

**local.
fresh.
healthy.**

WECKfahrbar

Quality, taste & enjoyment. In addition to quality, aesthetics are also very important to us, because you eat with your eyes first. All our delicacies not only taste great, but also delight you with their attractive appearance. We offer a varied selection, arranged and served in attractive WECK® jars.

Does your location offer limited space? Are you planning a standing lunch? Or is time short? Perhaps you simply think it's great when your guests can enjoy our selection of jars... Then our catering service is just right for you.

Thanks to the careful selection and combination of ingredients, as well as the creativity and passion of our kitchen team, you can expect a unique taste experience. Let yourself be enchanted by the flavours and freshness of our dishes and embark on a culinary journey that will delight your palate, eyes and soul.

We wish you "en Guete"!

Marvin Kingsley & Jeff van Zijl

Marvin Kingsley, CEO & Gastgeber



Jeff van Zijl, Küchenchef

Enjoyment in a WECK jar

Spring & Summer

Cornets

Price per piec

 Zug cream cheese mousse Pico de Gallo	CHF 2.50
Swiss beef tartare Lemon mayonnaise & herbs	CHF 3.00
Smoked salmon avocado cream	CHF 3.00
 Liptauer Ajvar	CHF 2.50

WECKjar cold

Price per piec

 Zug cream cheese Crostini, baby cucumbers & dried alpine flowers	CHF 5.00
 Courgette salad with mango (vegan) Sesame dressing, sesame biscuit & parsley	CHF 4.50
 Carrot tartare Curry mayonnaise, cashew nuts, brioche toast & rocket	CHF 4.50
Swiss beef tartare Pickled cucumber foam, capers, brioche toast & iceberg lettuce	CHF 5.50
Avocado cocktail with smoked salmon Cocktail sauce, cherry tomatoes, boiled egg & UMAMI sprouts	CHF 5.50
 Andalusian gazpacho Cold tomato soup with basil	CHF 4.50
Seasonal WECK jar our chef recommends	according to daily rate

Enjoyment in a WECK jar

Spring & Summer

WECKjar hot

Price per piec

Seasonal soup of the day	CHF 4.50
 Homemade ravioli filled with ricotta and garden herbs Lemon sauce, sun-dried tomatoes, olive tapenade & basil	CHF 5.50
 Braised celery Hollandaise sauce, creamed spinach & paprika almonds	CHF 5.50
 Seasonal WECK jar (vegan) our chef recommends	according to daily rate
Grilled Alpstein chicken souvlaki Cucumber salad, yoghurt sauce, Kalamata olives & dill	CHF 6.00
Braised Swiss beef cheek with gravy Soybean salad, quinoa & UMAMI sprouts	CHF 6.00
Zuger beef patties in tomato sauce Grilled onions, crispy potato cubes & parsley cream	CHF 5.50

Enjoyment in a WECK jar

Spring & Summer

WECK jars sweet

Price per piec

Chocolate mousse made from Felchlin chocolate (CH) Custard cream, chocolate pearls & mint	CHF 5.00
Joghurt-Verveine Panna Cotta Yoghurt and verbena panna cotta	CHF 4.50
Crema Catalana caramelised hazelnuts, oranges & basil	CHF 4.50
Saisonales WECKjar (lactose free) our chef recommends	according to daily rate

Sandwiches

Price per piec

Zug cream cheese mousse Pesto & rocket	CHF 5.00
Avocado Cucumbers	CHF 5.00
Swiss beef tartare Martino sauce & cress	CHF 6.00
Grilled Alpstein chicken breast Paprika mayonnaise & tomato	CHF 6.00

Sustainability and social commitment are our top priorities: we mainly use products from local suppliers, always organic where possible.
We are happy to provide information on allergen warnings.

Our suppliers

Meat:

Metzgerei Berchtold, Rotkreuz
Biohof Bruhst, Oberägeri
Metzgerei Gabriel, Wolfenschiessen

Fish:

G. Bianchi, Zufikon

Fruit & Vegetables:

Mundo AG, Rothenburg
Garibay Organic, Adligenswil
Biokräuter aus dem eigenen Garten

Cheese, dairy products, eggs:

Metzgerei Berchtold, Rotkreuz
Küssnacht DorfKäserei, Küssnacht
Chäs-Hütte, Meierskappel
CheesEnjoy, Rotkreuz
Buurehof Haldenhof, Rotkreuz

Bread

Kreuzbäckerei, Stans
Fredy's AG, Baden

Meat declaration:

Poultry – Switzerland
Veal – Switzerland
Beef – Switzerland
Pork – Switzerland
Venison – New Zealand