

A historical industrial site changes with the times

Johannes Honegger, born in 1832, built a cotton weaving mill together with his brother in 1853 in Hueb, a small hamlet above Wald.

When this burned down in 1860, he separated from his brother and and rebuilt the factory on his own account.

It soon proved to be an immense success.

In 1873, the "Bleiche" weaving mill followed down in the village. and soon after, other factories.

"...The largest company in the municipality of Wald closes its factories...", reported the "Zürcher Oberländer" in the spring of 1988.

The economic conditions had deteriorated increasingly so the Honegger family decided to discontinue textile production at the Bleiche.

With the opening of the Bleichibeiz on 20 October 1997, the successful conversion of the factory site into the Bleiche Resort began.

Today, with a hotel, restaurant, loft apartments, wellness + spa, fitness studio, therapeutical practices, and many other small businesses, the Bleiche Wald has become a popular town within a town.

The name «Bleiche» comes from the time, when in the proximity of today's factory site, cotton cloths were bleached in the sun.

Prices in CHF and include VAT.



SPRING MENU

Starter

Spring salad with cherry tomatoes, mozzarella and asparagus
served in a cheese basket
with Italian dressing and basil



Main course

Homemade meatloaf
with local beef and pork
Port wine sauce
Fried potatoes
Vegetables



Dessert

Strawberry Panna Cotta
with egg liqueur sauce

Menu CHF 53.50 pro Person

Our recommendation:
Rhubarb-Thyme-Spritz



SALADS

Bouquet of mixed leafy greens
CHF 9.00

Mixed composition of fresh salads
CHF 10.50

Salad bowl for 2 persons or more
Leafy greens with our house dressing with roasted seeds, Tomatoes,
chopped egg, cucumber and carrots
CHF 9.50 per Person

Spring salad with cherry tomatoes, mozzarella and asparagus
served in a cheese basket with Italian dressing and basil
CHF 15.50 | CHF 25.50

STARTERS

Beef Tatar seasoned with a splash of brandy served with toast and butter
...order your tartar hot, medium hot or mild
CHF 17.50 | CHF 24.50 | CHF 29.50

«Muulverruckt-macherteller»
Grisons dried beef, Walder ham, Olives, tangy local cheese,
homemade Falafel, Bruschettas, garlic bread
CHF 16.50 | CHF 24.50

SOUPS

Cream of asparagus soup with Walder cream, croutons and asparagus pieces
CHF 11.50

Soup of the day – prepared daily with fresh ingredients...
CHF 8.50



MAIN COURSES

Pinkly baked lamb strip
Port wine sauce
Asparagus risotto | Prosecco | aged Walder Sunneland cheese
CHF 39.50

Sautéed veal escalope
Morel cream sauce
Tagliatelle
Asparagus
CHF 39.50

Homemade meatloaf
Port wine sauce
Fried potatoes
Vegetables
CHF 29.50

Beef fillet «Mediterranean»
Roasted with olive oil, garlic and herbs
Potatoes fried in herb tomato butter
Grilled green asparagus with romesco sauce
CHF 46.50


Sliced veal liver
sautéed with onions, herbs and diced tomato
Fresh butter rösti
CHF 36.50


«Zürcher Kalbsgeschnetzeltes»
Sautéed diced veal with our creamy mushroom sauce
Fresh butter rösti
CHF 38.50


«Bleiche» pork cordon bleu
filled with Parma ham, Brie and Walder «Sunneland» cheese
French fries *or* noodles
Vegetables
CHF 35.50




VEGETARIAN DISHES

Pulled **planted.** Wrap 
with BBQ sauce, asparagus,
and romesco sauce (Spanish pepperoni and almond dip)
French fries | vegan coleslaw salad
CHF 29.50


Vegan vegetable stir-fry „Blei-Chi“ 
with **planted.**, soy sauce, chilli and peanuts | basmati rice
CHF 29.50


Creamy vegetable risotto
with matured Walder Sunneland cheese and a splash Prosecco
CHF 28.50


Grilled green asparagus with romesco sauce
Potatoes fried in herb-tomato butter
CHF 28.50

FISH

Home-made battered Zürisee whitefish
with tartar sauce
French fries | vegetables
CHF 32.50

FROM OUR WOK

Stir fried vegetables with our spicy Massaman red curry sauce,
coconut milk and sesame oil | Steamed rice...

...with chicken
CHF 32.50

...with vegetables
CHF 26.50



HOMEMADE DESSERTS

Dark chocolate mousse
served with whipped cream
CHF 10.50

Rhubarb cheesecake
Creamy | sweet and sour | crunchy
CHF 10.50

Strawberry Panna Cotta
with egg liqueur sauce
CHF 10.50

«Dessert taster»
You can also enjoy our desserts in mini format
CHF 5.00 per variety

«Bleichi Dessert Symphony»
A selection of our homemade dessert specialities
CHF 15.50

Coupe Romanoff «Bleichi Style»
Homemade vanilla parfait with fresh strawberries,
strawberry sauce and almond crunch
CHF 11.50

Cheese platter
an assortment of local cheeses
served with bread, butter, dried fruits and walnuts
CHF 14.50

Try our sweet dessert wine:

Muscat de Beaumes de Venise 2019
Beaumaïric
Rhône, France

3.75dl Bottle
CHF 31.00



ORIGIN OF OUR PRODUCE

Pork CH



Veal CH



Chicken CH



Lamb IR/NZ/AUS



Beef CH



Meat products CH



Whitefish Lake of Zürich
Fischerei Wespe Schmerikon

Our fresh meat and meat products are purchase from our village butcher,
Talegg Metzg in Wald.

Milk, cream, butter and various local cheeses are sourced from the Neff dairy in Wald.

For information about allergies in our individual dishes, please
please ask our service staff...

