



MEILENSTEIN PIAZZA



Menu

Welcome to the Piazza at Hotel Meilenstein,
where the Piazza team is delighted to present our spring menu to you!

In addition to our popular pinsas, the first varied and seasonal messengers
of spring have arrived – we are particularly pleased to be able to offer green
asparagus directly from Hans Bögli's Spycher Hof farm in Oschwand.

With this in mind, we wish you the greatest pleasure
and thank you for your visit.

Apéro



Orange Spritz

10 cl Prosecco | 4 cl Bitter aperitif
Orange & ORGANICS Black Orange

12



Easy Viva Mate

4 cl Vodka | 1 cl Lime juice | Lime
Mint & ORGANICS Viva Mate

15



Very Berry

4 cl Rose Vermouth | Berries | Lime
Mint & ORGANICS Purple Berry

12



Start



Green asparagus salad

*Parma ham | Parmesan shavings | Rocket salad
Aceto balsamico dressing*

18

Bouillon of chicken ^{CH}

Veal brasato tortellini ^{CH} | Cherry tomato | Basil

12

Salads from the buffet

Vegetable & leaf salads | Garnishes | Dressings | Toppings

Plate 9 | small plate 4.50



Main



Vegan lime and chickpea ravioli

Thyme | Citrus oil | Green asparagus

22

Veal cordon bleu ^{CH}

With smoked turkey ham | Bärner Frites | Vegetables

39

Pulled Pork Burger ^{CH}

BBQ | Avocado | Tomato | Iceberg | «Lucky Dog»-Sauce

26

Perch fillet in beer batter ^{Inland fishing D}

Remoulade sauce | Early potatoes | Leaf spinach

35

Pinsas classic



Our crispy, Italian alternative:

The vegan sourdough is matured for 72 hours and the result is an extra crispy base!

extra Parma ham 5 | each additional ingredient 2

Prosciutto | 22

Tomato sauce, mozzarella, ham, oregano

Prosciutto e funghi | 23

Tomato sauce, mozzarella, ham, fresh mushrooms, oregano

Hawaii | 23

Tomato sauce, mozzarella, ham, pineapple, oregano

Parma | 27

Tomato sauce, mozzarella, parma ham, Grana Padano shavings, oregano

Salame Nostrano | 22

Tomato sauce, mozzarella, Salami Nostrano, oregano

Piccante | 24

Tomato sauce, mozzarella, spicy salami, oregano

Tonno | 24

Tomato sauce, mozzarella, tuna, onions, capers, oregano

Napoli | 22

Tomato sauce, mozzarella, anchovies, olives, capers, oregano

Carbonara | 24

Tomato sauce, mozzarella, bacon, fried egg, Grana Padano shavings, oregano

Quattro Stagioni | 25

Tomato sauce, mozzarella, ham, mushrooms, chili peppers, artichokes, oregano

Salmone | 26

Tomato sauce, mozzarella, salmon, onions, oregano

Svizzera | 24

Tomato sauce, mozzarella, ham, bacon, Salami Nostrano, onion, oregano

Pinsas vegetarian

Margherita 🌿 | 19.50

Tomato sauce, mozzarella, oregano

Bufala 🌿 | 21

Tomato sauce, mozzarella, buffalo mozzarella, basil, oregano

Vegetariana 🌿 | 26

Tomato sauce, feta sheep's cheese, spinach, capers, artichokes, Kalamata olives, citrus oil, oregano

Gorgonzola 🌿 | 23

Tomato sauce, mozzarella, gorgonzola, oregano

Funghi 🌿 | 20.50

Tomato sauce, mozzarella, mushrooms, oregano

Snacks

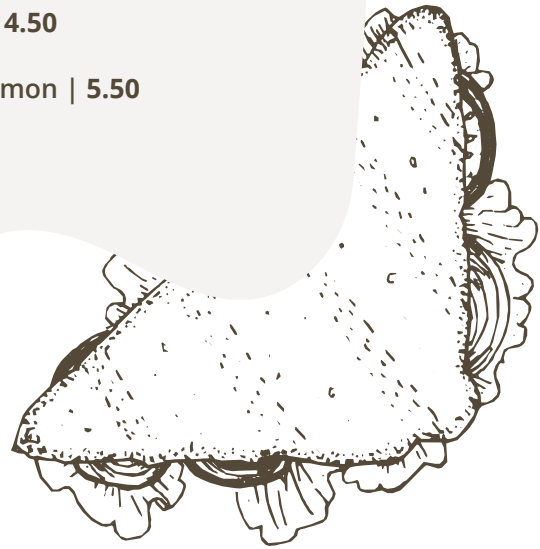


Fresh in our display every day.

Sandwich | 6

Canapé | 4.50

Canapé with salmon | 5.50



Dessert



Mini Desserts in a cup | 3.50
from the buffet



Drinks



Aperitif & Bitters

	VOL%	
Campari <i>Soda</i> <i>Orange</i>	23	8
Martini <i>Bianco</i> <i>Rosso</i>	15	8
Cynar <i>Soda</i> <i>Orange</i>	17	8
Aperol Spritz		12
Hugo		12
Sparkled white wine <i>sweet</i> <i>sour</i>	2 dl	7.50
San Bitter <i>alcohol-free</i>	1 dl	5
Crodino <i>alcohol-free</i>	1 dl	5

Fizzy

	1 dl	7.5 dl
Prosecco «Paladin» <i>D.O.C. Extra Dry Millesimato</i>	9	49
Champagne Bollinger <i>Cuvée Brut, Aÿ</i>	18	120

Beer on draught

	3 dl	5 dl
Feldschlösschen Braufrisch	4.50	6
Feldschlösschen Original	4.50	6
Panaché	4.50	6

Bottled

Aare Bier Lager Amber	3.3 dl	5
Feldschlösschen Alkoholfrei	3.3 dl	5.50
Corona	3.3 dl	6
Schneider Weisse	5 dl	7
Feldschlösschen Original	5 dl	7
Suure Moscht apple cider	4.9 dl	6
Suure Moscht apple cider <i>alcohol-free</i>	4.9 dl	6

Amari & Liqueurs

	VOL%	4 cl
Averna	32	7
Ramazotti	30	7
Pastis	45	8
Baileys	17	8.50
Amaretto di Saronno	28	8.50
Appenzeller	29	7
Jägermeister	2.5 cl	35
Berliner Luft	2.5 cl	18

Spritis

	VOL%	4 cl
Gin Hendrick's	41.4	14
Gin Bombay	40	13
Gin Mare	42.7	15
Vodka Grey Goose	40	15
Vodka 42 Below	40	13
Whisky Ballantines	40	12
Whisky Jack Daniels	40	12
Whisky Chivas Regal	40	16
«Langatun» Old Wolf	46	17
«Langatun» Old Deer	46	18
«Langatun» Old Crow	46	18

Per addition cola, bitter lemon or tonic 3.50

Grappa

	VOL%	2 cl
Moscato Bianco	40	14
P. Amarone	41	10.50
P. Brunello	41	10.50
P. Barolo	41	10.50

Softdrinks

	3 dl	5 dl	1 l
Mineral water <i>sparkling</i> <i>still</i>	4	5.50	9
Coca Cola Zero	4	5.50	
Icetea Lemon	4	5.50	
Fanta	4	5.50	
Rivella Red Blue	4	5.50	
Apfelschorle	4	5.50	
Tap Water	2	3	
Red Bull	2.5 dl	6	
ORGANICS By Red Bull	2.5 dl	6	
Viva Mate Black Orange			
Purple Berry Tonic Water			
Fever Tree	2 dl	5	
Bitter Lemon Ginger Ale			
Ginger Beer Tonic Water			
Juice Michel	2 dl	5	
Orange Tomato Pineapple			
Cranberry Multivitamin			

Wine



White wines

	1 dl	7.5 dl
Contrada Bianco de Merlot DOC <i>Brivio Gialdi Vini SA, Ticino, Switzerland</i>	5	38
Yvorne Tradition AOC <i>Artisans Vignerons d' Yvorne, Vaud, Switzerland</i>	6.50	45
Cuvee Optimo AOC <i>Adrian & Diego Mathier, Valais, Switzerland</i>		60
Sauvignon blanc «Obere Wies» <i>Gebrüder Nittnaus, Burgenland, Austria</i>	7	48
Lugana Prestige DOP <i>Ca Maiol, Veneto, Italy</i>	7.50	52
Le due Concette, Grillo DOC <i>Tenuta Concetta Princivalli, Sicily, Italy</i>		60
GB Bianco IGT <i>G.B. Odoardi, Calabria, Italy</i>		72

Rosé wines

	1 dl	7.5 dl
BY. OTT Rosé <i>Domaine Ott, Côtes de Provence, France</i>	7.50	59

Red wines

	1 dl	7.5 dl
Merlot Baiocco <i>Brivio Gialdi Vini SA, Ticino, Switzerland</i>	5	38
Optimo AOC Nouveau <i>Adrian & Diego Mathier, Vaud, Switzerland</i>		60
Valpolicella Ripasso DOC, «BIO» <i>Vigneti di Ettore, Veneto, Italy</i>	7.50	52
Amarone della Valpolicella <i>Torre d'Orti, Veneto, Italy</i>		89
Barbera d'Asti Superiore D.O.C.G. <i>Franco Roero, Piedmont, Italy</i>		58
Primitivo di Manduria DOP <i>Antico Ceppo, Apulia, Italy</i>	6.50	46
Cecilio Negre DO <i>Cellar Cecilio, Priorat, Spain</i>		52
Monte do Zambujeiro CVRA <i>Quinta do Zambujeiro, Alentejano, Portugal</i>		56
Vito Pipareddu, Perricone DOC <i>Tenuta Concetta Princivalli, Sicily, Italy</i>		60
GB Giovanni Batista <i>G.B. Odoardi, Calabria, Italy</i>		70

Hot drinks



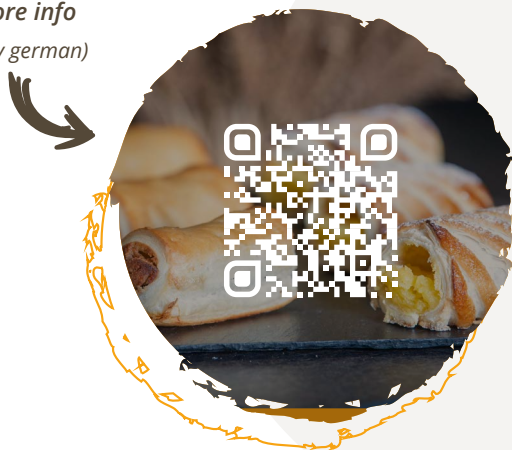
Cup of coffee	4	Caotina hot cold	4.50
Espresso	4	Ovomaltine hot cold	4.50
Double Espresso	6.50	Milk hot cold	4
Coffee Lutz	7.50	«Ronnefeldt» Tee	4.50
Ristretto	4	<i>Earl Grey English Breakfast Refreshing Mint</i>	
Schale Coffee with milk	4.50	<i>Bergkräuter Morgentau Green Dragon Lung Ching</i>	
Cappuccino with milkfoam	4.50	<i>Verveine Herbs & Ginger Lemon Fresh Rosy Rose Hip</i>	
Latte Macchiato	5	<i>Sweet Berries Fruity Camomile</i>	

Brunch

Every sunday from 9.30 a.m. – 1.30 p.m.

Rich buffet with hot and cold dishes as well as sweet corner, incl. admission to the Aquarium and Vehicle & F1 Museum

More info
(only german)



Lunch buffet

Monday – friday 11.30 a.m. – 2 p.m.

Rich selection from the salad buffet, hot dishes and crispy pinsas. Also available as take away!



Click here for the
weekly overview
(only german)

INFORMATION

Allergens

Our staff will assist you with the ingredients of our dishes, which may cause any allergic or intolerance reactions, upon request.

Meat- & fish declaration

Our chicken and beef is Swiss meat, pork: Switzerland, salami: Switzerland, ham: Switzerland, Parma ham: Italy, anchovies: FAO 27, prawns: Vietnam, tuna: FAO 71, salmon: Scotland, perch fillet: inland fishing Germany.

WIR Partner

All prices in Swiss Francs including current VAT. We accept 100% WIR payments.

 vegetarian dish |  vegan dish

