

## Appetizers

	Starter	/ Main course
<b>Leaf salads</b>		
House dressing   balsamic dressing	10.50	
<b>Assorted salad</b>		
House dressing   balsamic dressing	12.50	
<b>Autumn salad</b>		
Lettuce   figs   grapes   tree nuts with balsamic dressing	15.00	
<b>lamb's lettuce</b>		
Roasted seeds   chopped egg   house dressing with bacon	14.00 16.00	
<b>Veal pate</b>		
"Waldorf" salad   salad bouquet   cranberry	18.00	
<b>Tatar Classique</b>		
Beef   mild   medium   or spicy   caper apple   caper apple   red onions   mustard caviar	21.00	33.00
<b>Soups</b>		
<b>Wild mushroom soup</b>		
with cream	14.00	
<b>Riesling soup</b>		
Apple cubes   bread croutons   Pea shoots	14.00	

**Main course «Wild»**

**Deer pepper**

“Spätzli” | red cabbage | chestnuts | apple with cranberries and red wine pear | bread croutons | bacon cubes | Brussels sprouts 38.00

**Roe deer pepper (deer)**

“Spätzli” | red cabbage | chestnuts | apple with cranberries and red wine pear | bread croutons | bacon cubes | Brussels sprouts 41.00

**«Wild» meatloaf**

“Spätzli” | red cabbage | chestnuts | apple with cranberries and red wine pear | Brussels sprouts 34.00

**Deer Entrecôte**

Chanterelle cream sauce | “Spätzli” | red cabbage | chestnuts | Brussels sprouts | apple with cranberries and red wine pear 45.00

**Roe deer escalope**

Venison cream sauce | “Spätzli” | red cabbage | chestnuts | Brussels sprouts | apple with cranberries and red wine pear 45.00

**OUR HITS**

**Saddle of roe deer – at least 2 people**

Venison cream sauce | “Spätzli” | red cabbage | chestnuts | Brussels sprouts | apple with cranberries and red wine pear p. P. 59.00

**Sliced “Wild”**

Venison cream sauce | chanterelles | “Spätzli” | red cabbage | chestnuts | apple with cranberries and red wine pear 38.00



### Main course

#### Pork steak in a pan

Pork steak | tagliatelle | fresh chanterelles |  
light cream sauce | vegetable bouquet

36.00

#### Veal sliced

light cream sauce | mushrooms | fine "Butter Rösti"

45.00

### Vegetarian dishes

#### Spaghetti «Schiff»

spaghetti | spring onions | cherry tomatoes |  
fresh chanterelles | garlic | pepperoncini

28.00

#### Autumn plate

Chanterelle cream sauce | "Spätzli" | red cabbage | chestnuts |  
Brussels sprouts | apple with cranberries and red wine pear

32.00



SEEHOTEL **SCHIFF** MANNENBACH

### **Fish dishes**

#### **Egli-fillet «Schöne Müllerin»**

almond butter | market vegetables | new fried potatoes 44.00

#### **Char fillet from the Feldmann farm**

House-style herb sauce | boiled potatoes  
market vegetables 41.00

#### **Salmon trout from Kundelfinger Hof**

Mannenbacher white wine sauce  
herb butter | market vegetables | boiled potatoes 39.00

#### **Pike perch crispies**

Swiss Alpine Pike-Perch | crispy baked in beer batter |  
Pommes Frites | homemade tartar sauce 39.00  
small portion 31.00

#### **Fitness-Pike perch crispies**

Swiss Alpine Pike-Perch | crispy baked in beer batter |  
seasonal salads 39.00  
small portion 31.00



**Pike fillet / Catfish fillet**

The pike and catfish were caught by Reto Leuch in Landschlacht / lake of Constance. It has as long as it exists.

**Salmon**

Salmon are bred in Lostallo, Misox, in the canton of Graubünden. Without antibiotics.

**Zander**

As our lake in front of the house is unfortunately almost empty, we have decided to use farmed zander from Switzerland. The Swiss Alpine zander is treated just as carefully as the salmon in Lostallo, also without antibiotics.

**Trout and salmon trout**

These are brought to us by our near-neighbor, the Kundelfingerhof in Thurgau.

**Char**

Origin: Feldmann & Akrimi fish farm, Pfullendorf/Germany

**Whitefish**

Our whitefish comes from Swiss wild catches.

**Egli**

Our Egli come from German wild catch.

**Meat of the very best quality**

Our meat comes from the butcher RETO RUST from Toggenburg or from the butchery BELL. – We just need Swiss meat.

**“Wild”**

We get our game meat from hunters in Ermatingen, Salenstein and Berlingen. Should the hunters not be able to deliver enough, we order from the butchery WÜRMLI.

In case of translation errors, the German menu applies.

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