

Starters

With bread from the bakery Kast – **Organic Quality** with herb dip

Tuna- & salmon sashimi on ponzu sauce	26
with green Szechuan pepper, spring onion, wasabi-mayonnaise, piso-cress, pickled ginger & green papaya salad	
Octopus salad on spicy, smoked adobo-chili mayonnaise 🌾	26
with sweet potato mash, "Cancha", pickled red onions, coriander & nacho chips	
Smoked Scottish salmon tatar from Toggenburg	26
with honey-dill sauce, horseradish mousse & toast	
Beef-tataki from beef filet in sesame crust Japanese style	28
on ponzu sauce, dashi, chili oil, spring onion & Furikake-sesame spices with eggplant-miso mash	
Beef tatare	24 / 34
with whisky, served with cress, pickled vegetables & herb-dip, mustard butter & toast	
White asparagus salad on sherry dressing 🌾	19
with roasted hazelnuts & raspberry-gelée	
Green papaya salad 🌾	19
with carrots, pepperoncini, peanuts & coriander	
with grilled king prawns	28
Candela salad bowl 🌾	15
with salad leaves, fruits, vegetables, roasted seeds & nuts on house- or balsamic dressing	

Warm starters

White asparagus cream soup	16
with crispy panko, nut butter & asparagus	
with smoked salmon cubes	19
Indian curry soup 🌾	16
with fresh mango, coriander & mango espuma	
with king prawn cubes	19
3 scallops in the shell	24
with Café de Nippon butter, yuzu pearls & panko-crunch	
Spicy king prawns «Chorizo» 🌾	26
fermented garlic, pepperoncini & parmesan with Tellicherry-pepper from Etzingers mill	
Organic-potatoe gnocchi with sun dried tomatoes à la crème	22
wild garlic oil & parmesan	

Nose to tail from organic Aubrac beef

From the farm «Frohries» in Neckertal	
Organic beef meatloaf with 12 spices on red wine sauce	42
with new fried potatoes & vegetables	
Organic braised beef stew with morels 🌾	44
green asparagus, pearl onions, peas & creme fraîche with new fried potatoes	

Main dishes - traditional & international

Grilled pike perch filet on herb cream sauce	45
Organic lemon thyme-ravioli, green asparagus & wild garlic oil	
Spicy king prawns „Chorizo” with organic potato gnocchi	45
pepperoncini, fermented garlic & parmesan with Tellicherry-pepper from Etzingers mill	
Grilled Lamb filets on raspberry-bacon-sauce 🌾	46
new fried potatoes & spinach on garlic-onion butter	
„Cajun New Orleans“ Swiss Chicken breast cubes & grilled king prawn	38
on spicy cajun-cream sauce, linguine-pasta & vegetables	
Finely sliced veal filet „Zürchich style“ 🌾	46
on mushroom sauce served with buttered rösti	
Sliced veal liver 🌾	39
with herbs, onions & portwine sauce served with buttered rösti	
Beef tenderloin with thyme crust on portwine sauce	300 g 65 200 g 55
organic-lemon-thyme-ravioli & green asparagus	
Beef filet medaillons with french fries & spinach on garlic-onion butter 🌾	300 g 64 200 g 54
optionally with Café de Paris or „ Diane-sauce “ made of Dijon mustard, eshalots, Cognac & cream	
Surf & Turf we serve 2 grilled king prawns „provençale“ to your steak 🌾	+ 8

🌾 = glutenfree

We're happy to provide you with detailed information about the origin of our products

All prices incl. 8.1 % MwSt.

Starters vegan

Candela salad bowl 🌾	15
with salad leaves, fruits, vegetables, roasted seeds & nuts on balsamic dressing	
Green papaya salad 🌾	19
with carrots, pepperoncini, peanuts & coriander	
White asparagus salad on sherry dressing 🌾	19
with roasted hazelnuts & raspberry-gelée	
Indian curry soup 🌾	16
with fresh mango, coriander & mango espuma	
Organic potato-gnocchi with sun dried tomatoes à la crème	22
wild garlic oil & vegan cheese	

Main courses vegan

Organic potato gnocchi with sun dried tomatoes à la crème	33
with vegetables, wild garlic oil & vegan cheese	
Crispy Organic Tofu from Thurgau 🌾	33
with chickpea-coconut curry on spicy, fruity Madras sauce with vegetables, Papadam-Cracker & mango-Chutney	
Organic lemon-thyme ravioli on prosecco sauce	34
with green asparagus, roasted hazelnut-pesto & vegan cheese	

Starters vegetarian

Candela salad bowl 🌾	15
with salad leaves, fruits, vegetables, roasted seeds & nuts on house dressing	
White asparagus salad on sherry dressing 🌾	19
with roasted hazelnuts & raspberry-gelée	
Green papaya salad 🌾	19
with carrots, pepperoncini, peanuts & coriander	
White asparagus cream soup	16
with crispy panko, nuts butter & asparagus	
Indian curry soup 🌾	16
with fresh mango, coriander & mango espuma	

Main courses vegetarian

Organic potato gnocchi with sun dried tomatoes à la crème	33
with vegetables, wild garlic oil & parmesan	
Crispy Organic Tofu from Thurgau 🌾	33
with chickpea-coconut curry on spicy, fruity Madras sauce with vegetables, Papadam-Cracker & mango-Chutney	
Organic lemon-thyme ravioli on prosecco sauce	34
with green asparagus, roasted hazelnut-pesto & parmesan	
Cajun Pasta «New Orleans»	29
on spicy cajun-cream sauce with linguine-pasta & vegetables	

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Dessert

Chocolate-walnut brownie	15
with lemon cream, marinated strawberries and vanilla ice cream	
Cheesecake with passionfruit-mango coulis	15
with mango and passion fruit sherbet	
Vanilla crème brûlée	14
with apricot compote and yoghurt-honey ice cream	
Mango-blueberry-chocolate-cake vegan	15
with fresh mango and calamansi sherbet	
Home made iced coffee	11
with whipped cream	
served with Baileys	14
Tavolata dessert	per person 15
Surprise plate for 2 persons	
Passionfruit sherbet	16
with Malfy Gin from Italy	
Calamansi sherbet	16
with KI NO BI Dry Gin from Japan	
Lemon sherbet	16
with Cîroc Vodka from France	
Affogato	9
Home made vanilla ice cream with espresso	
with Frangelico	13
with Bermontis	13
Cheeseplate with cow	15.50
Cheeseplate with goat & sheep	15.50
Cheeseplate mixed	17.50
1 piece of cheese	8.00
We will serve our cheese with pear bread and homemade mustard	