



Menu

Spicy meatballs

Spring herb salad and avocado cream

Wild garlic cream soup

Spiced nuts

Roasted pork fillet medaillons

Mushroomcreamsauce

Spätzli

Seasonal vegetables

Roasted gilthead fillet

Whitewinesauce

Herbgnocchi

Seasonal vegetables

Tonkabeans Cremebrullée

Mangosorbet

Recommended cheese

“Fette Berta” heavy cream cheese from Bern, creamy and melting paste

“Tête de Moine” semi-hard cheese with a mild flavor from the Swiss Jura

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

Spicy meatballs

Spring herb salad and avocado cream 19.00



Seergarten leaf salad, italian

Orange fillets and pomegranate 14.50

small Portion 10.00

Mixed salad

small portion 13.50

10.00

Leaf salad with spring herbs

Spiced nuts and diced pears 14.50

small portion 10.00

Wild garlic cream soup

Spiced nuts 12.00

Main course



Red-Kedneybeansburger in a bun

Barbecuesauce und French fries

28.00

Roasted pork fillet medaillons

Mushroomcreamsauce

Spätzli and seasonal vegetables

46.00

Roasted gilthead fillet with whitewinesauce

Herbgnocchi 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:

Beef	Switzerland
Veal	Switzerland
Pork	Switzerland
Gilthead	Greek

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

