



## Menu

**Caramelized goat cheese**  
Asparagus salad and herb pesto

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**Cream of asparagus soup**  
Pea dumplings

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**Roasted beef entrecôte**  
Red wine jus  
Beetroot – apple ravioli  
Seasonal vegetables

**Fried sea bass fillet**  
Sauce Hollandaise  
New potatoes  
Seasonal vegetables

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**Strawberry – rhubarb slice**  
Vanilla ice cream

### **Recommended cheese**

“Fette Berta” heavy cream cheese from Bern, creamy and melting paste  
“Tête de Moine” semi-hard cheese with a mild flavor from the Swiss Jura  
*Homemade apple mustard and pear bread*  
Additional 14.00

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Four cours menu 76.00  
Three cours menu 66.00

**Wine accompaniment**  
3 different wines with the menu  
26.00

## Starter

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### **Caramelized goat cheese**

Asparagus salad and herb pesto 19.00

### **Asparagus from the region**

Hummus, wild garlic oil and sesame crispbread 19.00



### **Seergarten leaf salad "Italian"**

Asparagus ragout and walnuts 14.50  
small Portion 10.00

### **Mixed salad**

small portion 10.00

### **Cream of asparagus soup**

Pea dumplings 12.00

## Main course

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**Fried sea bass fillet with sauce hollandaise**

New potatoes and seasonal vegetables

46.00

**Roasted beef entrecôte with red wine sauce**

Beetroot – apple ravioli and seasonal vegetables

46.00

**Sliced veal „Zürich Style“**

Homemade Rösti

40.00

**Breaded escalope of pork (Schnitzel)**

French fries and seasonal vegetables

23.00

**Penne with asparagus ragout**

Spinach and white wine sauce

24.00

**Beetroot – apple ravioli**

White wine sauce and seasonal vegetables

33.00

**Fried asparagus from the region**

New potatoes and herb pesto

35.00

## Deklaration

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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 Constance
Milk products	Molkerei Fuchs, Rorschach
Cheese specialities	Mooser Chäsi GmbH, Istighofen
	Kündig feinkost, Rorschach
Bread	Bäckerei Funk, Neukirch
Comestibles	G. Bianchi AG, Zufikon
	Frommis, St. Gallen

We source our meat and fish from the following countries:

Veal	Switzerland
Pork	Switzerland
Beef entrecôte	Argentina
Sea bass	Greek

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

