

Appetizers

	Starter	/ Main course
Leaf salads House dressing balsamic dressing	10.50	
Assorted salad House dressing balsamic dressing	12.50	
Spring salad Lettuce radish marinated asparagus pieces spring onion balsamic dressing	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 garlic soup Fresh wild garlic strips of Lostallo salmon	14.50
Riesling soup Apple cubes bread croutons Pea shoots	14.00

Steaks

Irish free-range Beef with 3 different sauces

	Entrecôte	Filet
150 g	--	39.00
200 g	43.00	47.00
300 g	51.00	55.00

1 side dish included:

French fries «Rösti» Croquettes butter rice fried potatoes	
surcharge «Butter Rösti»	2.50
surcharge seasonal vegetables	6.50
surcharge grilled vegetables	6.50

Main course

Chicken Breast marinated with a little spice

Red wine jus | tagliatelle | seasonal vegetables 35.00

Entrecôte Strips «Stroganoff» from Swiss Beef

Tagliatelle 43.00

Veal sliced

“Butter Rösti” | light cream sauce | mushrooms 45.00

Lamb Loin «Provençale» (AUS / NZL)

Red wine jus | Rösti Croquettes | seasonal vegetable 45.00

Vegetarian dishes

Spaghetti with Fresh Wild Garlic

Spaghetti | cherry tomatoes | baked garlic | shaved parmesan 29.00

Green Asparagus on White Wine Risotto

White wine risotto | asparagus | cherry tomatoes 31.00

Fish dishes

Egli-fillet «Schöne Müllerin»

Almond butter | new fried potatoes | seasonal vegetables 47.00

Pike perch-fillet topped with a herb crust

Paprika cream sauce | white wine risotto | seasonal vegetables 43.00

Trout-fillet "Grenobloise"

Lemon fillets | capers | parsley | boiled potatoes | seasonal vegetables 41.00

Pike perch crispies

crispy baked in beer batter | French fries | homemade tartar sauce 39.00
small portion 31.00

Fitness-Pike perch crispies

crispy baked in beer batter | seasonal salads | homemade tartar sauce 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.

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 Misox 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.

In case of translation errors, the German menu applies.

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