



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

Homemade baked puff-pastery shell filled with sweetbread - mushroom ragout
Leaf salad

Celery root - roasted soup
Roasted root vegetables

Duo of veal
Fillet and Ossobuco Cremolata
Risotto with saffron
Vegetables

or

Fried perch filet
from the lake of Constance
White wine sauce
Sweet potato wedges
Vegetables

Champagne mousse
Marinated oranges and crumble

Cheese

Maxx 365 with fig mustard and tree nuts
A year of matured, spicy and perfect hard cheese
Additionally 10.—

Complete menu: 68.—
Wines: 3 different wines to the menu: 25.—
Menu without starter: 58.—
Main Course Meat: 42.—
Main Course Fish: 43.—

Light and tasty

Homemade baked puff-pastery shell filled with vegetables - mushroom ragout
Leaf salad

Celery root - roasted soup
Roasted root vegetables

Homemade ravioli with herbes
White wine sauce
Vegetables

Champagne mousse
Marinated oranges and crumble

Cheese

Maxx 365 with fig mustard and tree nuts
A year of matured, spicy and perfect hard cheese
Additionally 10.—

Complete menu: 58.—
Wines: 3 different wines to the menu: 25.—
Menu without starter: 48.—
Main Course: 30.—

Starters

Homemade baked puff - pastry shell filled with sweetbread - mushroom ragout Leaf salad		19.—
	as main course	28.—
Homemade ravioli with herbes White wine sauce and vegetables		16.—
Homemade baked puff-pastry shell Filled with vegetables – mushroom ragout Leaf Salad		16.—
	as main course	24.—
Deep fired perch filet Two sauce and boiled potatoes		18.—
Corn salad „Grandmother Style“ Bacon / mushroom / croutons / egg		14.50
	Small portion	11.—
Mixed salad		12.—
	Small portion	9.—
Green salad		10.—
	Small portion	8.—

Soups

Celery root - roasted soup Roasted root vegetables	11.—
Soup of the day	8.50
Clear soup with pancake stripes	7.—

Children meal's

Soup	4.—
Salad	4.—
Pasta with cream sauce	7.—
French fries	7.—
Breaded escalope of pork French fries and vegetables	12.—
Escalope of pork with cream sauce Pasta and vegetables	12.—
Deep fired perch filet Boiled potatoes	12.—

Main course - meat

Fried calf fillet with red wine sauce Sweet potatoes wedges and vegetables	45.—
Fried chicken breast with red wine sauce Risotto with saffron and vegetables	35.—
Ossobuco Cremolata Risotto with saffron and vegetables	35.—
Beef entrecote with herb butter French fries and vegetables	40.—
Sliced veal „Zurich Style“ Rösti	38.—
Fried pork steak baked with cafe de paris French fries and vegetables	26.—
Breaded escalope of pork French fries and vegetables	21.—

Main course - fish

Fried perch fillet from the lake of Constance with white wine sauce
Sweet potatoe wedges and vegetables 43.—

Fried white fish fillet from the lake of Constance
Risotto with saffron and vegetables 34.—

Deep fried perch fillet
Two sauce and boiled potatoes 34.—

Main course - Vegetarian

Homemade ravioli with herbs
White wine sauce and vegetables 30.—

Risotto with saffron
White wine sauce and vegetables 26.—

Tagliatelle forestière
Fried mushrooms, kale and herbes 26.—

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
Sausages	Switzerland
Perch / White fish	Lake of Constance
Trout / pike perch	Swiss farmed fish

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

