

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 a great 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 more and more 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.



A certificate requirement applies in the restaurant.

ALL guests aged 16 and over REQUIRE A COVID CERTIFICATE



As part of the **GENUSSWOCHEN 2021**,
enjoy our special menu, this year with the theme «local sausages»,
from the «Talegg Metzg Wald» butcher,
served with foods and ingredients from our region...

Starter

Smoked venison sausage served with roasted pumpkin,
leafy greens our pumpkin seed pesto



Main course

Pork sausage with diced apple
Veal sausage with pumpkin and homemade mustard sauce
Potato gratin baked over with "Sunneland" cheese
Local vegetables



Dessert

"Walder cheese plate"
Neff's Sunneland recente
Sheep's cheese from Faltigberg
Neff's Walder Mutschli

or

Plum and yoghurt mousse
made from local plums and yoghurt

Menu CHF 49.50 pro Person

The menu is available daily from 18:00 until 26th September 2021...



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 and carrots
CHF 8.50 per Person

Autumn Salad - Crisp Leaf Salad with Apple Dressing
nuts, mushrooms, pomegranate and feta cheese crumbs
CHF 15.50

Lamb's lettuce with garlic dressing,
honeyed bacon, chopped organic egg and roasted croutons
CHF 15.50

STARTERS

Homemade hummus with toasted bread sticks ✓
CHF 10.50

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»
Hummus with toasted bread sticks, soup shot, olives,
tangy local cheese, homemade Falafel, Bruschettas, garlic bread
CHF 16.50 / CHF 24.50

SOUPS

Cream of tomato soup
with a dollop of whipped cream and fresh basil
CHF 10.50

Soup of the day – prepared daily from market-fresh ingredients...
CHF 8.50



VENISON DISHES

Tender venison escalopes with mushrooms tossed in butter on creamy venison sauce

Homemade spaetzli or potato croquettes

Served with braised red cabbage, glazed chestnuts, Brussels sprouts with butter and fruit garnish

CHF 39.50

■ Venison fillet medallions wrapped with bacon and gratinated with a herb crust

served with a red wine sauce

Homemade spaetzli or potato croquettes

Served with braised red cabbage, glazed chestnuts, Brussels sprouts with butter and fruit garnish

CHF 39.50

■ Sliced venison and deer

with our creamy game sauce with grapes

Homemade spaetzli or potato croquettes

Served with braised red cabbage, glazed chestnuts, Brussels sprouts with butter and fruit garnish

CHF 38.50

■ Homemade venison and bacon meatloaf with red wine sauce

Homemade spaetzli or potato croquettes

Served with braised red cabbage, glazed chestnuts, Brussels sprouts with butter and fruit garnish

CHF 32.50

■ Vegetarian autumn dish

Cubed Swiss tofu in creamy sauce with fried mushrooms

Served with homemade spaetzli

braised red cabbage, glazed chestnuts,

Brussels sprouts with butter and fruit garnish

CHF 29.50



BLEICHE CLASSICS

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 36.50

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

FROM OUR WOK

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


...with chicken
CHF 32.50

...with prawns
CHF 35.50



VEGETARIAN DISHES

Vegetarian "Zürchergeschnetzeltes"
Sautéed Swiss tofu slices with creamy sauce
with fresh mushrooms and a splash of Zurich white wine
Butter rösti
CHF 29.50

■
Vegan red Massaman vegetable curry 
seasoned with coconut milk and sesame oil
Basmati rice
CHF 26.50

■
Vegetarian autumn dish
Cubed Swiss tofu sautéed in creamy sauce with fried mushrooms
Served with homemade spaetzli
braised red cabbage, glazed chestnuts,
Brussels sprouts with butter and fruit garnish
CHF 29.50

...haven't you found anything enticingly vegetarian?
Ask our service staff for alternatives.

FISH

Sautéed local "Zürisee" whitefish fillets with lemon sauce
Pilaw rice and vegetables...
CHF 32.50



HOMEMADE DESSERTS

Dark chocolate mousse
served with whipped cream
CHF 10.50

“Crema Catalana”
with lavender from our own herb garden
CHF 10.50

Classic Vanilla Panna Cotta
with mango and blueberry sauce
CHF 10.50

“Bleichi Dessert Symphony”
A selection of our homemade dessert specialities
CHF 15.50

“Vermicelles”
Chestnut mousse with meringues, cream and fruit
CHF 10.50

Coupe "Nesselrode"
Chestnut mousse with vanilla ice cream, meringues and cream
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 2012
Beaupalric
Rhône, France
CHF 31.00 3.75dl Bottle



ORIGIN OF OUR PRODUCE

Pork CH



Veal CH



Chicken CH



Beef CH



Venison / Deer Austria / New Zealand



Meat products CH



Fish Lake of Zürich
Wildfang / Fischerei Wespe Schmerikon

Our fresh meat and meat products are sourced from our village butcher,
Talegg Metzger 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...

