



Menu

Salmon tartare
with spinach – herb salad

Essence of asparagus
with mushroom samosa

Grilled filet of beef
with herb butter, french fries
and vegetables

Fried pike perch filet
with asparagus
and vegetables vinaigrette

Warm chocolate cake
with yoghurt ice cream

Four cours menu CHF 72.00
Three cours menu CHF 62.00

Wine accompaniment
3 different wines with the menu
CHF 26.00

Vorspeisen



Mushroom samosa
with grilled asparagus

18.00

Grilled asparagus
with raw ham

19.00

Salmon tartare
with spinach – herb salad

19.00

Mixed salad
small portion

13.00
9.00



Green salad, italian
with spinach and asparagus
small portion

14.50
10.00

Essence of asparagus
with mushroom samosa

12.50

Hauptgerichte



Spring – Orecciette

with ruccolapesto, radic and peas

22.00



Grilled asparagus

with potatoes and vegetable vinaigrette

35.00

Fried pike perch filet

with asparagus and vegetable vinaigrette

44.00

Grilled filet of beef

with herb butter, french fries and vegetables

46.00

Sliced veal „Zürich Style“

with homemade Rösti

39.00

Breaded escalope of pork

French fries and seasonal vegetables

22.00

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 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 fish from the following countries:

Beef	Argentina / Switzerland
Calf	Switzerland
Pork	Switzerland
Duck	France
Pike perch	European inland fisheries
Lachs	Norway / Breeding

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

