

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 Schöftland — a tribute to traditional craftsmanship and honest food.

Our cheese selection comes from maître fromager Rolf Beeler in Mellingen (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.



BREAKFAST

(ENGLISH)

Hotel Schloss Rued
Schlossstrasse 34
5044 Schlossrued
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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

EGG DISHE

Soft-boiled egg – classic and simple
Scrambled eggs – light and creamy, optionally plain or with herbs

BUFFET

BREAD & BAKED GOODS

Croissants

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

monday - saturday

adults: CHF 35.–

kids (3–9 years): CHF 10.–

kids up to 3 year: gratis

The breakfast is included in the room rate for hotel guests.

Prices in CHF, including VAT.