



Swiss

National Day Menu



Soup

Soupe de Chalet "Fribourg" Style with Saucisson Vaudoise

A creamy potato based soup with vegetables, macaroni & Gruyère cheese.

\$ 8.00

Appetizer

Cervelat & Gruyère Cheese Salad

Sliced Cervelat sausage with grated Gruyère cheese, greens and onions tossed in a creamy dressing.

\$ 11.50

Bündner Teller (serves 2)

Swiss-style air-dried beef, Swiss farmer raw bacon and ham served with cheese, gherkins, silverskin onions and bread.

\$ 19.00

Main's

Arbeiter Kotelett

Breaded and baked Cervelat Sausage on Hörnli noodles, brown onions & Gruyere cheese.

\$ 13.50

Cinque Pi

Tirrena Penne pasta in a creamy tomato sauce with parmesan.

\$ 14.80

Beef Tripes "Ticino" Style

Sliced beef tripes and smoked pork knuckle in a red wine and tomato sauce. Served with boiled potato.

\$ 15.80

Thurgauer Bratwurst

Pork sausage with apples and apple cider, served with home made apple sauce and spätzli.

\$ 15.80

Veal Adrio "Hunter" Style

Pan-fried veal & pork farce wrapped in caul fat, topped with a mushroom cream sauce, served with vegetables and mashed potato.

\$ 16.80

Original Veal Sausage

With spätzli and onion sauce.

\$ 17.00

Brasato al Merlot

Braised Beef, marinated and braised in Merlot, served with glazed carrots and mashed potato.

\$ 19.50

Zürcher Geschnetzeltes

Slices of stir-fried milk-fed veal in a mushroom cream sauce with Rösti.

\$ 24.50

Dessert

Rüeblitorte

Swiss-style carrot cake

\$ 7.50

Engadiner Nusstorte

Engadine nut tart

\$ 7.50

Prices are subject to 10% service charge & 9% GST.
We accept card payments only.

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Updated on : 24th July 2026

WINE⁺

Aigle Les Murailles

Bottle : 54

Chasselas. Linden blossom, mineral and chalky notes typical of the gypsum-veined terroir. Taut with vibrant acidity. Generous and powerful structure envelops the palate with an intense and persistent finish.

Clos du Chatelard Le Clos Blanc

Glass: 14 Bottle : 69

100% Chasselas. Hawthorn, lime blossom, citrus and lemongrass bouquet combined with slate and flint minerality. The flavours are harmonious with a nice freshness lingering on the palate with a fine mineral finish.

Domaine de la Bolliattaz

Bottle : 69

Malbec and Merlot, a dark ruby colour, with purple reflections. There are sweet dark fruit aromas, with blackberry, blueberry, and plum, plus an ethereal spiciness, some sandalwood, and nuances of dried fruit.

Selezione d'Ottobre Merlot

Glass : 10 Bottle : 52

Deep ruby red. Fresh bouquet of currants and raspberries. Medium-bodied, with a hint of spice and a fine tartness in the finish.

SCHNAPS

Etter Vieille Poire Williams	12
Etter Vieille Kirsch	12
Etter Vieille Prune	12

BEER

Falken Prinz	330 ML : 9.6
Fine, mild hop flavours	

Falken Amber	330 ML : 9.6
Amber colour, smooth and mild	

Hürlimann	500 ML : 9.6
Crisp, with a little bitterness	

Kaffee Lutz	12
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RACLETTE CHEESE

FRESHLY SERVED RACLETTE

One serving of freshly melted raclette
with potatoes and pickles

\$15.80

Add 4 slices of our Swiss farmer raw ham
Add 5 slices Swiss style air-dried beef

**\$6
\$7**

**FRI - SUN
FROM 5PM
onwards**

31st July 2026 - 2nd August 2026



WINE PAIRING

**CLOS DU CHATELARD LE CLOS BLANC
PREMIER GRAND CRU VAUD/SWITZERLAND**

100% Chasselas. Hawthorn, lime blossom, citrus and lemongrass bouquet combined with slate and flint minerality. The flavours are harmonious with a nice freshness lingering on the palate with a fine mineral finish.

Glass : \$14 Bottle: \$69.00



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