



Starters

	Starter / Main course	
Leaf salads house dressing balsamic dressing	10.50	
Assorted salad house dressing balsamic dressing	12.50	
Spring salad leaf lettuce pieces of asparagus spring onion arugula with raspberry dressing	15.00	
Pickled char fillet orange marinade salad bouquet dill mustard sauce toast and butter	21.00	
Tatar classic Beef mild medium or spicy caper apple red onions mustard caviar	21.00	33.00
 Soups		
Wild garlic soup with Lostallo salmon strips	14.50	
Riesling soup apple cubes bread croutons Pea shoots	12.50	



Main course

Pan "Schiff"

pork steak | rosemary jus | tagliatelle | vegetable bouquet |
bacon chip 39.00

Chicken breast in a sesame coating
dijon mustard sauce | saffron risotto | market vegetables 34.00

Veal sliced
light cream sauce | mushrooms | fine butter rösti 45.00

Veal head cheek braised
pinot noir sauce | potatoes mashed | market vegetables 44.00

Beef entrecote strips "Stroganoff"
tagliatelle 42.00

Vegetarian dishes

Spaghetti with fresh wild garlic
cherry tomatoes | baked garlic | small sliced Parmesan 29.00

Cauliflower Steak
roasted nuts | saffron risotto | baked kale 31.00



Fish dishes

Duo from Lake Constance catfish "home recipe" catfish fried and baked white wine sauce "Mannenbach" served as a duo saffron risotto market vegetables	38.00
Egli fillet "Schöne Müllerin" almond butter new fried potatoes market vegetables	44.00
Salmon trout fillet from Kundelfingerhof "home recipe" White wine sauce "Mannenbach" on vegetable stripes butter rice	39.00
Pikeperch pieces baked crispy Swiss Alpine Zander crispy baked in Sonnenbräu beer batter French fries homemade tartar sauce small portion	39.00 31.00
Pikeperch pieces baked crispy "Fitness" Swiss Alpine Zander crispy baked in Sonnenbräu beer batter seasonal salads small portion	39.00 31.00



Catfish "Wels"

They are caught in the Lake of Constance.

Salmon

They are farmed in Lostallo in Misox / Switzerland. The breeding works very carefully without antibiotics.

Pikeperch pieces baked crispy

Since our lake in front of the house is unfortunately almost fished out, we have decided to use farmed pikeperch from Switzerland. The Swiss Alpine Zander is treated as carefully as the salmon in Lostallo, also without antibiotics.

Trout and salmon trout

These are brought to us by our almost-neighbor, the Kundelfingerhof.

Char

Origin: Feldmann & Akrimi, Pfullendorf / South Germany

Egli

Our Egli come from South German wild catch.

Meat of the very best quality

Our meat comes from the butcher RETO RUST from Toggenburg. Reto Rust is a butcher with heart and soul. He only processes Swiss meat. The meat matures on the bone, in complete darkness and specially air-conditioned cold rooms, for 12 weeks.

In case of any intolerances or allergies, please contact our service staff.

(In case of translation errors, the German menu applies.)