

At Hotel Schloss Rued, we place great importance on the origin of our products. Many of our ingredients come from regional producers with whom we maintain long-standing partnerships. We know their farms, workshops, and their passion for craftsmanship.

Our sourdough bread is made from flour from the castle mill Rued and baked for us by our local baker Mathys in Schöffland — a tribute to traditional craftsmanship and honest food.

Our cheese selection comes from maître fromager Rolf Beeler in Melligen (AG) and from Jumi in Boll (BE). The coffee beans are carefully roasted by the Rast roastery, and our honey is sourced from the surrounding region.

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# BRUNCH

(ENGLISH)

## À LA CARTE

We are pleased to serve you freshly prepared dishes, directly at your table.

### COLD DISHES

Thinly sliced Coppa ham from Ludwig Hatecke

Meat platter on a wooden board with Coppa ham, Bresaola, and Bündnerfleisch from Ludwig Hatecke, served with bread and butter

Cheese platter on a wooden board  
5-year-aged Sbrinz, Gruyère, and Reblochon from maître fromager Rolf Beeler, served with fig mustard, bread, and butter

Swiss salmon from Misox with horseradish foam

### EGG DISHES

Soft-boiled egg – classic and simple

Scrambled eggs – light and creamy, optionally plain or with herbs

### HOT DISHES

Pâté with Cumberland sauce

Homemade meatloaf with jus

Roast beef with tartar sauce

Fresh pancakes with maple syrup

We also serve one glass of bubbles

## BUFFET

### BREAD & BAKED GOODS

Croissants

Sourdough bread made with flour from the castel mill

Other types of bread

### SPREADS & JAMS

Pistachio-hazelnut spread, stone-ground for 24 hours in a granite mill

Hazelnut-cocoa spread, hazelnuts stone-ground for 24 hours in a granite mill and refined with dark milk chocolate

Various jams

Honey from a local beekeeper

### MUESLI & YOGHURT

Homemade Birchermüesli according to a traditional recipe

Granola with nuts and oats

Selection of yoghurts

### PRICES

adult: CHF 58.–

teens (10–17 years): CHF 39.–

kids (3–9 years): CHF 10.–

kids until 3 years: gratis

For hotel guests, we offer the brunch for an additional CHF 35.–.

Prices in CHF, including VAT.