

## Starters

<b>Tuna- and Irish salmon sashimi</b> on ponzu sauce, wasabi-mayonnaise and sansho pepper served with apple-lentil salad	25.50
<b>Organic Salmon, smoked by us in Toggenburg</b> graved lax with spruce aroma, salmon mousse and butter toast	25.50
<b>Burrata</b> on cherry tomatoes with tomato salsa, basil and balsamico pearls	18.50
<b>Swiss organic tofu sashimi</b> on ponzu sauce, wasabi-mayonnaise and sansho pepper served with apple-lentil salad	19.50
<b>Beef tatare</b> with whisky served with cress, pickled vegetables and herb-dip, mustard butter and toast	23.50 / 33.50
<b>Candela salad bowl</b> 🌾 with salad leaves, fruits, vegetables, roasted seeds and nuts on balsamico- or housedressing	14.50
<b>Indian curry soup</b> 🌾 with mango espuma, apple-lentils and coriander	15.50
<b>with king prawn cubes</b>	18.50
<b>Organic carrot soup</b> 🌾 with "red-love" apple espuma	14.50
<b>Consommé of demeter beef</b> with herb pancake strips	13.50
<b>Porcini mushroom ravioli on prosecco sauce</b> served with spinach, chive oil and parmesan	21.50

## Nose to tail Frohwies to Candela demeter organic beef

<b>"Ravioli al Ragù"</b> Organic "Pomodori secci" mascarpone ravioli with beef bolognese, sage-dried tomato-butter and parmesan	35.50
<b>Demeter beef braised in redwine</b> with parsley-mashed potatoes and spinach	42.50
<b>Aubrac young beef steak with Café de Paris</b> 🌾 french fries and spinach	45.50
<b>Sliced beef on spicy stroganoff sauce</b> with spätzli and vegetables	42.50

## Main courses

<b>Grilled pike perch filet on herb cream sauce</b> 🌾 with parsley-mashed potatoes and spinach	43.50
<b>Organic salmon from Ireland</b> 🌾 on chickpeas with mediterranean vegetables and chive oil	44.50
<b>Grilled king prawns on red Thai curry sauce</b> 🌾 🌶️ with jasmin rice, pok choi, coco beans, coconut and coriander	44.50
<b>Finely sliced veal filet</b> 🌾 on mushroom sauce served with buttered rösti	44.50
<b>Sliced veal liver</b> 🌾 with herbs and onions on portwine sauce served with buttered rösti	39.50
<b>200 g beef filet burger in organic sesame bun</b> with cocktail sauce, lettuce, roasted onions, bacon and cheese served with french fries	35.50
<b>Beef tenderloin with Café de Paris</b> 🌾	300 g 62.50    200 g 52.50
<b>Surf &amp; Turf</b> we serve 3 grilled king prawns to your steak	+ 8.50

🌾 = glutenfree

🌶️ = spicy

# Starters

<b>Candela salad bowl</b> 🌾 with salad leaves, fruits, vegetables, roasted seeds and nuts on house dressing on balsamico dressing <b>vegan</b>	14.50
<b>Burrata</b> on cherry tomatoes with tomato sauce, basil and balsamico pearls	18.50
<b>Apple lentil salad</b> 🌾 with mango espuma, coconut and chili dip <b>vegan</b>	13.50
<b>Swiss organic tofu sashimi</b> on ponzu sauce, wasabi-mayonnaise and sansho pepper served with apple-lentil salad <b>vegan or vegetarian</b>	19.50
<b>Tomato salad on balsamico dressing</b> 🌾 with basil cream cheese from cashew nuts <b>vegan</b>	15.50
<b>Indian curry soup</b> 🌾 with mango espuma, apple-lentils and coriander <b>vegan</b>	15.50
<b>Organic carrot-soup</b> 🌾 with "red-love" apple espuma	14.50
<b>Porcini mushroom ravioli on prosecco sauce</b> served with spinach, chive oil and parmesan <b>vegan or vegetarian</b>	21.50

# Main courses *vegan & vegetarian*

<b>Porcini mushroom ravioli on prosecco sauce</b> served with spinach, chive oil and parmesan <b>vegan or vegetarian</b>	28.50
<b>Tagliatelle „New Orleans“</b> with spicy cajun-cream sauce and coco beans	26.50
<b>Organic Tofu from Switzerland</b> 🌾 🌶️ on red Thai curry sauce with jasmin rice, pok choi, coco beans, coconut and coriander <b>vegan</b>	31.50
<b>Mediterranean chickpea ragout</b> 🌾 with vegetables, basil cream cheese from cashew nuts and chive oil <b>vegan</b>	28.50

# Vegan Desserts

<b>Currant-banana cake</b> with raspberry sherbet and currant coulis	13.50
<b>Lemon sherbet</b> 🌾 with Cîroc Vodka from France	9.00 16.00
<b>Calamansi sherbet</b> 🌾 with Louis Roederer Champagne brut Premier	9.00 16.00
<b>Raspberry sherbet</b> 🌾 with Bobby's Schiedam Dry Gin from Holland	9.00 16.00

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# Desserts

<b>Currant-banana cake</b> <small>vegan</small> with raspberry sherbet and currant coulis	13.50
<b>Vanilla crème brûlée</b> with plum compote and vanilla ice cream	14.50
<b>Chocolate-walnut brownie</b> with raspberry compote and blue berry ice cream	15.50
<b>Marinated raspberry</b> with vanilla ice cream	13.50
<b>Home made iced coffee</b> with whipped cream	10.50
Served with Baileys	13.50
<b>Tavolata dessert</b> serves 2 persons	per person 14.50
<b>Lemon sherbet</b> <small>vegan</small> with Cîroc Vodka from France	9.00 16.00
<b>Calamansi sherbet</b> <small>vegan</small> with Louis Roederer Champagne brut Premier	9.00 16.00
<b>Raspberry sherbet</b> <small>vegan</small> with Bobby's Schiedam Dry Gin from Holland	9.00 16.00
<b>Cheeseplate with cow &amp; buffalo</b>	15.50
<b>Cheeseplate with goat &amp; sheep</b>	15.50
<b>Cheeseplate mixed</b>	19.50
<b>1 piece of cheese</b>	8.00
We serve our cheese with pear-bread and apricot-mustard	