

Welcome to the Golfhuus



Golf is pure passion and is also lived accordingly. We would like to take up this passion in our Golfhuus philosophy.

We are happy to assist you in word and deed like a caddy and send you back to the white with a smile - like after a hole in one.

Your hosts

Florian Ettinger & Felix Harm and the Golfhuus Team

Tee - Starters, Salads & Soups

Homemade beef broth CHF 10.00
with different inserts (ask the caddy)

Soup of the day CHF 13.00

Winter golfer salad
with cherry tomatoes, seeds, fresh mountain herbs and croutons CHF 10.50
with chicken CHF 18.50
with Maraner smoked salmon CHF 19.50

Boiled meat salad
with egg, pumpkin seed oil and vegetable vinaigrette CHF 19.50

Salmon tartare CHF 24.50
Maran smoked Scottish "Label Rouge" salmon
with honey mustard and toast



Main courses

Everything from the pasture

Golfhuus sandwich CHF 27.00

Chicken, toast, lettuce, tomato, homemade club sauce and alpine cheese
with fries

+ CHF 5.00

Half chicken CHF 35.50

with fries

Veal sausage CHF 19.50

with curry sauce or onion sauce and fries

Vegi

Chickpea curry with pita CHF 24.50

Tarte flambée

Classic CHF 15.00

Bacon, onion, alpine cheese, sour cream

Wintery CHF 18.00

Spring cabbage, onion, black pudding, alpine cheese sour cream

Vegi CHF 16.00

Feta, paprika, tomato, sour cream

Sweet CHF 15.00

Apple, cinnamon, honey, sour cream

Green - Dessert

Homemade Mille-feuille

CHF 10.50

with plum roast

Warm apple pie

CHF 11.50

with cream and vanilla glacé



Countries of origin of meat and fish:

Calf: Switzerland. Beef: Switzerland, Uruguay, Argentina. Pork: Switzerland. Chicken: Switzerland.

Salmon: Farmed, Label Rouge, Scotland. Cod: Norway.

Declaration of allergens:

If you have any questions about the ingredients of the individual dishes, please contact our service team.