

welcome

The schützen team welcomes you. Let yourself be inspired by tasty delicacies and the stylish ambience of our restaurant.

Our kitchen spoils you with popular classics and fresh seasonal specialties. The service recommends culinary highlights, current hits, sweet desserts and selected wines from Europe and South America.

The well-being of our guests is very important to us and therefore we give you full attention and meet you with genuine joy.

Adrian Amstad host

Appetizers

Salad from the buffet		11.50
Rio salad* Lettuce on caipirinha dressing with egg, bacon, onions and fried mushrooms		12.50
Classic beef tartar* Beef tartar mild, medium, spicy or fiery	small 19.00	big 31.00
"Arancini" with Lettuce Rice balls filled with mozzarella and sun-dried tomatoes		14.50
White wine soup		9.50

From the RIO grill / hot stone

	Lady's Cut	Men's Cut	Lawyer's Cut
	200 g	300 g	400 g
pork steak	26.00	32.00	39.00
horse entrecote	39.00	49.00	59.00
beef tenderloin	43.00	54.00	65.00

plus vegetables	6.00
plus side dish	7.00
on a salad plate	11.50

With all meat from the grill we serve homemade herb butter, BBQ sauce and garlic sauce

Selection of side dishes:

French fries, corn croquettes, potato gratin, noodles, rice or country cuts

Served with the desired cooking level on the plate or on the hot stone.

Main courses

Pork schnitzel << Viennese style >> served with French fries and vegetables	28.50
Pork cordon bleu filled with ham and swiss mountain cheese served with French fries and vegetables	31.00
<< Gourmet pan >> Beef filet stripes on stroganoff sauce with spaetzli served in small pan	39.00
<< Winter pan >> Fried pork filet wrapped in bacon with herb butter sauce with tagliatelle	37.00
Spaghetti with garlic, oil, chillies and shrimps with fresh rocket	32.00
Calf's liver Calvados with Apple, Calvados and red wine jus	37.00
Calf's liver "Schützen" Fried with mushrooms, onions and croutons with red wine jus	36.00

Small courses

Spareribs* with BBQ sauce, garlic sauce and sweet chili sauce served with western potatoes or onion rings	32.00
Chicken wings with herb-cream-sauce served with western potatoes or onion rings	25.00
Club sandwich with French fries * with roasted chicken breast, bacon, onions, tomatoes, lettuce and egg	28.00
Rio Burger * Beef-burger in corn-chilli-bun with onion confit, tomatoes, gherkins, lettuce, Rio sauce and melted cheese served with French fries	24.50
Salad plate with corn croquettes* garnished with fruits	19.50
"Schützen" Rösti* with tomatoes and onions gratinated with cheese and a fried egg	24.00

RIO churrasco - the barbecue experience à discrétion

Every Thursday, Friday and Saturday night from 6 pm onwards at RIO churrasco the Brazilian barbecue experience is discretion.

We grill on our wood grill in the middle of the room meat on the spit and piece – directly in front of your eyes. Let yourself be carried away by the Brazilian flair and enjoy a convivial evening.

The RIO churrasco is the perfect meeting place for families, weddings, corporate events or club meetings. The barbecue room and the garden terrace invite you to linger and meet.

Bar • Lounge

The shooter offers more than an ordinary restaurant. Our bar counter and the indoor lounge area is ideal for after-work meetings.

Whether with a sociable "Fyrabigbiär", refreshing drink or snack - let the day with us in the Close out shooters.

On warm and beautiful days, we also serve you at our outdoor lounge. Enjoy the ambience accompanied by

Banquet

The shooter offers with its premises for each society the desired Place.

In the Schützen-Stübli you can hold meetings with your club or celebrate in a small circle. The RIO churrasco with its 120 seats offers the perfect setting for weddings with its combination of bar, lounge and grill or corporate events of any kind.

For more detailed information, we, Adrian and Marco Amstad, like information.

Origin of the products

beef	Switzerland and Ireland
veal	Switzerland
pork	Switzerland
horse	Switzerland
poultry	Switzerland
shrimps	oceans
fish	Switzerland

Our suppliers

meat:	Gabriel, Wolfenschiessen
eggs:	Barmettler, Ennetmoos
horse:	Pius Omlin, Ennetmoos
potatoes:	Andreas Waser, Oberdorf
chees:	Bruno Wittwer, Emmen
fish:	Bianchi, Zufikon
vegetables:	Farmers from the region and Mundo, Rothenburg