

Starters

Tuna- and Irish salmon sashimi on ponzu sauce, wasabi-mayonnaise & sansho pepper served with apple-lentil salad	26
Organic Salmon, smoked by us in Toggenburg with elderberries-mustard, rose hip-chutney, lemon mayonnaise & toast	25
Green papaya salad 🌿 with pepperoncini, peanut, coriander & carrots	19
Served with warm tuna	28
Beef tatare with whisky served with cress, pickled vegetables & herb-dip, mustard butter & toast	24 / 34
Candela salad bowl 🌿 with salad leaves, fruits, vegetables, roasted seeds and nuts on balsamico- or housedressing	15
Field salad on house dressing with free range egg, croutons & herb-dip	18
Swiss organic tofu sashimi on ponzu sauce, wasabi-mayonnaise and sansho pepper served with apple-lentil salad	20
Indian curry soup 🌿 with mango espuma, apple-lentils and coriander	15
with king prawn cubes	19
Pumpkin cream soup 🌿 with oil & seeds	15
Consommé of beef with herb pancake strips	14
Organic "Pomodori secci" & mascarpone ravioli with oven roasted tomatoes dried tomato coulis, sage & parmesan	22
„Ravioli al Ragù“ Organic "Pomodori secci" & mascarpone ravioli with beef bolognese, dried tomato-coulis sage & parmesan	23 / 35

Nose to tail / Demeter Organic beef

Meatloaf on red wine sauce spätzli, red cabbage & chestnuts	41
Braised beef with apples parsley-mashed potatoes, red cabbage & chestnuts	43
Braised organic Brasato in red wine spätzli, red cabbage & chestnuts	45

Main courses

Grilled pike perch filet on herb cream sauce 🌿 with parsley-mashed potatoes and spinach	44
Grilled king prawns on red Thai curry sauce 🌿 🌶️ with jasmine rice, pok choy, coco beans, coconut and coriander	45
Venison filet on cranberry-Cognac sauce served with spätzli, red cabbage and chestnuts	48
Finely sliced veal filet 🌿 on mushroom sauce served with buttered rösti	46
Sliced veal liver 🌿 with herbs and onions on portwine sauce served with buttered rösti	39
200 g beef filet burger in organic sesame bun with cocktail sauce, lettuce, roasted onions, bacon & cheese served with french fries	36
Beef tenderloin with Café de Paris 🌿 served with french fries and spinach	300 g 63 200 g 53
Surf & Turf we serve 3 grilled king prawns to your steak	+ 9

🌿 = glutenfree

🌶️ = spicy

Starters *vegan & vegetarian*

Candela salad bowl 🌾	15
with salad leaves, fruits, vegetables, roasted seeds and nuts on house dressing on balsamico dressing <i>vegan</i>	
Field salad on house dressing	18
mit free range, Croûtons & herb-youghurt dip	
Apple lentil salad 🌾	14
with mango espuma, coconut and chili dip <i>vegan</i>	
Green papaya salad	19
with pepperoncini, peanuts & carrots <i>vegan</i>	
Swiss organic tofu sashimi	20
on ponzu sauce, wasabi-mayonnaise and sansho pepper served with apple-lentil salad <i>vegan or vegetarian</i>	
Field salad on balsamico dressing 🌾	18
with basil cream cheese from cashew nuts <i>vegan</i>	
Indian curry soup 🌾	15
with mango espuma, apple-lentils and coriander <i>vegan</i>	
Pumpkin cream soup 🌾	15
with oil & seeds	
Porcini mushroom ravioli on prosecco sauce	22
with spinach & chive oil <i>vegan</i>	
Organic "Pomodori secci" & mascarpone ravioli with oven roasted tomatoes	22
dried tomato coulis, sage & parmesan	

Main courses *vegan & vegetarian*

Porcini mushroom ravioli on prosecco sauce	29
with spinach & chive oil <i>vegan</i>	
Tagliatelle „New Orleans“	27
with spicy cajun-cream sauce and spinach	
Organic Tofu from Switzerland 🌾 🌶️	32
on red Thai curry sauce with jasmin rice, pok choi, coco beans, coconut and coriander <i>vegan</i>	
Mediterranean chickpea ragout 🌾	29
with vegetables, basil cream cheese from cashew nuts and chive oil <i>vegan</i>	
Organic "Pomodori secci" & mascarpone ravioli with oven roasted tomatoes	29
dried tomato coulis, sage & parmesan	

Dessert *Vegan*

Currant-banana cake	13.50
with blueberry coulis and raspberry sherbet	
Lemon sherbet	9
with Cîroc Vodka from France	16
Apple sherbet	9
With Champagne Louis Roederer premier brut	16
Raspberry sherbet	9
with Bobby's Schiedam Dry Gin from Holland	16

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