

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



Venison

Appetizer:

Pumpkin-coconut-cream-soup 10
hokkaido-pumpkin | pumpkin-seed-oil

Lamb's lettuce 15
croûtons | egg | fried bacon
with fried deer-slices + 5 CHF

Small tarte flambée 24
fried deer slices | crème fraîche
onions | mushrooms | cranberries

Main dishes:

Autumn-plate 29
handmade spätzle | red cabbage | cranberries
chestnut | sprouts | mushroom-sauce

Venison ragout 34
handmade spätzle | red cabbage | cranberries
chestnut | pearl onions | bacon

Boar-filet-plate 36
handmade spätzle | red cabbage | cranberries
chestnut | juniper-jus

Deer-Cordon-Bleu 38
brie | blackforest-ham
french fries | season-vegetable | cranberries

Deer-schnitzel 39
handmade spätzle | red cabbage | cranberries
chestnut | venison-cream-sauce

Appetizer

Beef-bouillon vegetable-brunoise pancake strips	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
Caesar's Salad lettuce cherrytomatoes croutons parmesan Caesar's dressing	14

Side orders:

3 vegetable spring rolls	6
Breaded pork cutlet	12
Deep fried breaded fish with homemade sauce tartare	15
Fried herbal-chicken	15
Fried scampi	18
Beef-entrecôte grilled (180 g)	26

Main dishes

Fried slices of bread dumplings mushroom-sauce	22
Saffron-risotto	20
with fried porcini	24
with grilled chicken	28
with fried salmon-steak	30
with grilled scampi	32
Tagliatelle with truffle-cream fried porcini spring onions cherrytomatoes parmesan	26
Bavarian roast pork Fried slices of bread dumplings red cabbage dark-beer sauce	26
Baked chicken filet french fries small salad bouquet	27
Homemade meat loaf tagliatelle colorful vegetables mushroom-sauce	28
Deep fried fish (perch) parsley-potatoes season-vegetables sauce tartare	29
Cordon-Bleu pork / veal Greyerzer cheese ham french fries season-vegetables	34 44
Veal-liver „Provençale“ goujoned hash browned potatoes vegetable-bouquet	36
Beef-entrecôte in herb crust (180 g) fried potatoes colorful vegetables rosemary-jus	42
Vienna Schnitzel (veal) french fries small salad bouquet cranberries	45

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 pumpkin 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