



Menu

Gin-cured salmon

Apple – chicory salad and sour cream-horseradish

Celery - coconut soup

Onion samosa

Roasted lamb entrecôte

Juniper jus

Orange gnocchi

Seasonal vegetables

Roasted fillet of skrei

Cubeb pepper sauce

Herb potatoes

Seasonal vegetables

Chocolate gin mousse

Kiwi salad

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

Gin-cured salmon

Apple – chicory salad and sour cream-horseradish 19.00



Seergarten leaf salad

Orange fillets and pomegranate 14.50
small Portion 10.00

Mixed salad

small portion 13.50
10.00

Lamb's lettuce «grandmother style»

Fried mushrooms / croutons / eggs and bacon 14.50
small portion 11.00



Celery - coconut soup

Onion samosa 12.00

Main course



Sweet potato – vegetable strudel

Cubeb pepper sauce and seasonal vegetables

28.00

Roasted lamb entrecôte with juniper jus

Orange gnocchi and seasonal vegetables

46.00

Roasted fillet of skrei with cubeb pepper sauce

Herb potatoes and seasonal vegetables

46.00

Sliced veal „Zürich Style“

Homemade Rösti

40.00

Breaded escalope of pork (Schnitzel)

French fries and vegetables

23.00

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, St. Gallen

We source our meat and fish from the following countries:

Veal	Switzerland
Pork	Switzerland
Lamb	Australia
Lachs	Norway
Skrei	Norway

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

