

# It is nice to see you here.

*Please feel yourself at home.*

Our family has had its home in Weggis - Unterdorf since the end of the 19th century. At the beginning, our great-grandfather Konrad Dahinden still ran the bakery in addition to a sawmill. Our «Sagistübli» still serves as a reminder of that time. In 1961, Alois and Anna Dahinden expanded the business by a cafe. In 1990, Vreny and Konrad Dahinden had the current building constructed and thereby achieved a further milestone in the Dahinden Weggis story.

Today, our business is still run as a family business as done for over a 100 years. Together with our 10 strong team, we will always try to make you feel at home every day.

Our staff in the bakery and in the kitchen create high-quality products from regional raw materials that will delight. At Dahinden, *“homemade”* is not just a word on the menu:

*We live homemade.*

Whether the bread to a fine salad, the icecream in a coupe, our large assortment of tortes or the fine pralines: We produce as much as we possibly can in-house.

Enjoy yourself in our House !

P. Dahinden

*Patrik Dahinden*

M. Dahinden

*Manuela Dahinden*

V. Dahinden

*Vreny Dahinden*



# Breakfast

**Small breakfast 12.50**      **Large breakfast 18.50**

*A cup of coffee or tea, in your choice, 2 pieces of butter, 2 jams, 1 croissant, rolls and homemade bread*

*A small pot of coffee or tea in your choice, a glass of orange juice, 3 pieces of butter, 3 jams, 1 croissant, rolls and homemade bread, a portion of cheese*


**Small breakfast+ 15.00**

*A small pot of coffee or tea in your choice instead of a cup*

## Supplements to suit your whim and mood

<i>Three-minute egg</i>	2.60	<i>Breakfast birchermüesli</i>	6.00
<i>Plate of meat</i>	6.20	<i>Small birchermüesli</i>	8.80
<i>Fried egg</i>	3.60	<i>Large birchermüesli</i>	10.80
<i>Scrambled egg</i>	6.50	<i>Michel orange juice 2dl</i>	5.30

## Homemade smoothies

 *freshly prepared with carefully selected ingredients*

**Berry Symphony 6.50**

*Raspberry, blueberry and banana*

**Tropical Fusion 6.50**

*Mango, passion fruit and pineapple*

**Green Groove 6.50**

*Apple, pear and kiwi*



# Large baker breakfast buffet

On Sundays and public holidays we offer a savoury baker breakfast buffet with delicacies freshly made for you. Please reserve your table as early as possible. Bread and rolls straight from the oven, egg dishes, meat and cheese platters, Chäschüechli and Schinkengipfeli as well as birchermuesli and fruit salad - and last but not least our sweet dessert creations.

**Breakfast at your discretion** 34.50  
*Including 2 breakfast drinks<sup>1</sup>*

*Children 11-14 years old* 24.00

*Including 1 breakfast drink<sup>1</sup>*

*Children 4-10 years old, per year* 2.00

*Including 1 breakfast drink<sup>1</sup>*

*Children up to 3 years* free of charge\*

\*drinks not included


**Prosecco** 2 dl 12.50  
7.5dl 39.00




<sup>1</sup> Coffee, milcoffee, various teas,  
Caotina/Ovomaltine

Please  
reserve  
your table  
as early as possible




# Fine food from the bakery

 *Oven-fresh from baker Alois' bakery*

Cheesecake 	12.80
Cheesecake with bacon and onions	14.80
Cheesecake of the season 	15.30
Pure spelt pizza baguette with vegetables 	9.80
Ham-cheese toast	8.50
Ham croissant	4.40

 Vegetarian

 Lactose-free


 Gluten-free

*Fitting with the above,  
we recommend a*

**fresh  
salad**



# Salads

 *Vreny creates a selection of fresh salads on a daily basis*


Green salad <sup>1</sup> 	7.50
Mixed salad <sup>1</sup> 	10.50
Salad plate <sup>1</sup> 	17.50
Sausage salad <i>Garnished with cheese, onions and mixed salad</i>	20.50
Pike-perch crispies <i>With mixed salad and homemade tartar sauce</i>	28.50


<sup>1</sup> also available gluten- and lactose-free

Garnished with  
*homemade*  
Croûtons




# Meat dishes

**Pulled porc**  **32.50**  
*served to a smoky barbecue sauce with a baked potatoe,  
sour cream and seasonal vegetables*


 During the time our bakers relax at home, our ovens stand still.  
But the residual heat of our ovens is used for cooking the roast porc:  
for more than 10 hours at the lowest temperature.

**Homemade puff pastry pasties** **25.50**  
*with sausage meat balls ragout made of veal,  
French fries and seasonal vegetables*

**Without supplements** **16.00**

 The fine meatballs for our classic are made by Josef Hofman  
from Küssnacht am Rigi.

**Dahinden Burger** **27.50**  
*Made of the finest beef, with raclette cheese,  
served in crisp tomatoe rolls with French fries*

 The beef for our burgers is bought  
from the farmers in the region.

*Our bakers strike  
192 layers  
in the puff pastry*



# Vegetarian

Pan-fried vegetables 23.50

*Served in Patrik's sourdough foccacia bread  
with a refreshing yoghurt sauce*

☰ The dairy Stöckli from Weggis supplies us with high quality yoghurt on a daily basis.

Cheese toast Dahinden 19.50

*Whole-grain bread soaked in white wine,  
gratinated with spinach, tomatoes and raclette cheese*

☰ Served in a cast iron pan.

Portion French fries 9.50

Soup of the day 8.50

*All prices are in CHF and include VAT  
Origin: meat Switzerland; fish Russia  
We would be glad to inform you about ingredients  
that may cause allergic reactions upon request.*

For years  
we have been  
cultivating our  
**own**  
sourdough  
for particularly  
aromatic bread



# Apéritif

## with alcohol

Martini white, Cynar	4 cl	8.20
Campari, Appenzeller	4 cl	8.20
Splashed white wine	2 dl	7.90
Aperol Spritz <i>with sparkling wine and sparkling water</i>	2 dl	12.50
Hugo <i>Elderflower syrup, sparkling wine and sparkling water</i>	2 dl	12.50
Mount Rigi Spritz <i>Cherry liqueur with tonic</i>	2 dl	12.50
Tocco Rosso	2 dl	12.50
<i>Campari with elderflower syrup, sparkling wine and sparkling water</i>		

## without alcohol

Hugo Virgin	2 dl	9.50
<i>Elderflower syrup with Suure Most (grape juice) and sparkling water</i>		
Sanbitter Energy <i>with espresso</i>	2 dl	9.50
Tocco Rosso Virgin	2 dl	9.50
<i>Sanbitter with elderflower syrup and sparkling water</i>		
Sanbitter	1 dl	5.30
Sanbitter <i>with orange juice/sparkling water</i>	2 dl	6.60

## Mount Rigi

*invented and  
produced in  
central Switzerland*





# Beverages

## Mineral water / Soft drinks

Mineral water sparkling / still	3.3 dl	5.10
Mineral water still	5 dl	6.20
Coca-Cola, Coca-Cola zero, Elmer Citro,	3.3 dl	5.20
Rivella red/blue, Schorle, Sinalco	3.3 dl	5.20
Schweppes Bitter Lemon, Tonic Water	2 dl	5.20
Mineral water sparkling by the glas	3 dl/5 dl	4.00/5.50
Home made iced tea by the glas	3 dl/5 dl	4.80/6.10
Child's syrup		free of charge

# Alcoholic beverages

## Beer

Eichhof Lager	5.8 dl	5.90
Eichhof alcohol free	3.3 dl/5dl	5.20/5.60
Eichhof Pony, Radler, Hubertus	3.3 dl	5.30
Wheat beer (Weizenbier) Schneider Weisse	5 dl	6.50
Suure Most (grape juice) with/without alcohol	4.9 dl	5.90

## Red wine

	1 dl	5 dl
Chianti DOCG <i>Cantina Rossetti IT</i>	5.20	20.50
Dôle Cave du Paradis AOC <i>Salgesch VS</i>	5.40	23.00
Senza Parole Primitivo IGT <i>Puglia IT</i>	5.90	24.50

Roter Schwyzer AOC *Kümin, Freienbach SZ* 25.50

Rioja DOC *El Coto, Oyón ES* 29.00

Regolo Ripasso DOC *Sartori, Valpolicella IT* 7.5 dl 48.50

## Rosé

Œil de Perdrix Cave du Paradis AOC *Salgesch VS* 5.40 23.00

## White wine

Féchy AOC *Bolle & Cle, Morges VD* 5.20 20.50

Chardonnay AOC *Germanier, Vétroz VS* 5.40 23.00

St. Saphorin Tournefort AOC *Bujard, Rolle VD* 5.90 24.50

Weisser Schwyzer AOC *Kümin, Freienbach SZ* 25.50

Heida AOC *Germanier, Vétroz VS* 7.5 dl 48.50

## Sparkling wine (Prosecco)

	2 dl	7.5 dl
Prosecco DOC <i>Val d'Oca, Valdobbiadene IT</i>	12.50	39.00

## Warm drinks

	Cup	Portion
Cafe creme, espresso	4.80	8.20
Cafe with a „Rigispitzli“ chocolate	5.80	
Affogato	7.50	
Double espresso	5.80	
White coffee (Schale)	4.90	9.30
Cappuccino	4.90	
Espresso Macchiato	4.90	
Latte Macchiato	5.50	
Latte Macchiato with flavour <i>vanille, amaretti</i>	6.10	
Café mélange	5.90	
Chocolat Caotina, Ovomaltine	4.70	7.70
Chocolat mélange	5.90	
Cafe schnapps <i>Träsch, herbal brandy, plum brandy, cherry brandy</i>	5.50	
Punch <i>Apple, orange, rum, wild berries</i>	5.20	
Tea <i>different kinds</i>	4.50	7.90

☰ All drinks are available with oat milk for an extra charge.

## Cold drinks

White Coffee with ice		5.60
Chocolat Caotina, Ovomaltine	2dl/3dl	4.50/5.30

## Digestif

Kirsch / Cherry brandy	2cl	6.20
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☰ Family Gössi, Weggis

Vieille prune	2cl	7.20
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☰ Family Stalder, Weggis

# Your party in Café Dahinden

Will you soon be celebrating your birthday? Or are you planning a family party? We would be pleased to help you in making your occasion a success. Whether in our Sagistübli, café or on the terrace directly on the lake, your guests will feel comfortable with us.

We will gladly submit our menu suggestions to you.



## Catering we are also your reliable partner abroad

Would you like to start your occasion with an impressive apero and let yourself get spoiled culinary? We will be glad to personally present our possibilities to you and to arrange the buffet according to your wishes.

We are looking forward to your inquiry.



# Children's menu

	small	large
Chicken nuggets <i>Served with French fries</i>	7.50	12.50
Vegetable tortellini (V) <i>to a tomatoe sauce</i>	6.50	10.50
Ham croissant		4.40
Portion French fries		9.50
Children's coupe Vanilla ice cream and a waffle cornet garnished with Smarties and cream		6.90

With pleasure  
we bring  
a **children's**  
**book** or  
**coloring book**  
to the table

