



Menu

Salmon – Herb roll
Tomato – rocket salad

Cold melon soup
Tapioca pearls

Roasted beef entrecôte
Rosemary jus
Dumplings
Seasonal vegetables

Fried sea bream fillet
Thai curry sauce
rice
Seasonal vegetables

Raspberry tiramisu
Berries and elderflower - yoghurt ice cream

Recommended cheese

Glarner mountain cheese: A tangy, aromatic raw-milk cheese

Black Sheep: Semi-hard sheep's cheese from Beromünster
Additional 14.00

Four cours menu 76.00
Three cours menu 66.00

Wine accompaniment
3 different wines with the menu
26.00

Starter

Salmon – Herb roll

Tomatoes – rocket salad 19.00

Burrata

Tomato – rocket salad 19.00



Seergarten leaf salad, italian

Tomatoes and nuts 14.50

Small Portion 10.00

Mixed salad

Small portion 13.50

10.00



Cold melon soup

Tapioca pearls 12.00

Main course

Roasted beef fillet with herb butter
Pommes frites 48.00

Roasted beef entrecôte with rosemary jus
Dumplings and seasonal vegetables 44.00

Sliced veal „Zürich Style“
Homemade Rösti 40.00

Breaded escalope of pork (Schnitzel)
French fries and seasonal vegetables 23.00

Fried sea bream fillet
Thai curry sauce, rice and seasonal vegetables 46.00

Perch fillet deep fried in beer batter
Herb potatoes, tartar- and chili sauce 38.00



Casareccia with peas
Spinach and nuts 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 fisherman 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	Argentina
Perch	Switzerland
Sea bream	Greece
Salmon	Norway

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

