

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.

In 2025, Manuela and Patrik Dahinden modernized the interior design and furnishings of the café in line with the spirit of the times, so that guests feel completely at ease. In addition to the modernization, a self-service area will be built at the front, combining the store and catering services. This means that shopping and coffee breaks are also possible outside regular opening hours, 7 days a week.

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

Breakfast

price p. P. 13.90


*Selection of homemade bread, rolls, croissant, Butter, jams, honey,
Nut spread à discretion.*

Including 1 breakfast drink¹ of your choice

Supplements to suit your whim and mood

<i>Three-minute egg</i>	2.80	<i>Breakfast birchermüesli</i>	6.30
<i>Fried egg</i>	3.80	<i>Small birchermüesli</i>	9.50
<i>Scrambled egg</i>	6.80	<i>Large birchermüesli</i>	11.50
<i>Plate of meat</i>	6.50	<i>Michel orange juice 2dl</i>	5.50
<i>Portion of cheese</i>	3.50	<i>Homemade granola</i>	7.50
		<i>with yogurt and berry compote</i>	

Homemade smoothies

 *freshly prepared with carefully selected ingredients*

Berry Symphony 7.50

Raspberry, blueberry and banana

Tropical Fusion 7.50

Mango, passion fruit and pineapple

Green Groove 7.50

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. Award-winning sourdough bread and rolls straight from the oven, egg dishes, meat and cheese platters, Chäschi (small cheesecakes) and Ham croissants as well as Birchermüesli, homemade granola and fruit salad - and last but not least our sweet dessert creations.

Breakfast at your discretion 35.50
Including 2 breakfast drinks¹

Children 9-14 years old 25.00

Including 1 breakfast drink¹

Children 4-8 years old, per year 2.50

Including 1 breakfast drink¹

Children up to 3 years free of charge*

*drinks not included


Prosecco 1 dl 8.00
7.5dl 42.50




¹ 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 	13.20
Cheesecake with bacon and onions	15.20
Cheesecake of the season 	15.70
Ham-cheese toast	8.50
Ham croissant	4.50
Bagel with salmon <i>Cream cheese, horseradish foam, onions and capers</i>	12.50
Bagel with avocado and fried egg 	12.50
<i>Cream cheese and Scallions</i>	

 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 ¹ |  | 8.00 |
| Mixed salad ¹ |  | 11.50 |
| Salad plate ¹ |  | 18.50 |
| Sausage salad | | 21.50 |
| <i>Garnished with cheese, onions and mixed salad</i> | | |
| Pike-perch crispies | | 29.50 |
| <i>With mixed salad and homemade tartar sauce</i> | | |
| Vegan salad bowl |    | 21.50 |
| <i>Edamame, avocado, broccoli, apple, cashew nuts, pomegranate</i> | | |

¹ also available gluten- and lactose-free

Against
food waste:
Our
**homemade
croutons**
are produced from
surplus
bread



Meat dishes

Pulled porc 🐷

34.50

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

27.50

with sausage meat balls ragout made of veal, French fries and seasonal vegetables

Without supplements

17.50

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

Dahinden Burger

28.50

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

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

*Our bakers strike
576 layers
in the puff pastry*



Vegetarian

Dahinden veggie Burger¹ 28.50
*with vegetable burger and raclette cheese
served in crispy tomato rolls with French fries*

Pan-fried vegetables 24.50
*Served in Patrik's sourdough foccacia bread
with a refreshing yoghurt sauce*

Cheese toast Dahinden 20.50
*Whole-grain bread soaked in white wine,
gratinated with spinach, tomatoes and raclette cheese*

⋯ Served in a cast iron pan.

Portion French fries 9.80

Soup of the day 8.80

¹ also available vegan and lactose-free

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

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


Aperitif

with alcohol

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
Lillet Wild Berry <i>with Wild Berry Tonic</i>	2 dl	12.50
Lillet Sundown <i>Orange juice and raspberry syrup</i>	2 dl	12.50
Tocco Rosso <i>Campari with elderflower syrup, sparkling wine and sparkling water</i>	2 dl	12.50
Campari <i>with orange juice or sparkling water</i>	4 cl	9.50
Cynar <i>with orange juice</i>	4 cl	9.50
Splashed white wine	2 dl	8.00

without alcohol

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



Aperitif
is the answer.
No matter
what the
question is.

Beverages

Refreshing

Mineral water sparkling / still	3.3 dl	5.20
Mineral water still	5 dl	6.30
Coca-Cola, Coca-Cola zero, Elmer Citro,	3.3 dl	5.30
Rivella red/blue, Schorle	3.3 dl	5.30
Schweppes Tonic Water	2 dl	5.30
Grander water sparkling by the glas	2 dl/4 dl	3.80/5.10
Child's syrup		free of charge

Homemade

Dahinden iced tea	2 dl/4 dl	4.50/5.90
Bubbly thirst-quencher mango	2 dl/4 dl	4.90/6.40
Bubbly thirst-quencher Rhubarb	2 dl/4 dl	4.90/6.40
Berry fizz <i>with iced berries</i>	2 dl/4 dl	4.90/6.40

Alcoholic beverages

Beer

Eichhof Lager	5.8 dl	6.10
Eichhof alcohol free	3.3 dl	5.30
Eichhof Lager, Radler	3.3 dl	5.50
Erdinger Weissbier (wheat beer)	5 dl	6.80
Suure Most (grape juice) with/without alcohol	4.9 dl	6.10

by the glass

bottle

Red wine

Primitivo IGT <i>Cave des Moines, Apulien IT</i>	1 dl	6.50	5 dl	26.50
Pinot noir AOC <i>Jürg Obrecht, GR</i>	1 dl	6.20	5 dl	25.50
Chabernet Sauvignon <i>Cave des Moines, CHL</i>	1 dl	5.20	5 dl	21.00
Cuvée Abt Domenikus AOC <i>Klosterhof, LU</i>	1 dl	8.50	7 dl	58.00
Regolo Ripasso DOC <i>Sartori, Valpolicella IT</i>			7.5 dl	49.50
Onyx Noir AOC <i>Cave Emery, VS</i>			7.5 dl	53.50

Rosé

Œil de Perdrix AOC <i>Cave du Paradis, VS</i>	1 dl	5.80	5 dl	24.00
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White wine


La Coquine Assemblage VdP <i>Cave Emery, VS</i>	1 dl	6.20	5 dl	25.50
St. Saphorin les Communiers AOC <i>Bujard, VD</i>	1 dl	6.20	5 dl	25.50
Féchy AOC <i>Bolle & Cle, VD</i>	1 dl	5.50	5 dl	21.50
Cuvée Hellgelb <i>Heidegg, LU</i>	1 dl	8.00	7 dl	54.50
Heida AOC <i>Germanier, VS</i>			7.5 dl	49.50
Petit d' Arvine AOC <i>Provins, VS</i>			7.5 dl	57.50

Sparkling wine (Prosecco)

Prosecco Spumante DOC <i>Contessa Giulia, Venetein IT</i>	1 dl	8.00	7.5 dl	42.50
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Warm drinks

Cafe creme, espresso		4.90
Cafe with a „Rigispitzli“ chocolate		5.90
Affogato		7.80
Double espresso		6.20
White coffee (Schale)		5.30
Cappuccino		5.30
Espresso Macchiato		5.10
Latte Macchiato		5.80
House chocolate Maracaibo		6.50
Chocolat Caotina, Ovomaltine		5.20
Cafe schnapps		5.50
<i>Träsch, herbal brandy, plum brandy, cherry brandy</i>		
Cafe Baileys <i>with cream</i>		8.50
Punch		5.30
<i>Apple, orange, rum, wild berries, Ginger</i>		
Tea		5.20
<i>different kinds of the brand Sirocco</i>		

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

Cold drinks

Frappuccino Caramel		12.50
White Coffee with ice		6.50
Chocolat Caotina, Ovomaltine	3dl	5.50

Digestif

Kirsch / Cherry brandy	2cl	6.20
 Family Gössi, Weggis		
Vieille prune	2cl	7.20
 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>	8.00	13.00
Vegetable tortellini (V) <i>to a tomatoe sauce</i>	7.50	12.50
Ham croissant		4.50
Portion French fries		9.80
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

