



## Menü

### **Scallop**

Summer corn salad and herb espuma

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### **Tomato soup**

Cream puffs with cream cheese

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### **Roasted beef fillet steak**

Red wine sauce  
French fries Dauphine  
Saisonal vegetables

### **Fried sea bass fillet**

Sage foam sauce  
Oriental vegetable rice

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### **Plump variation**

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Four course menu CHF 76.00

Three course menu CHF 66.00

### **Cheese recommendation 14.00 CHF**

12-month matured Emmental from raw milk  
Spicy hard cheese with a slightly crumbly texture

## Vorspeisen

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### **Creamy Burrata**

Caramelized peach and rocket salad

19.00

### **Scallop**

Summer corn salad and herb espuma

19.00

### **Mixed salad**

Small portion

13.50

10.00



### **Green salad with italian sauce**

Olive cookie and tomatoes

Small portion

14.50

10.00

### **Tomato soup**

Cream puffs with cream cheese

12.00

## Hauptgerichte

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**Oriental vegetable rice**

Sour cream dip and seasonal vegetables

23.00

**Fried sea bass fillet**

Sage foam sauce and Oriental vegetable rice

45.00

**Roasted beef fillet steak**

Red wine sauce, french fries Dauphine  
Ssaisonal vegetables

48.00

**Sliced veal «Zürich Style»**

Homemade Rösti

40.00

**Breaded escalope of pork (Schnitzel)**

French fries and seasonal vegetables

23.00

## Declaration

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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 lake of 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:

Calf	Switzerland
Pork	Switzerland
Beef	Argentina
Sea bass	Greece
Scallop	Northwest pacific

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

