



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

Sweet melon with smoked country ham

Cold beetroots bowl with lime
Deep fried brunch of vegetables

Fried veal fillet and fried octopus
Portwine sauce
Spiced rice
Seasonal vegetables

Cheesecake with crumble
Thurgauer strawberries

Cheese

Maxx 365 with blueberry chutney and tree nuts
A year of matured, spicy and perfect hard cheese
Additionally 10.00

Complete menu: 68.00
Wines: 3 different wines to the menu: 25.00
Menu without soup: 60.00
Main Course Meat: 45.00

Light and tasty

Warm muffin with cheese and zucchetti
Mediterranean couscous
Orange sauce

Cold beetroots bowl with lime
Deep fried brunch of vegetables

Homemade Ravioli with lime and mint
White wine sauce
Seasonal vegetables

Cheesecake with crumble
Thurgauer strawberries

Cheese

Maxx 365 with fig mustard and tree nuts
A year of matured, spicy and perfect hard cheese
Additionally 10.00

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

Starters

Sweet melon with smoked country ham 17.00
as main course 26.00

Warm muffin with cheese and courgettes 17.00
Mediterranean couscous and orange sauce
as main course 26.00

Homemade ravioli with lime and mint 17.00
White wine sauce and seasonal vegetables

Deep fired fera filet 18.00
Two sauce and boiled potatoes

Mixed salad 12.50
small portion 9.00

Green salad 10.00
small portion 8.00

Soups

Cold beetroots bowl with lime 11.00
Deep fried brunch of vegetables

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

Fried veal fillet with portwine sauce Spiced rice and seasonal vegetables	45.00
Fried Thurgauer chicken breast with portwein sauce Spiced rice and seasonal vegetables	35.00
Fried beef entrecote with herb butter French fries and seasonal vegetables	40.00
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

Mediterranean tagliatelle with fried octopus
Cherry tomatoes and courgettes 28.00

Fried fera filet from the Lake of Constance
White wine sauce
Spicy rice 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 ravioli with lime and mint
White wine sauce and seasonal vegetables 28.00

Mediterranean tagliatelle with cherry tomatoes
Courgettes and fresh herbs 22.00

Summer salad bowl for me and you

<p style="text-align: center;">Salad bowl</p> <p style="text-align: center;">Leaf and mixed salad Dressings of your choice</p> <p style="text-align: center;">per person CHF 12.00</p>

In addition we serve you the best of the farm and sea

	pro person
Fried Thurgauer chicken breast	17.00
Fried beef entrecote with herb butter	20.00
Fried pork steak baked with cafe de paris	12.00
Breaded escalope of pork	10.00
Deep fried fera filet from the lake of Constance	16.00
Fried fera filet from the lake of Constance	17.00
Salat bowl as main course	20.00

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
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.

