



Menu

Fish mosaic

Beetroot carpaccio and wild garlic mayonnaise



Lemongrass soupe

Picklet mushrooms

Beef entrecôte with herb crust

Red wine sauce
Pommes duchesse
Seasonal vegetables

Fried dorade fillet

Safron sauce
Apple – Onion ravioli
Seasonal vegetables

Yoghurt - Lemonparfait

Blueberry compot

Four course menu CHF 72.00

Three course menu CHF 62.00

Starter

Fish Mosaic

Beetroot carpaccio and wild garlic mayonnaise 19.00

Beetroot carpaccio

Marinated Feta and herbsalat 19.00

Mixed salad

Small portion 9.00



Green salad with mustard sauce

Orange and wild garlic 13.50

Small portion 9.50



Lemongrass soupe

Picklet mushrooms 11.00

Hauptgerichte



Spaghetti with wild garlic pesto

Roasted pine nuts

22.00

Fried dorade fillet with safron sauce

Apple – Onion ravioli and seasonal vegetables

44.00

Beef entrecôte with herb crust

Pommes duchesse and seasonal vegetables

42.00

Sliced veal «Zürich Style»

Homemade Rösti

39.00

Breaded escalope of pork (Schnitzel)

French fries and seasonal vegetables

22.00

Apple – Onion ravioli

Seasonal vegetables and parmesan shavings

32.00

Declaration

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	Käserei Studer AG, Hatswil
Bread	Bäckerei Funk, Neukirch
Comestibles	G. Bianchi AG, Zufikon
	Frommis Delikatessen, St. Gallen

We source our meat and fish from the following countries:

Beef	Argentina / Switzerland
Calf	Switzerland
Pork	Switzerland
Dorado	Greece

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

