

RESTAURANT BALDEGG  
Familie Schendel Baldegg 1 5400 Baden  
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Since the opening of the first restaurant in the year of 1837  
the sunny Baldegg stands for the perfect local recreation  
area on the top of Baden, ideal for cozy moments  
and refreshing promenades on fresh air.

Summer-Opening-time:  
April – October  
Monday – Sunday  
9.00 am - 11.00 pm  
open all day

Winter-Opening-time:  
November - March  
Wednesday - Sunday  
9.00 am - 11.00 pm  
Monday & Tuesday closed

Fleischherkunft:

Schwein – Schweiz | Kalb – Schweiz | Poulet – Schweiz | Rind – Schweiz / Australien | Wild – EU

## Appetizer

Green salad	8
Pumpkin-coconut-cream-soup Hokkaido-pumpkin   pumpkin-seed-oil	10
Mixed salad variation leaf salad   raw vegetables salad	10
Carpaccio from the beetroot goat-cheese au gratin   honey   pumpkin-vinaigrette	14
Beef tartare shallots   capers   cornichons   toast with cognac + 3 CHF	24   33

## Salad-variations

Fitness deep fried bowl from spring roll pastry leaf salad   raw vegetables salad   home-dressing	12
<u>Side orders:</u>	
3 vegetable spring rolls	6
Breaded pork cutlet	12
Deep fried breaded fish with homemade sauce tartare	15
Fried herbal-chicken	15
Beef-entrecôte grilled (180 g)	26

## Main dishes

<b>Saffron-risotto</b>	20
with fried porcini	24
with fried salmon-steak	30
<b>Swiss hash browns "au gratin"</b>	22
tomatoes   cheese	
<b>Tagliatelle with truffle-cream</b>	26
fried porcini   spring onions	
cherrytomatoes   parmesan	
<b>Baked chicken filet</b>	27
french fries   small salad bouquet	
<b>Homemade meat loaf</b>	28
tagliatelle   colorful vegetables   mushroom-sauce	
<b>Deep fried fish (perch)</b>	29
parsley-potatoes   season-vegetables   sauce tartare	
<b>Venison ragout</b>	34
handmade spätzle   cream-savoy   cranberries	
chestnut   pearl onions   bacon	
<b>Boar-filet-plate</b>	36
handmade spätzle   cream-savoy   cranberries	
chestnut   juniper-jus	
<b>Cordon-Bleu   pork / veal</b>	34   44
Greyerzer cheese   ham   french fries   season-vegetables	
<b>Beef-entrecôte in herb crust (180 g)</b>	42
fried potatoes   colorful vegetables   rosemary-jus	
<b>Zurich veal ragout</b>	42
Swiss hash browns   vegetable bouquet	
<b>Vienna Schnitzel (veal)</b>	45
french fries   small salad bouquet   cranberries	

## Child

French fries   ketchup	7
„Snoopy“   spaghetti   tomato-sauce	10
„Schnipo“   breaded pork cutlet   french fries   vegetable	14
„Dinky-Winky“   chicken-nuggets   french fries   vegetable	14
„Flipper“   fish-sticks   french fries   vegetable	14

## Alsace tarte flambée

Original Nature bacon   onions   crème fraîche	18
Original Gratinée bacon   onions   crème fraîche   Emmentaler	19
Forestière Gratinée mushrooms   bacon   onions   crème fraîche   Emmentaler	20
Provençale Gratinée herbs   bacon   onions   crème fraîche   Emmentaler	20
Chicken-Curry chicken-goujoned   curry   pineapple   crème fraîche	21
Salmon salmon strips   dill   onions   crème fraîche	23

## Dessert

Café Glacé coffee ice cream   coffee-topping   cream	11
Coupe Denmark vanilla ice cream   chocolat-sauce   cream	11
Coupe Pumpkin vanilla ice cream   pumpkin-seed-oil   roasted pumkin seeds	11
Vermicelles chestnut-purée   meringues   cream	11
Coupe Bailey's vanilla ice cream   coffee ice cream   Bailey's   cream	13
Le Colonel lemon-sorbet   vodka	14
Tipsy Prune prune ice cream   vieille prune spirit	14
Warm Chocolate Cake vanilla ice cream   warm berry-ragout	14
Coupe Nesselrode chestnut-purée   vanilla ice cream   meringues   cream	14
Dessert-Plate „Baldegg“ various home-specialities	15