



Appetizers

	Starter / Main course	
Leaf salads		
House dressing balsamic dressing	10.50	
Assorted salad		
House dressing balsamic dressing	12.50	
Burratina		
Colorful tomato salad basil spring onion leaf lettuce burrata	16.00	
Salmon Tartare from sustainably Farmed Salmon without Antibiotics		
Smoked salmon sour cream chives parsley capers lemon zest	23.00	33.00
Tatar Classique		
Beef mild medium or spicy caper apple caper apple red onions mustard caviar	23.00	33.00

Soups

Cold Mango-Lemon soup	
Refreshing and delicious	14.50
Riesling soup	
Apple cubes bread croutons pea shoots	14.50

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 seasonal vegetables 6.50

surcharge grilled vegetables 6.50

Main course

«Schiff's Schnitzel» / breaded Veal Schnitzel

CLASSIC french fries | seasonal vegetables | lingonberries 45.00

FITNESS melon duo | seasonal salads | lingonberries 45.00

Side Dishes for the Fitness Plate

Wedges 5.50

French fries 5.50

«Schiff's Pfännli» (special small pan)

pork steak | rosemary jus | tagliatelle | asparagus |
bacon chip 35.00

Corn-fed Poulard Breast (France)

Dijon mustard sauce | white wine risotto | seasonal vegetables 35.00

Entrecôte Strips «Stroganoff» from Swiss Beef

Tagliatelle 43.00



Vegetarian dishes

Spaghetti «Mannenbach»

Spaghetti | spring onions | cherry tomatoes |
fresh broccoli | garlic | pepperoncini 29.00

White Wine Risotto | grilled vegetables | cheese crackers 32.00

Fish dishes

Egli-fillet «Schöne Müllerin»

Almond butter | new fried potatoes | seasonal vegetables 47.00

Pike-fillet from Lake Constance

White wine sauce «Mannenbach» | boiled potatoes | seasonal vegetables 44.00

Char-fillet

House-style herb sauce | boiled potatoes | seasonal vegetables 43.00

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 |
melon duo | seasonal salads | homemade tartar sauce 39.00
small portion 31.00

Salmon Trout-fillet from Kundelfingerhof FITNESS

Melon Duo | seasonal salads | homemade tartar sauce 40.00

Side Dishes for the Fitness Plate

Wedges 5.50
French fries 5.50
White wine Risotto 5.50

**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

We use Swiss Alpine zander or zander from German wild catches.

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 Miso 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.

