



Menu

Boletus flan

Celery and plum chutney

Pumpkin - Curry soup

Spicy pumpkin cube

Saddle of deer medaillons

Creamsauce

Herb pizokel and vegetables

Roasted pike perch fillet

Whitewinesauce

Potato noodles and vegetables

Chestnut mousse

Caramelized pears

Recommended cheese

12-month matured Emmental from cow's milk
Spicy hard cheese with a slightly crumbly texture
Additional 14.00

Four cours menu 76.00

Three cours menu 66.00

Wine accompaniment

3 different wines with the menu
26.00

Starter

Boletus flan

Celery and plum chutney

19.00



Green salad, italian

Pumpkin cube and crumble

14.50

10.00

Mixed salad

small portion

13.50

10.00

Lamb's lettuce «grandmother style»

Fried mushrooms / croutons / eggs and beacon

small portion

14.50

11.00



Pumpkin - Curry soup

Spicy pumpkin cube

12.00

Main course



Potato noodles

Vegetables and redwine pear

32.00

Deer stew „Hunter style“

Herb pizokel and vegetables

35.00

Saddle of deer medaillon with creamsauce

Herb pizokel and vegetables

48.00

Roasted fillet of pike perch with whitewinesauce

Potato noodles and vegetables

46.00

Sliced veal „Zürich Style“

Homemade Rösti

40.00

Breaded escalope of pork (Schnitzel)

French fries and vegetables

23.00

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 Metzgerei Schleuniger, Stachen
Regional fisch	Local fisherman from the lake of Constance
Milk products	Molkerei Fuchs, Rorschach
Cheese specialities	Käserei Studer AG, Hatswil
Bread	Bäckerei Funk, Neukirch
Comestibles	G. Bianchi AG, Zufikon Frommis Delikatessen, St. Gallen

We source our meat and fish from the following countries:

Deer	Switzerland, Savognin
Calf	Switzerland
Pork	Switzerland
Pike perch	European inland sea fisheries

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

