



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 pumpkin cubes baby corn with balsamic dressing	16.00	
lamb's lettuce		
Roasted seeds chopped egg house dressing	14.00	
with bacon	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

Pumpkin soup	
with pumpkin seeds and pumpkin seed oil	14.50
Riesling soup	
Apple cubes bread croutons pea shoots	14.50



Main course «Wild»

Roe deer pepper (deer)

"Spätzli" | red cabbage | chestnuts | apple with cranberries |
bread croutons | pearl onions | Brussels sprouts 41.00

Wild boar roast from local hunting grounds

"Spätzli" | red cabbage | chestnuts | apple with cranberries |
bread croutons | pearl onions | Brussels sprouts 41.00

Deer fillet

"Spätzli" | chanterelle cream sauce | red cabbage | chestnuts |
apple with cranberries | Brussels sprouts 46.00

Deer schnitzel

"Spätzli" | venison cream sauce | red cabbage | chestnuts |
apple with cranberries | Brussels sprouts 45.00

OUR HITS

Saddle of roe deer – at least 2 people

"Spätzli" | chanterelle cream sauce | red cabbage |
chestnuts | apple with cranberries | Brussels sprouts p. P. 59.00

Sliced "Wild"

"Rösti" | chanterelle cream sauce | apple with cranberries 41.00

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

Served only as a side dish, not as a main course:

surcharge "Rösti"	2.50
surcharge seasonal vegetables	6.50
surcharge grilled vegetables	6.50

Main course

Pork steak in a pan

Pappardelle | light cream sauce | fresh chanterelles 35.00

Entrecôte Strips «Stroganoff» from Swiss Beef

Tagliatelle 43.00



Vegetarian dishes

Spaghetti «Chanterelles»

spaghetti | spring onions | fresh chanterelles |
a little bit of garlic | cream

32.00

White Wine Risotto | grilled vegetables | cheese crackers

32.00

Fish dishes

Egli-fillet «Schöne Müllerin»

almond butter | market vegetables | new fried potatoes

47.00

Catfish-fillet from Lake of Constance

white wine sauce "Mannenbach" | boiled potatoes |
seasonal vegetables

44.00

Salmon trout-fillet from Kundelfingerhof

White wine sauce "Mannenbach" | boiled potatoes |
seasonal vegetables

44.00

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 Miso River whenever possible. As an alternative, we have found a farm in Denmark. Both farms operate without antibiotics and pesticides.

“Wild”

Our game meat comes from Europe—whenever possible, from Austria or Germany.

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.