



rio churrasco

GRILL • BAR • LOUNGE

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

Green Salad		9.50
Mixed Salad		11.50
Green Asparagus on Hollandaise Sauce with Black Forest Ham		17.50
Rio salad* Lettuce on caipirinha dressing with egg, bacon, onions and fried mushrooms		13.50
Classic beef tartar* Beef tartar mild, medium, spicy or fiery	small 19.00	big 31.00
Chicken Coxinha Brazilian Chicken Croquettes		16.50

Soups

Cream of Asparagus Soup	12.50
White wine soup	9.50

From the RIO grill / hot stone

	Lady's Cut 200 g	Men's Cut 300 g	Lawyer's Cut 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

29.00

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

Lamb Entrecote

with Truffle Sauce

served on green Asparagus and Tagliatelle

31.00

Spaghetti

with Chicken Strips, Asparagus, Cherry Tomatoes and Spring Onions

on Wild Garlic Cream Sauce

26.50

Calf's liver Calvados

with Apple, Calvados and red wine jus

served with Rösti

37.00

Calf's liver "Schützen"

Fried with mushrooms, onions and croutons with red wine jus

served with Rösti

36.00

Calf's liver "Asparagus"

Fried with green asparagus and spring onions with red wine jus

served with Rösti

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