



Menu

Vitello forello

Salad and pickled radish

„Arboner“ Apple soup

Poached apple cubes

Roasted duck breast

Port wine sauce
White wine risotto
Seasonal vegetables

Roasted swiss salmon fillet

Salsa verde
Manioc balls
Seasonal vegetables

Dried pear parfait

Marinated oranges

Recommended cheese

Alp cheese
Flavoursome hard cheese from Graubünden
Homemade apple mustard and pear bread
Additional 14.00

Four cours menu 76.00

Three cours menu 66.00

Wine accompaniment

3 different wines with the menu
26.00

Starter

Vitello forello

Salad and pickled radish

19.00



Green salad, italian

Pickled radish and apple cubes
small Portion

14.50

10.00

Mixed salad

small portion

13.50

10.00

Lamb's lettuce «grandmother style»

Fried mushrooms / croutons / eggs and beacon
small portion

14.50

11.00

„Arboner“ Apple soup

Poached apple cubes

12.00

Main course



Lentil bolognese with root vegetables

Linguini

24.00

Roasted duck breast with port wine sauce

White wine risotto and seasonal vegetables

42.00

Roasted swiss salmon fillet with salsa verde

Manioc balls and seasonal vegetables

41.00

Sliced veal „Zürich Style“

Homemade Rösti

40.00

Breaded escalope of pork (Schnitzel)

French fries and vegetables

23.00

Boiled beef

Root vegetables und potatoes

26.00

Deklaration

We work with following regional partners for our culinary offer:

Vegetables and fruits	Caviezel Giovanettoni AG, Arbon
Fruits and berries	Tobi Seeobst AG, Egnach
Meat and poultry	Metzgerei Blatter, Mettlen
Regional fisch	Local fisherman from the lake Constance
Milk products	Molkerei Fuchs, Rorschach
Cheese specialities	Mooser Chäsi GmbH, Istighofen
Bread	Bäckerei Funk, Neukirch
Comestibles	G. Bianchi AG, Zufikon
	Frommis Delikatessen, St. Gallen

We source our meat and fish from the following countries:

Veal	Switzerland
Beef	Switzerland
Pork	Switzerland
Duck	France
Swiss Lachs	Switzerland, Lostallo

For information on allergens in the individual dishes, please contact our staff.

