



Menu

Brie in walnut breading

Red cabbage salad and Sour cream-mustard sauce

Boletus-cremesoup

Truffle croutons

Roast duck breast

Chestnut-potatoes puree
Vegetables

Roasted lake Constance perch

Vegetable jus and ravioli with herbs
vegetables

Cranberry-yogurt slice

Almond tuilles

Duo from the Toggenburg

Mühlistein Extra

14-16 months matured cow's milk cheese with a strong, spicy aroma
Additional CHF 13.00

Four course menu CHF 72.00

Three course menu CHF 62.00

Wine accompaniment

3 different wines with the menu

CHF 26.00

Starter

Brie in walnut breading

Red cabbage salad and sour cream-mustard sauce 19.00

Leaf salad «grandmother style»

Fried mushrooms / croutons / bacon 19.00

Mixed salad

small portion 9.00



Green salad

Fried mushrooms / grapes 13.50

small portion 9.50

Boletus-cremesoup

Truffle croutons 11.00

Main course



Legumes stew

Pumpkin cubes in tempura batter

29.00

Roasted lake Constance perch

Ravioli with herbs and vegetables

44.00

Roast duck breast

Chestnut-potatoes puree and vegetables

42.00

Sliced veal „Zürich Style“

Homemade Rösti

39.00

Breaded escalope of pork (Schnitzel)

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
	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:

Calf	Switzerland
Pork	Switzerland
Perch	Lake Constance
Duck	Switzerland

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

