



Appetizers

	Starter	/ Main course
Leaf salads House dressing balsamic dressing	10.50	
Assorted salad House dressing balsamic dressing	12.50	
Autumn salad Lettuce figs grapes tree nuts with balsamic dressing	15.00	
lamb's lettuce Roasted seeds chopped egg house dressing with bacon	14.00 16.00	
Salmon Tartare from sustainably Farmed Salmon without Antibiotics smoked salmon sour cream chives parsley capers lemon zest	21.00	33.00
Tatar Classique Beef mild medium or spicy caper apple caper apple red onions mustard caviar	21.00	33.00

Soups

Wild mushroom soup with cream	13.00
Riesling soup Apple cubes bread croutons Pea shoots	14.00



Main course «Wild»

Roe deer pepper (deer)

“Spätzli” | red cabbage | chestnuts | apple with cranberries |
bread croutons | pearl onions | green beans wrapped in bacon 41.00

Homemade venison «Bratwurst»

“Butter Rösti” | venison cream sauce | apple with cranberries 28.00

Deer Entrecôte

“Spätzli” | chanterelle cream sauce | red cabbage | chestnuts |
apple with cranberries | green beans wrapped in bacon 46.00

Roe deer escalope

“Spätzli” | venison cream sauce | red cabbage | chestnuts |
apple with cranberries | green beans wrapped in bacon 46.00

OUR HITS

Saddle of roe deer – at least 2 people

“Spätzli” | chanterelle cream sauce | red cabbage |
chestnuts | apple with cranberries | green beans wrapped
in bacon p. P. 59.00

Sliced “Wild”

“Spätzli” | chanterelle cream sauce | chanterelles |
red cabbage | chestnuts | apple with cranberries |
green beans wrapped in bacon 38.00



Main course

Pork steak in a pan
Pappardelle | light cream sauce | fresh chanterelles 36.00

Veal sliced
"Butter Rösti" | light cream sauce | mushrooms 45.00

Entrecôte from Irish Beef
French fries | seasonal vegetables | herb butter
150 g 38.00
200 g 46.00
300 g 56.00
With Fresh Chanterelles | surcharge from 4.00

Vegetarian dishes

Spaghetti «Schiff»
spaghetti | spring onions | cherry tomatoes |
fresh chanterelles | garlic | pepperoncini 32.00

Autumn plate
"Spätzli" | chanterelle cream sauce | red cabbage |
chestnuts | apple with cranberries | green beans wrapped
in bacon 32.00



Fish dishes

Egli-fillet «Schöne Müllerin» almond butter market vegetables new fried potatoes	47.00
Pike perch-fillet «Saltimbocca» with raw ham and sage tomato sauce market vegetables boiled potatoes	44.00
Trout-fillet with fresh chanterelles market vegetables boiled potatoes	42.00
Pike perch crispies crispy baked in beer batter French fries homemade tartar sauce small portion	39.00 31.00
Fitness-Pike perch crispies crispy baked in beer batter seasonal salads homemade tartar sauce small portion	39.00 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.

Pike perch

Our Zander comes from German wild catch.

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 comes from German wild catch.

Smoked salmon

Our smoked salmon comes from the Misoix River whenever possible. As an alternative, we have found a farm in Denmark. Both farms operate without antibiotics and pesticides.

Meat of the very best quality

Our meat comes from the butcher RETO RUST from Toggenburg. We purchase some cuts from other butchers. We use almost exclusively Swiss meat. Otherwise, it is specifically declared on the menu.

Our bread is made in Switzerland.

Our bread comes from the Walz bakery or the Romer bakery.

“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.