



Thurgau on the lake of Constance – fresh from our region

Dear guests,
We would like to warmly welcome you at the Hotel Restaurant Seegarten.

«We live hospitality»

In accordance with our motto, our guests are the center of our work, which we cultivate in the Seegarten hospitality with full heart and soul and our daily commitment to your personal well-being.

The personal service to our guests is just as important to us as the cuisine. The origin of the product, used is important to us and we attach great importance to a down-to-earth and natural kitchen, that adapts to the seasons. For our varied dishes, we mainly use seasonal and regional products, which we obtain from our local producers.

We hope you enjoy browsing our offer and if you have any questions, please feel free to contact our Seegarten team.

«En Guete»

Wishes you the Seegarten team,
with host Pascal Egli
and executive head chef Dominic Studer

For perfect enjoyment

Wild boar ham with goat fresh cheese roulade
Fresh orange and caramelized nuts

Mushroom cream soup
Sautéed mushrooms

Duo of beef and veal
Fried beef fillet and veal stew with bacon and croutons
Potato Churros
Seasonal vegetables

Vanille parfait
Cherries compote

Cheese

“Waldboden” with pumpkin chutney and tree nuts
Creamy and spicy white mould cheese, refined in fir needles
Additionally 10.00

Complete menu: 68.00
Wines: 3 different wines to the menu: 25.00
Menu without soup: 60.00
Main Course Meat: 43.00

Light and tasty

Goat fresh cheese roulade with cranberries
Fresh orange and caramelized nuts
Field salad

Mushroom cream soup
Sautéed mushrooms

Homemade pumpkin ravioli
White wine sauce
Seasonal vegetables

Vanille parfait
Cherries compote

Cheese

“Waldboden” with pumpkin chutney and tree nuts
Creamy and spicy white mould cheese, refined in fir needles
Additionally 10.00

Complete menu: 58.00
Wines: 3 different wines to the menu: 25.00
Menu without soup: 50.00

Starters

Wild boar ham with goat fresh cheese roulade Fresh orange and caramelized nuts		18.00
Goat fresh cheese roulade with cranberries Fresh orange and caramelized nuts Field salad		16.00
Homemade pumpkin ravioli White wine sauce		16.00
Deep fired fera filet Two sauce and boiled potatoes		18.00
Field Salad «Grandmother style» Beacon / mushrooms / croutons / egg		14.50
Mixed salad		12.50
	small portion	9.00
Green salad		10.00
	small portion	8.00

Soups

Mushroom cream soup and sautéed mushrooms		11.00
Soup of the day		8.50

Children meal's

Soup	4.00
Salad	4.00
Pasta with cream sauce	7.00
French fries	7.00
Breaded escalope of pork French fries and vegetables	12.00
Escalope of pork with cream sauce Pasta and vegetables	12.00
Deep fired perch filet Boiled potatoes	12.00

Juicy and aromatic

Duo of beef and veal

Fried beef fillet and veal stew with bacon and croutons
Potato Churros and seasonal vegetables 43.00

Fried beef fillet with red wine sauce
Potato Churros and seasonal vegetables 45.00

Veal stew with bacon and croutons
Rösti 27.00

Sliced veal „Zurich Style“
Rösti 38.00

Fried pork steak baked with cafe de paris
French fries and seasonal vegetables 26.00

Breaded escalope of pork
French fries and seasonal vegetables 21.00

Fresh and savoury

Fried fera filet from the Lake of Constance
White wine sauce
Boiled potatoes and seasonal vegetables 34.00

Deep fired fera filet from the Lake of Constance
Two sauce and boiled potatoes 30.00

Light and tasty

Homemade pumpkin ravioli
White wine sauce and seasonal vegetables 30.00

Winterly tagliatelle with fried mushrooms
Celeriac and cranberries 22.00

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 of Constance
Milk products	Molkerei Fuchs, Rorschach
Cheese specialties	Käserei Studer AG, Hatswil
Bread	Bäckerei Funk, Neukirch
Comestibles	G. Bianchi AG, Zufikon

We source our meat and fisch from the following countries:

Poultry	Thurgau / Switzerland
Beef	Argentina / Switzerland
Calf	Switzerland
Pork	Switzerland
Fera	Lake of Constance
Perch	Lake of Constance

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

