

Starters

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

Octopus salad on spicy, smoked adobo-chili mayonnaise 🌾	26
with sweet potato mash, "Cancha", pickled red onions, coriander & nacho chips	
Smoked Scottish salmon tartar from Toggenburg	26
with honey-dill sauce, horseradish mousse & toast	
Tuna- & salmon sashimi on ponzu sauce	26
with spring onions, wasabi-mayonnaise, piso-cress, pickled ginger & green papaya salad	
Beef-tataki from beef filet in sesame crust Japanese style	28
on ponzu sauce, dashi, chili oil, spring onions & Furikake-sesame spices with eggplant-miso mash	
To our Sashimi - & Tataki starters we serve for you an aromatic one Junmai organic-Sake	50 cl 7
Beef tatare	24 / 34
with whisky, served with cress, pickled vegetables & herb-dip, mustard butter & toast	
Coloured tomato salad with peaches 🌾	18
on cashew cream with togarashi seasoning made from sesame, mandarin, chili & pepper	
with Burrata	19
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

Gazpacho – cold Spanish vegetable soup	16
with cucumber-gin sorbet & balsamic pearls	
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	
Summer-herb potato-gnocchi	22
on roasted vegetable sauce with parmesan & roasted pine nuts	

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 parsley mashed potatoes & spinach with garlic-onion butter	
Organic braised beef stew with morels 🌾	44
pearl onions, peas & creme fraîche with parsley mashed potatoes & summer vegetables	

Main dishes – traditional & international

Grilled pike perch filet on herb cream sauce	45
with parsley mashed potatoes, summer vegetables & chive oil	
Spicy king prawns „Chorizo” with summer-herb potato gnocchi	45
pepperoncini, fermented garlic & parmesan with Tellicherry-pepper from Etzingers mill	
Grilled lamb filets on raspberry-bacon-sauce 🌾	46
with mascarpone dried tomato ravioli & ratatouille	
„Cajun New Orleans“ Swiss chicken breast cubes & grilled king prawn	38
on spicy cajun-cream sauce, linguine-pasta & summer vegetables	
Finely sliced veal filet „Zürich 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
summer-herb gnocchi & spinach with garlic-onion butter	
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, eschalots, Cognac & cream	
Surf & Turf we serve 2 grilled king prawns „provençale“ to your steak 🌾	+ 8

🌾 = glutenfree

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	
Coloured tomato salad with peaches 🌾	18
on cashew cream with togarashi seasoning made from sesame, mandarin, chili & pepper	
Indian curry soup 🌾	16
with fresh mango, coriander & mango espuma	
Summer-herb potato gnocchi	22
on roasted vegetable sauce, vegan cheese & roasted pine nuts	

Main courses vegan

Summer-herb potato gnocchi	33
on roasted vegetable sauce, seasonal vegetables, vegan cheese & roasted pine nuts	
Crispy organic Tofu from Thurgau 🌾	33
with chickpea-coconut curry on spicy, fruity Madras sauce with summer vegetables, Papadam-Cracker & mango-Chutney	
Organic lemon-thyme ravioli on prosecco sauce	34
with ratatouille & vegan cheese	

Starters vegetarian

Candela salad bowl 🌾	15
with salad leaves, fruits, vegetables, roasted seeds & nuts on house dressing	
Coloured tomato salad with peaches 🌾	18
on cashew cream with togarashi seasoning made from sesame, mandarin, chili & pepper	
with Burrata	19
Green papaya salad 🌾	19
with carrots, pepperoncini, peanuts & coriander	
Gazpacho – cold Spanish vegetable soup	16
with cucumber-gin sorbet & balsamic pearls	
Indian curry soup 🌾	16
with fresh mango, coriander & mango espuma	
Summer-herb potato-gnocchi	22
on roasted vegetable sauce, parmesan & roasted pine nuts	

Main courses vegetarian

Summer-herb potato-gnocchi	33
on roasted vegetable sauce, seasonal vegetable, parmesan & roasted pine nuts	
Crispy organic Tofu from Switzerland 🌾	33
with chickpea-coconut curry on spicy, fruity Madras sauce with vegetables, Papadam-Cracker & mango-Chutney	
Organic mascarpone dried tomato ravioli	34
with ratatouille, sage butter & 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	