

bewegen erleben geniessen

### **A warm welcome to the lintharena restaurant**

As our motto «bewegen, erleben, geniessen», suggests, our lintharena restaurant team would like to take you on an indulgent culinary tour.

The art of cooking is celebrated at the lintharena with dedication. We cook everything fresh; from our healthy bowl to the homemade raviolone to our desserts which are inspired by the region of Glarus. We are constantly striving for the ultimate culinary experience.

### **Ä Guätä - Bon appetit - enjoy your meal**

Your lintharena team

#### **Main menu**

Monday to saturday: 11.00–21.30

Sunday and public holiday: 11.00–17.30

#### **Lunch menu**

Monday to friday: 11.00–14.00

We will gladly inform you about ingredients in our dishes that may trigger allergies or intolerances.

 vegetarian

 vegan

 lactose-free

 gluten-free

 pork

#### **Meat and Fish sourced from**

Beef, Pork, Veal: Switzerland

Lamb: Switzerland

Chicken: Switzerland

Fish: Switzerland, aquaculture

All prices are in CHF and include VAT.

lintharena

## Soups

### Light wild garlic soup

with croûtons 🌿 🍄

small	8.50
large	12.50

### Soup of the day

What's on the menu today? We'll be happy to tell you.

small	7.50
large	11.50

## Starters

### Beef tatar

Well seasoned, served with toast bread, butter and sliced Linth Bollä

70 g	18.50
140 g	28.50

### Green salad

Green salad with your choice of homemade dressing 🌿 🍄 🍄

8.00

### Mixed salad

Mixed salad with your choice of homemade dressing 🌿 🍄 🍄

9.50

### Baked buffalo mozzarella

on tomato asparagus salad 🌿 🍄

13.50

### Homemade salad dressings

French dressing 🌿 🍄 🍄

Aceto balsamico and olive oil 🌿 🍄 🍄

Balsamico dressing 🌿 🍄 🍄

## In the meantime

### Caesar salad

Romaine lettuce with chicken strips, bacon, croutons and Parmesan cheese with homemade caesar dressing 🌿 🐷 19.50

### Club sandwich deluxe

Grilled chicken breast with Dijon mayonnaise, salad, tomatoes, cucumber, avocado and crispy bacon 🐷 21.50  
+ French fries 3.50

### Beer Brewer-Toast

Our classic toastie with ham, a creamy mushroom sauce, cheese, paprika, pickles and tomatoes 🐷 19.50

### «Ghackets and Hörnli»

with parmesan and apple sauce 18.50

### Chicken nuggets

with french fries and cocktail sauce 20.00

### French fries 🌿 🌿 🍷

✗ small portion 6.50  
✗ large portion 8.50

## Fitness Plate

mixed salad with your choice of homemade dressing:

✗ **Chicken Nuggets** and homemade cocktail sauce 🍷 24.00  
✗ **Falafel** and homemade tzatziki sauce 🌿 🌿 22.50  
✗ **Perch fillets** baked in beer batter and tartar sauce 27.50

## Vegetarian & Vegan

### **Vegan chickpea burger**

with tomato chutney, lettuce, cucumber and sprouts,

served in a corn bun 🌿🌱

22.50

+ French fries 3.50

### **Baked buffalo mozzarella**

with green and white asparagus and wild garlic vinaigrette 🌿

28.00

### **Glarner Zigerhöräli**

with a cream sauce, Glarner Schabziger, Glarner alp cheese,  
roasted onions and homemade apple sauce 🌿

21.00

#### **Glarner Schabziger – a Glarner speciality since 1463**

This cream cheese made from cow's milk owes its spicy flavour and green colour to the precious ziger clover. Schabziger has a very low fat content and is lactose free.

## Mains

### Crumbed Pork Schnitzel

with french fries and vegetables 🐷 🍷

✂ regular size ca. 160g 27.50

✂ small size ca. 80g 23.50

### Sliced veal

with fresh mushrooms, light cream sauce  
and crispy rösti

34.00

### Veal meatloaf

with mountain herb jus, wild garlic spätzle and spring vegetables

27.00

### lintharena Burger

Swiss Angus beef  
with homemade BBQ sauce, Glarner alp cheese,  
caramelized onions, salad and tomatoes

22.50

+ French fries 3.50

### Pike perch fillet

with butter sauce, boiled potatoes, green and white asparagus

34.00

## Children's menu

### Ich ha kei Hunger

pasta with tomato sauce 🍃

7.00

### Mir gliich

a portion of french fries 🍃 🍃 🍷

6.50

### Ich weiss es nüd

chicken nuggets with french fries 🍷

12.50

### Ich will nüüt

crumbed pork schnitzel with french fries 🍷 🐷

13.50

### Wänn gümmer äntli hei

wiener sausage with french fries 🍃 🐷 🍷

12.50

## Homemade

	40cl	1l
<b>Arena Ice Tea</b>	5.70	9.70

## Water & Softdrinks

<b>Elmer Mineral</b>		
still/sparkling	75cl	8.90
	50cl	5.90
	33cl	4.90

<b>Elmer Citro</b>	33cl	4.90
<b>Sinalco</b>	33cl	4.90
<b>Sinalco Cola Zero</b>	33cl	4.90
<b>Sinalco Cola</b>	33cl	4.90
<b>Rivella Rot, Blau</b>	33cl	4.90
<b>Ramseier Schorle</b>	33cl	4.90

<b>Schweppes Tonic</b>	20cl	5.20
<b>Bitter Lemon</b>	20cl	5.20

<b>Sirup</b>	20 cl	1.00
is free for children		

<b>Sanbitter</b>		
no alcohol	20 cl	5.20

## Juice

<b>Orange juice</b>	20cl	4.90
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Tap water		
(if no further beverages are consumed)		
	pro Person	2.00

## Cider

<b>Ramseier Suure Moscht</b>	49cl	6.50
clear, with no alcohol		

<b>Ramseier Suure Moscht</b>	49cl	6.50
clear, without alcohol		

## Beer

<b>Draught beer</b>		
<b>Feldschlösschen Lager</b>		
4.8% Vol.		
Herrgöttli light	20cl	4.10
Stange light	30cl	5.00
Kübel light	50cl	6.80

### From Glarnerland

Lager, Adlerbräu		
light	4.8% Vol.	58cl 6.80

Bügel-Spez, Adlerbräu		
special beer, light	5.2% Vol.	50cl 7.30

Panix, Adlerbräu		
special beer, light	5.2% Vol.	29cl 5.30

Pfiff, Adlerbräu		
panache	2.9% Vol.	29cl 5.30

Fridolin Kundert, Adlerbräu		
special beer, dark	5.0% Vol.	29cl 5.30

### Wheat beer and alcohol free

Schneider Weisse		
wheat beer	4.8% Vol.	50cl 7.30

Schneider Weisse alcohol free		
wheat beer	< 0.5% Vol.	50cl 7.30

Feldschlösschen alcohol free		
light	0.5% Vol.	33cl 5.30

## Coffee

Only the best coffee beans in the world are combined in the blends at the RickliS coffee roasting plant. A combination of elegance, harmony and character. Through RickliS Kaffeerösterei's ongoing contribution to sustainability, they are able to improve the living conditions of the people working along the chain and at the same time ensuring the protection of our environment.

<b>Coffee</b>	4.70	<b>Cappuccino</b>	5.30
<b>Espresso</b>	4.70	<b>Milk coffee</b>	5.30
<b>Doppio</b>	6.50	<b>Latte Macchiato</b>	5.70
<b>Chocolate/ Ovomaltine</b>		<b>Kaffee Luz/Fertig</b>	2 cl 7.00
Hot or cold	20cl <b>4.90</b>	<b>Coretto grappa</b>	2 cl 7.00

## Tea

### Quality down to a tea

A handmade Sirocco tea bag is made for 20 to 25cl of water. The desired intensity can be influenced for all tea and herbal drinks, by the amount of water, and best through the brewing time.

#### **Gentle Blue** 5.30

This noble black tea classic delights with a hint of lemony freshness, which it owes to organically cultivated bergamot.

#### **Japanese Sencha** 5.30

This fine green tea comes from the main island of Honsh, from the Shizuoka. The region is known as the centre of the Japanese tea trade.

#### **Rooibos Tangerine** 5.30

Distinctive, organically grown rooibos from the cedar mountains of South Africa - wholesome, fruity and caffeine-free.

#### **Moroccan Mint** 5.30

Fascinates with its incomparably intense aroma and the invigorating scent of pure Moroccan-mint. A refreshing treat for all the senses.

#### **Piz Palü** 5.30

A poem of nature with the best ingredients from the organic mountain herb gardens of the Swiss Alps. Beneficial, stimulating and with a beguiling fragrance.

#### **Verbena** 5.30

Organically grown lemon verbena from Morocco with a wonderfully refreshing taste.

#### **Red Kiss** 5.30

An exquisite blend of sun-drenched ingredients from organic cultivation, full of fruity, sensual magic. Seduces even the most discerning palates time and time again.

#### **Ginger Lemon Dream** 5.30

Natural ingredients, refined combined for a delicious exotic pleasure. A sweet and spicy composition, vitalizing for body and mind.

#### **Camomile Orange Blossoms** 5.30

A heavenly ensemble from organic cultivation: mild camomile and delicate orange blossoms, refined with pieces of real orange; has a calming and relaxing effect.

#### **Ceylon Sunrise** 5.30

An exclusive treat from traditional Sri Lanka. Invigorating, round and strong in flavour, it will win over even the most discerning tea gourmet

#### **Black Chai** 5.30

Black tea with a bouquet of oriental spices - a spicy liaison that will remain unforgettable. Black Chai is especially popular when enjoyed with a little milk.



## Aperitif

<b>Martini weiss</b> 15.0%	4 cl	7.90
<b>Campari</b> 23.0%	4 cl	7.90
<b>Cynar</b> 16.5%	4 cl	7.90
<b>Hugo</b> 11.0%	15 cl	9.50
<b>Aperol Spritz</b> 10.3%	15 cl	9.50

## Supplements

<b>Red Bull</b>	25 cl	+ 5.70
<b>Cola</b>	20 cl	+ 3.50
<b>Tonic</b>	20 cl	+ 5.20
<b>Orange Juice</b>	20 cl	+ 3.50
<b>Mineralwater</b>	20 cl	+ 3.50

## Gin

	4 cl	
<b>Hendrik`s Gin</b> 41.4%		11.50
<b>Brockmans Gin</b> 40.0%		14.50

## Grappa

	2 cl	
<b>Anfora Marzadro</b> 40.0%		9.50
<b>Amarone</b> 41.0%		9.50

## Whiskey

	4 cl	
<b>Johnnie Walker Red Label</b> 40%		9.50
<b>Jack Daniels</b> 40%		11.50
<b>Glenfiddich 12 Years</b> 40%		14.50
<b>Oban 14 years</b> 43%		16.50

## Distilled

	2 cl	
<b>Kirsch Barrique</b> 40.0%		9.50
<b>Vieille Prune</b> 42.0%		9.50
<b>Willisauer Kirsch</b> 37.5%		7.50
<b>Willisauer Kernobst</b> 37.5%		7.50
<b>Willisauer Williams</b> 37.5%		7.50
<b>Willisauer Zwetschge</b> 37.5%		7.50
<b>Willisauer Kräuter</b> 37.5%		7.50
<b>Willisauer Pflümli</b> 37.5%		7.50

## Digestif

	4 cl	
<b>Glarner Alpenbitter</b> , 26.0%		9.50
<b>Appenzeller</b> 29.0%		7.50
<b>Braulio</b> 21.0%		7.50
<b>Baileys</b> 17.0%		7.50
<b>Amaretto</b> 28.0%		7.50
<b>Berliner Luft</b> 18.0%		7.50
<b>Bacardi Black Rum</b> 37.5%		9.50
<b>Absolut Vodka</b> 37.5%		9.50
<b>Trojka Vodka rot</b> 24.0%		7.50
<b>Trojka Vodka grün</b> 17.0%		7.50

## White wine

		glass 1dl	bottle 7.5 dl
<b>Chateau d'Allaman Grand Cru AOC</b>		7.70	53.50
Origin	La Côte, Switzerland		
Grape	Chasselas		
Character	medium acidity, dry, light bodied		
Recommendation	aperitif, fish, fondue, vegetable		
<b>Yvorne AOC Bujard du Chablis, Cave St. Pierre</b>			55.00
Origin	Vaud, Switzerland		
Grape	Chasselas		
Character	high acidity, dry, medium bodied		
Recommendation	aperitif, fish, fondue		
<b>Quintner Chardonnay AOC, Gebr. Kümin</b>			61.00
Origin	Quinten, St. Gallen, Switzerland		
Grape	Chardonnay		
Character	medium acidity, semi-dry, medium bodied		
Recommendation	aperitif, salad, fish, risotto, poultry, pork		
<b>Cuvée Rebellin VdP Suisse, Kaiserspan Weinbau</b>		8.60	60.00
Origin	Valais and Lucerne, Switzerland		
Grape	Chasselas, Riesling Sylvaner		
Character	high acidity, dry, medium bodied		
Recommendation	fondue, aperitif, fish		
<b>Heida Trésors de Famille AOC, Maison Gillard</b>			62.00
Origin	Valais, Switzerland		
Grape	Heida		
Character	medium acidity, semi-dry, a bit full-bodied		
Recommendation	aperitif, meat platter, cheese, poultry		
<b>Sauvignon Blanc IGT, Ca'di Rajo</b>			43.50
Origin	Veneto, Italy		
Grape	Sauvignon Blanc		
Character	medium acidity, dry, medium bodied		
Recommendation	meat platter, seafood, cheese, pasta		
<b>Pinot Grigio DOC, Tenuta Fernanda Cappello</b>		6.90	48.00
Origin	Friaul, Italy		
Grape	Grauburgunder		
Character	medium acidity, dry, light bodied		
Recommendation	aperitif, antipasti, salad, mushrooms, risotto		

## Red wine

	glass	bottle
	1dl	7.5 dl
<b>Quintner Pinot Noir AOC, Gebr. Kümín</b>		61.00
Origin	Quinten, St. Gallen, Switzerland	
Grape	Pinot Noir	
Character	medium acidity, dry, medium bodied, low tannic	
Recommendation	meat, pizza, pasta, beef, veal, pork	
<b>Fläscher Pinot Noir AOC, Weingut Adank</b>	9.60	67.50
Origin	Fläsch, Switzerland	
Grape	Pinot Noir	
Character	medium acidity, dry, medium bodied, low tannic	
Recommendation	meat platter, stews, cheese	
<b>Cuvée Rebell VdP Suisse, Kaiserspan Weinbau</b>	8.80	63.00
Origin	Valais and Lucerne, Switzerland	
Grape	Pinot Noir, Gamaret, Cabernet Sauvignon	
Character	low acidity, dry, medium bodied, low tannic	
Recommendation	aperitif, barbeque, veal, pork	
<b>Touchè Ticino DOC, Gialdi Vini</b>		71.00
Origin	Ticino, Switzerland	
Grape	Merlot	
Character	medium acidity, dry, medium bodied, medium tannic	
Recommendation	beef, lamb, venison	
<b>Primitivo di Manduria DOC, Conte di Campiano</b>	7.20	50.00
Origin	Apulia, Italy	
Grape	Primitivo	
Character	low acidity, semi-sweet, medium bodied, low tannic	
Recommendation	pizza, pasta, risotto, beef, veal, pork	
<b>Ripasso Valpolicella DOC, Campo Reale</b>		55.50
Origin	Veneto, Italy	
Grape	Corvina Veronese, Rondinella, Molinara	
Character	low acidity, semi-sweet, full-bodied, low tannic	
Recommendation	cheese, beef, lamb, venison, barbeque	
<b>Amarone Valpolicella DOCG, Campo Reale</b>		77.00
Origin	Veneto, Italy	
Grape	Corvina Veronese, Rondinella, Molinara	
Character	low acidity, semi-sweet, full-bodied, medium tannic	
Recommendation	beef, lamb, barbeque, venison	

## Red wine

	glass	bottle
	1dl	7.5 dl
<b>Mas Janeil Rouge AOP, Mas Janeil</b>		62.00
Origin	Languedoc-Roussillon, France	
Grape	Grenache, Carignan, Syrah, Mourvèdre	
Character	medium acidity, dry, full-bodied, high tannic	
Recommendation	beef, lamb, poultry, venison, stews	
<b>Muga Reserva DOCa Rioja, Bodegas Aatalya</b>		66.50
Origin	Rioja, Spain	
Grape	Tempranillo, Garnacha, Mazuela, Graziano	
Character	middle acidity, dry, medium bodied, medium tannic	
Recommendation	cheese, beef, mushrooms	
<b>PURO, Dieter Meier</b>		59.50
Origin	Mendoza, Argentina	
Grape	Malbec, Cabernet Sauvignon	
Character	medium acidity, dry, full-bodied, medium tannic	
Recommendation	pizza, beef, lamb, barbeque	

## Rosé wine

	glass	bottle
	1dl	5 dl
<b>Œil de Perdrix AOC, Cave St. Pierre</b>	7.00	33.00
Origin	Valais, Switzerland	
Grape	Pinot Noir	
Character	medium acidity, dry, medium bodied	
Recommendation	aperitif, veal, poultry, fish	

## Sparkling wine

	glass	bottle
	1dl	7.5 dl
<b>Prosecco Terredirai Extra Dry DOC, Ca' di Rajo</b>	7.50	52.50
Origin	Veneto, Italy	
Grape	Glera	
Character	medium acidity, semi-dry, medium bodied	
Recommendation	aperitif, dried meat, poultry, seafood	