

Special cuts

Expertly cut, seasoned with zing,
prepared with love and
skillfully served.

Sempia
RESTAURANT



Dear guest,

I have been cooking here at Hotel & Conference Center Sempachersee for a year now. Finding a tasty line, realizing it with enthusiasm and passion and combining new ideas with well-tried recipes, is as much a part of my calling as as motivating my team or maintaining contact with our suppliers.

Since I did not want to give up my passion, traveling with the motorhome, even in the difficult times, I visited many spots in Europe last summer. During a barbecue at a weekly market in the south of Portugal I discovered once again culinary novelties.

After trying to communicate with hands and feet with the locals and through hazy knowledge from my butcher days, I could then roughly imagine what was sizzling on the grill... parts of beef, lamb and pork. Whether marinated, on a skewer, grilled briefly or braised longer in foil - everything was available and looked rustic-tempting.

Further research and exchanges with my colleagues allowed our idea to mature...

THE SPECIAL CUTS

What the butcher used to keep secret for himself and his followers, are nowadays the „butcher pieces“. Expertly cut, seasoned with zing, prepared with love and skillfully served, this is a treat for all meat lovers and those who want to be.

Marcus Seidel

Start

Crispy salad, crunchy bread, spicy tartare or delicious soup?
What fits better as begin?

CHF

Green

seasonal leaf salad | roasted seeds | croutons

9

Mixed

lettuce salad | marinated salads | roasted seeds | croutons

11

Choose between our homemade italian
or french dressing.

Caesar salad „classic“

baby lettuce | spicy Caesar dressing
croutons | tomato jam & grated parmesan cheese

13

Wild chef salad

rocket salad | italian sauce
dried meat from Grisons | plucked buffalo mozzarella
poached country egg - crispy baked | raspberries

16

Tomato mozzarella - garlic bread

with basil | secret recipe from the chef

9

Beef tartar

homemade sauce | quail egg | Belper cheese
mild | medium spicy or fiery spicy
served with toast bread & butter

starter

(70g)

19

main

(140g)

32

Garden herb soup

prepared with Riesling from the Brunner wine manufactory
dried ham grissini

11

The special cuts

CHF

Flat Iron | beef

36

the Flat Iron Steak resembles an entrecote in texture and taste: we refine it with a garlic-herb marinade. shortly-roasted and cooked in one piece, so it stays meaty & juicy.

BBQ potatoes | Christoph's Cole Slaw Salad

Hanging Tender | beef

29

the hanging tender, equipped with bite, strong flavor and juiciness. The piece is shortly-roasted and allows itself to rest before serving.

Saffron Risotto | Forster's grilled vegetables | herb butter

Short Ribs | beef

32

thick brisket ribs, cut short, marinated in a delicious BBQ marinade. At low temperature of 70°C for 24 hours cooked and lovingly finished. These pieces will make fans of spare ribs melt.

Super fries | BBQ dip | Christoph's Cole Slaw salad

Twisted Special Cut | beef

29

only selected, juicy & tasty cuts our butcher uses for our desired beef burgers, which come without any additives in our pan.

Gratinated with rustic mountain cheese | beer burger bun | young lettuce

Super fries | Christoph's Cole Slaw Salad

Die special cuts , part II

CHF

Beef Araignée

32

marinated with homemade herb oil, the flat muscle from the pelvic bone is cooked at low temperature and seared briefly & hotly before serving

BBQ potatoes | Forster's grilled vegetables | aioli dip

Pulled Costine Burger | pork

27

the four foremost ribs of the brisket are particularly rich in meat - the super prerequisite for our Pulled Pork Burger; the meat is spicy pickled, gently cooked, pulled and marinated

beer burger bun | pickled cucumber | fried onions | country cuts & BBQ dip

Skirt Steak Tagliata | veal

34

also called the diaphragm muscle, comes out very aromatic and juicy. We prepare the Skirt Steak; give it a rest, then it is thinly sliced.

marinated rocket salad | Forster's grilled vegetables | peach salsa

Flap Steak Saltimbocca | veal

33

the longish, thin piece of belly muscle of the calf is very juicy and has bite. from us it gets the final touch: we season & refine it with Piment d'Espelette and with raw ham and sage it comes as Saltimbocca on the plate

Saffron risotto | Forster's grilled vegetables | herb butter

What actually swims in Lake Sempach?

Perch, pikeperch, pike, whitefish & catfish...

These are only a handful of the tasty fish from the adjacent lake.

Sourced from the already in the 13th generation active fishery Zwimpfer from Sempach and combined with our cooking pots and pans we always offer guaranteed delicious & freshly caught fish.

Today...

CHF

Whitefish, in a different way

32

gently confit

in spiced lemon oil | peach salsa

Pak Choi & hummus | seasoned with Ras el Hanout

Perch

29

as fillet, in homemade beer-pastry

crispy baked | mixed salads & sauce tatar

Meatless happy

CHF

Maluns homemade

26

„the queen of flour-food“ from Grisons

small, all around crispy potato crumbs made from cooked potatoes, flour and butter, served with applesauce and Grisons mountain cheese.

Homemade vegetable pasta casserole

26

spicy vegetable casserole | mashed root vegetables
baby spinach | roasted king oyster mushrooms

Classics

Get ready for hearty classics and time-tested delicacies,
tasty and freshly prepared daily in our kitchen.

CHF

Veal strips „Lucern style“

36

tender Swiss veal | mushroom cream sauce
buttered rösti | Forster's vegetables

Cordon bleu of veal

36

filled with farmhouse ham & rustic mountain cheese
Super frites | grilled vegetables

Huge farmer sausage - „Buurebratwurst“ - from our butcher

27

with fine onion sauce | buttered rösti
Forster's vegetables

Corn fed chicken, rice carnaroli & grilled mediterranean vegetables

32

carnaroli risotto refined with saffron | rocket salad | Belper cheese

Sweet enjoyment

CHF

Lukewarm chocolate cake

with liquid core | orange spice compote

11

Lemon tart with meringue

refreshing lemon cream | fluffy egg white foam
marinated wild berries

12

Berry dream

layered in a glass
forest berry compote & refreshing curd cream

9

Ice cream & sorbet

vanilla ice cream, chocolate ice cream, coffee ice cream
raspberry sorbet, coconut sorbet, passion fruit sorbet

4

All prices in CHF incl. VAT