in **2000**, which forced us to reorient the company.

After my training as a chef and head dietitian, it was obvious who was going to continue to run my parents' business. So, in **2002**, I became the owner of the Emshorn hotel-restaurant together with my older sister Franziska. In the same year, some changes were made to the farm and interior. Of course, the menu has also been revised, where I have brought my previous experiences. The restaurant and dining room now have about 70 seats and the garden terrace about 50 seats. Today, we rent 15 guest beds at the hotel.

**2003** Again and again, we continued our education and then we met a gentleman from Guarda, who made us taste the Swiss sifoche pine. Since then, we have been working with this fascinating tree. Again and again, we discover new creations.

Our goals for the future are to run the business as our parents and grandparents did for 50 years. Of course, with new ideas, new offers and also with new customers as with old customers. We are very close to the Hotel-Restaurant Emshorn, which gives us the motivation to look to the future with a positive outlook.

**A SPECIAL THANK YOU TO OUR FAMILY AND ALL OUR CUSTOMERS**

**Renata & Franziska Bregy**

**2023**