



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

Our guests are in the center of our work, because at the Seegarten we cultivate hospitality with all our heart and soul and our daily commitment to your personal well-being.

This is just as important to us as the culinary delights. For this reason, we consider our regional partners and suppliers to remain true to our philosophy.

"enjoy seasonal and fresh"

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

«En Guete»

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



For perfect enjoyment

Porcini mushroom panna cotta with port wine figs
Radicchio and a nut - fig chip

Parsnips cream soup
Baked apple samosa

Duo of braised veal head cheeks and fried fillet of beef
Mashed potatoes with fried onions
Seasonal vegetables

Crêpe Suzette with Grand Manier
Cinnamon ice cream and almond tuile

Cheese

“Försterkäse”

Strong and creamy red smear cheese from Unterwasser in Toggenburg,
which is given a fine woody aroma by the spruce bark.

Additionally, 10.00

Wine accompaniment

3 different wines with the menu: 26.00

Complete menu: 70.00

Menu without soup / starter: 61.00 / 57.00

Main Course: 46.00

Starters

Porcini mushroom panna cotta with port wine figs
Radicchio and a nut - fig chip 18.00

Deep fried perch fillet
Two sauce and boiled potatoes 18.00

Leaf salad "Seegarten"
Port wine figs / croutons / caramelised pumpkin seeds 13.50
small portion 9.50

Leaf salad «Grandmother style»
Fried mushrooms / croutons / egg / beacon 14.50
small portion 10.50

Mixed salad 13.00
small portion 9.00

Green salad 10.00
small portion 8.00

Soups

Parsnips cream soup
Baked apple samosa 11.50

Soup of the day 8.50

Fresh and savoury

Fried fillet of perch with white wine sauce
Mashed potatoes with fried onions
Seasonal vegetables 44.00

Deep fried perch fillet
Two sauce and boiled potatoes 34.00

Light and tasty

Homemade potato gnocchi with tomato coulis
Seasonal vegetables and fried mushrooms
Caramelised pumpkin seeds 27.00

Tagliatelle with white wine sauce
Seasonal vegetables and fried mushrooms 22.00

Juicy and aromatic

Roasted fillet of beef with herb butter
French fries
Seasonal vegetables 45.00

Braised veal head cheeks
Mashed potatoes with fried onions
Seasonal vegetables 40.00

Sliced veal „Zurich Style“
Homemade Rösti 39.00

Roasted chicken breast with tomato coulis
Homemade Potato gnocchi
Seasonal vegetables 35.00

Roasted pork steak „Cafe de Paris“
French fries and seasonal vegetables 27.00

Breaded escalope of pork
French fries and seasonal vegetables 22.00

From two persons - carved at the table

Whole roasted fillet of beef
Red wine sauce and herb butter
French fries
Seasonal vegetables pro Person 54.00

Children meal's

Soup	5.00
Salad	5.00
Pasta with cream sauce	8.00
French fries	8.00
Breaded escalope of pork French fries and vegetables	12.00
Escalope of pork with cream sauce Pasta and vegetables	12.00
Deep fried pike-perch fillet Boiled potatoes	12.00

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 fish from the following countries:

Poultry	Thurgau / Switzerland
Beef	Argentina / Switzerland
Calf	Switzerland
Pork	Switzerland
Perch	Bodensee

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

