



Menu

Fried asparagus
Smoked ham

Asparagus soupe
Asparagus ragout

Pork fillet medallions
Red wine sauce
Fregola sarda and seasonal
vegetables

Fried arctic char
Potatoes and asparagus
Sauce hollandaise

Rhubarb mousse
Rhubarb compote

Four course menu CHF 76.00
Three course menu CHF 66.00

Starter

Fried asparagus from Switzerland

Smoked ham

19.00



Chick pea salad

Herb dip and crispbread

19.00

Mixed salad

Small portion

13.00

9.00



Green salad with italian sauce

Pickled radish and asparagus

Small portion

14.50

10.00

Asparagus soupe

Asparagus ragout

11.50

Hauptgerichte



Fregola Sarda

Asparagus ragout and spinach

22.00



Fried Asparagus from Switzerland

Potatoes and tomato-vinaigrette

35.00

Fried arctic char

Potatoes and Asparagus, Sauce hollandaise

42.00

Pork fillet medallions with redwine sauce

Fregola Sarda and seasonal vegetables

39.00

Sliced veal «Zürich Style»

Homemade Rösti

39.00

Braised veal shoulder tortellini

Redwine sauce and seasonal vegetables

32.00

Breaded escalope of pork (Schnitzel)

French fries and seasonal vegetables

22.00

Declaration

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 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
Arctic char	Island

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

