



Menu

Roasted cauliflower

Glassnoodlesalad and peanutsauce

Sweetcornsoup

Popcorn

Roasted veal loin steak

Herb sauce

Potato galettes

Seasonal vegetables

Fried pike - perch fillet

Sweet and sour sauce

Basmati rice

Plum and chocolate

Recommended cheese

“Quadretto” delicately creamy mountain taleggio, from Toggenburg

“Thurgauer Weinkäse” semi-hard cheese with a spicy rip flavor

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

Roasted cauliflower

Glassnoodlesalad and peanutsauce 17.00

Fried giant prawns

Glassnoodlesalad and peanutsauce 19.00



Seegarten leaf salad Italian

Plums and popcorn 14.50

Small Portion 10.00

Mixed salad

Small portion 13.50

10.00

Sweetcorn soup

Popcorn 12.00

Main course

Fried pike – perch fillet

Sweet and sour sauce and Basmati rice 46.00

Roasted beef fillet with herb butter

French fries 46.00

Sliced veal „Zürich Style“

Homemade Rösti 40.00

Breaded escalope of pork (Schnitzel)

French fries and seasonal vegetables 23.00



Fried Tofu with sweet and sour sauce

Basmati rice 32.00

Penne with Basil and lemon

24.00

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 fischerman from the lake Constance
Milk products	Molkerei Fuchs, Rorschach
Cheese specialities	Mooser Chäsi GmbH, Istighofen
	Kündig feinkost, Rorschach
Bread	Bäckerei Funk, Schweiz
Comestibles	G. Bianchi AG, Zufikon
	Frommis, St. Gallen

We source our meat and fish from the following countries:

Veal	Switzerland
Pork	Switzerland
Beef fillet	Argentina
Pike perch	Estonia
Gigant prawns	Vietnam

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

