




schnitzeria®
SCHNITZEL SPECIALTIES

Gotthard

Hotel
Bar
Restaurant

Daniela und Roger Widmer-Borrelli
Aarauerstrasse 2 · 5200 Brugg · Tel. 056 441 17 94 · Fax 056 441 84 98
kontakt@hotelgotthard.ch · www.hotelgotthard.ch

LUNCH MENU

schnitzeria® Starters and Gotthard-Hits



Green salad	8.50
Mixed salad	11.00
Tomatoe and mozzarella salad	15.50

Cheese Fondue as 1 person available

Cheese Fondue	per Person 250 gr. cheese	25.00
Cheese and herbs Fondue	per Person 250 gr. cheese	26.00
Tomato-cheese Fondue	per Person 250 gr. cheese	26.00



Cordon bleu Gotthard with french fries

pork cordon bleu (breaded pork escalopes filled with ham and cheese)	32.00
--	-------

Fake escargot with bread

«fake escargot», cubes of beef filet, baked with herb butter and bread	23.00
--	-------

Fake escargot with french fries

«fake escargot», cubes of beef filet, baked with herb butter and french fries	28.50
---	-------

Pork escalopes

with mushroom-creamsauce and buttered noodles	29.50
---	-------

Pork steak

with herb butter and french fries	31.50
-----------------------------------	-------

Garlic pork steak

Garlic pork steak with fresh garlic and french fries	31.50
--	-------

Fitness

All our claccics are available as a fitness plate with different salads



All prices include VAT

schnitzeria®

pork

Try our fine variations of **breaded pork schnitzel**.

You select how many pieces, you choose your favorite preparation, and with side dishes you like to order in.

1 breaded pork schnitzel	13.50
2 breaded pork schnitzel	19.50
3 breaded pork schnitzel	28.00

Choice of the preparation

Jäger Art	with mushroom cream sauce	5.00
Madagaskar	with pepper-cognac cream sauce	5.00
Hawaii	with curry sauce and pineapple	5.00
Mexicaine	with spicy tomatoes-pepperoni sauce	5.00
Shanghai	with Sweet and Sour sauce	5.00
Napoli	with tomatoes sauce au gratin (mozzarella cheese)	5.50
Americano	with bacon and onions, au gratin (cheddar-cheese)	5.50
Buffalo	with onions, pepperoni and mushrooms	5.00
Gorgonzola	with pears, au gratin (gorgonzola)	5.50
Dijon	with Dijon mustard, roasted onions, au gratin (raclette-cheese)	5.50
Holsteiner	with bacon and fried egg	5.50
Crispy	breaded with cereals	5.00
Walliser Art	with tomatoes au gratin (raclette-cheese)	5.50
Mediterran	with fresh garlic, dried tomatoes, olive, au gratin with flavoured herb butter	5.00

Fitness plate

Fitness plate	with green salad	8.50
Fitness plate	with mixed salad	10.00
Fitness plate	with tomatoes and mozzarella salad	14.50

Side dishes

French fries, Hash browns, Baked potato with sour cream	6.50
Rice, Noodles, Grilled tomato	5.00



schnitzeria®

chicken

Try our fine variations of **breaded chicken schnitzel**.

You select how many pieces, you choose your favorite preparation, and which side dishes you like to order in.

1 breaded chicken schnitzel	13.00
2 breaded chicken schnitzel	19.00
3 breaded chicken schnitzel	27.50

Choice of the preparation

Jäger Art	with mushroom cream sauce	5.00
Madagaskar	with pepper-cognac cream sauce	5.00
Hawaii	with curry sauce and pineapple	5.00
Mexiçaine	with spicy tomatoes-pepperoni sauce	5.00
Shanghai	with Sweet and Sour sauce	5.00
Napoli	with tomatoes sauce au gratin (mozzarella cheese)	5.50
Americano	with bacon and onions, au gratin (cheddar-cheese)	5.50
Buffalo	with onions, pepperoni and mushrooms	5.00
Gorgonzola	with pears, au gratin (gorgonzola)	5.50
Dijon	with Dijon mustard, roasted onions, au gratin (raclette-cheese)	5.50
Holsteiner	with bacon and fried egg	5.50
Crispy	breaded with cereals	5.00
Walliser Art	with tomatoes au gratin (raclette-cheese)	5.50
Mediterran	with fresh garlic, dried tomatoes, olive, au gratin with flavoured herb butter	5.00

Fitness plate

Fitness plate	with green salad	8.50
Fitness plate	with mixed salad	10.00
Fitness plate	with tomatoes and mozzarella salad	14.50

Side dishes

French fries, Hash browns, Baked potato with sour cream	6.50
Rice, Noodles, Grilled tomato	5.00



Try our fine variations of **vegetables patty**.

You select how many pieces, you choose your favorite preparation, and with side dishes you like to order in.

1 vegetarian schnitzel	13.00
2 vegetarian schnitzel	19.00
3 vegetarian schnitzel	27.50

Choice of the preparation

Jäger Art	with mushroom cream sauce	5.00
Madagaskar	with pepper-cognac cream sauce	5.00
Hawaii	with curry sauce and pineapple	5.00
Mexicaine	with spicy tomatoes-pepperoni sauce	5.00
Shanghai	with Sweet and Sour sauce	5.00
Napoli	with tomatoes sauce au gratin (mozzarella cheese)	5.50
Buffalo	with onions, pepperoni and mushrooms	5.00
Gorgonzola	with pears, au gratin (gorgonzola)	5.50
Dijon	with Dijon mustard, roasted onions, au gratin (raclette-cheese)	5.50
Crispy	breaded with cereals	5.00
Walliser Art	with tomatoes au gratin (raclette-cheese)	5.50
Mediterran	with fresh garlic, dried tomatoes, olive, au gratin with flavoured herb butter	5.00

Fitness plate

Fitness plate	with green salad	8.50
Fitness plate	with mixed salad	10.00
Fitness plate	with tomatoes and mozzarella salad	14.50

Side dishes

French fries, Hash browns, Baked potato with sour cream	6.50
Rice, Noodles, Grilled tomato	5.00





Herzlich willkommen im Hotel Restaurant Gotthard

Die freundliche Bewirtung unserer Gäste liegt uns am Herzen. Wir freuen uns, dass Sie uns besuchen und bei uns die Zeit und vielleicht ein paar Köstlichkeiten geniessen.

Daniela und Roger Widmer-Borrelli und das Gotthard-Team.

Tradition im Hotel Restaurant Gotthard

Das «Gotthard» ist seit weit über 100 Jahren Geschichte ein Traditionsbetrieb in Brugg. 1950 wurde die Liegenschaft von meinem Grossvater Fritz Widmer-Schedler erworben. Sein Sohn Fritz und dessen Gattin Eva (meine Eltern) wirteten hier von 1974 bis zum Jugendfest 2001 und haben dann den Betrieb mir, Roger Widmer (dritte Generation) und Gattin Daniela übergeben.

Hotel, Restaurant, Catering, Raucher-Bar, Sitzungsraum, Gartenterrasse

Unser gemütliches Restaurant mit rund 60 Sitzplätzen, die romantische Raucher-Bar, der kleine Sitzungsraum für 20 Personen, die schöne Gartenterrasse und die wohnlichen Hotelzimmer runden das umfassende Angebot unseres Gasthauses ab.

Reservationen geschlossene Anlässe

auf Anfrage auch am Samstag und Sonntag. Wir unterbreiten Ihnen gerne Menüvorschläge für Ihren Familien-, Gesellschafts- oder Firmenanlass: Tel. 056 441 17 94.

Öffnungszeiten: Hotel: 7 Tage die Woche geöffnet

Restaurant, Raucher-Bar: Mo-Fr 9-14/17-22 h geöffnet

Ruhetage: jeweils Samstag und Sonntag

Hotelzimmer

Doppelzimmer mit TV, Dusche / WC, inkl. Frühstück 150.- CHF

Einzelzimmer mit TV, Dusche / WC, inkl. Frühstück 100.- CHF

Einzelzimmer mit Lavabo / Etagedusche / WC, inkl. Frühstück 90.- CHF

Gotthard

Hotel
Bar
Restaurant

Daniela und Roger Widmer-Borrelli

Aaraustrasse 2 · 5200 Brugg · Tel. 056 441 17 94 · Fax 056 441 84 98

kontakt@hotelgotthard.ch · www.hotelgotthard.ch