

Starters

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

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| Sashimi from Tuna- & Scottish salmon | 26 |
| ponzu sauce, spring onions, wasabi-mayonnaise, cress, pickled ginger & green papaya salad with a shot of Japanese sake + 4.- | |
| Smoked Scottish salmon tartar smoked in Toggenburg | 26 |
| honey-dill-mustard sauce, horseradish mousse & toast | |
| Octopus salad on spicy, smoked adobo-chili mayonnaise 🌾 | 26 |
| sweet potato mash, roasted corn, pickled red onions, coriander & nacho chips | |
| Beef tatare with whisky | 24 / 34 |
| cress, pickled vegetables & herb-yoghurtdip, mustard butter & toast | |
| Spicy green papaya salad 🌾 | 19 |
| carrots, pepperoncini, peanuts & coriander with grilled king prawns | 28 |
| Field salad on house dressing | 17 |
| chopped free range egg & herb croutons | |
| Caramelized goat cheese 🌾 | 21 |
| dried apricot chutney, field salad on house dressing | |
| Candela salad bowl 🌾 | 15 |
| salad leaves, fruits, vegetables, roasted seeds & nuts house- or balsamic dressing | |

Warm starters

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| Riesling cream soup 🌾 | 16 |
| grapes marinated in white wine & parmesan | |
| Indian curry soup 🌾 | 16 |
| fresh mango, coriander & mango espuma with king prawn cubes | 19 |
| 3 scallops in the shell | 24 |
| Café de Nippon butter, yuzu pearls & panko-crunch | |
| Spicy king prawns «Chorizo» 🌾 | 26 |
| fermented garlic, pepperoncini, parmesan & Tellicherry-pepper | |
| Porcini mushroom ravioli with leek à la crème | 23 |
| walnut pesto refined with black garlic & parmesan | |

Main dishes – traditional & international

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|--|----------------------|
| Grilled pike perch filet on herb cream sauce 🌾 | 45 |
| parsley mashed potatoes, chive oil & seasonal vegetables | |
| Spicy king prawns „Chorizo” | 45 |
| potato gnocchi, pepperoncini, fermented garlic, parmesan & Tellicherry-pepper | |
| Pink roasted venison filet on cranberry-cognac cream sauce | 48 |
| spätzli, red cabbage, chestnuts & red wine apple slices | |
| Organic beef meatloaf on red wine sauce | 42 |
| spätzli, red cabbage, chestnuts & red wine apple slices The organic beef is from the farm Frohwies in Toggenburg | |
| „Cajun New Orleans“ Swiss chicken breast cubes & grilled king prawn | 38 |
| spicy cajun-cream sauce, paccheri-pasta & seasonal vegetables | |
| Finely sliced veal filet „Zürich style“ 🌾 | 46 |
| mushroom sauce & buttered rösti | |
| Sliced veal liver 🌾 | 39 |
| herbs, onions, portwine sauce & buttered rösti | |
| Beef tenderloin with herb crust on blackcurrant jus | 300 g 65 200 g 55 |
| Porcini mushroom ravioli in spinach-egg dough, leek à la crème & caramelized chestnuts | |
| Beef filet medaillons with Café de Paris 🌾 | 300 g 64 200 g 54 |
| french fries & spinach on garlic-onion butter | |
| Beef filet medaillons on cognac-mustard cream sauce “ Diane” 🌾 | 300 g 64 200 g 54 |
| french fries & spinach on garlic-onion butter | |
| Surf & Turf we serve 2 grilled king prawns „provençale“ to your steak 🌾 | + 8 |

🌾 = glutenfree

Starters vegan

| | |
|---|----|
| Candela salad bowl 🌾 | 15 |
| salad leaves, fruits, vegetables, roasted seeds & nuts balsamic dressing | |
| Field salad on balsamic dressing 🌾 | 16 |
| roasted seeds & nuts | |
| Spicy green papaya salad 🌾 | 19 |
| carrots, pepperoncini, peanuts & coriander | |
| Indian curry soup 🌾 | 16 |
| fresh mango, coriander & mango espuma | |
| Pumpkin ravioli on roasted pumpkin sauce | 23 |
| pumpkin seeds, its oil & vegan cheese | |

Main courses vegan

| | |
|--|----|
| Crispy organic Tofu from Thurgau 🌾 | 34 |
| spicy, fruity Madras sauce, chickpeas, vegetables, Papadam-cracker & mango-chutney | |
| Pumpkin ravioli with roasted pumpkin sauce | 34 |
| coco beans, pumpkin seeds, its oil & vegan cheese | |
| Cajun Pasta «New Orleans» | 32 |
| spicy cajun-sauce, paccheri-pasta & seasonal vegetables | |

Starters vegetarian

| | |
|--|----|
| Candela salad bowl 🌾 | 15 |
| salad leaves, fruits, vegetables, roasted seeds & nuts house dressing | |
| Field salad on house dressing | 17 |
| chopped free range egg & herb croutons | |
| Caramelized goat cheese 🌾 | 21 |
| dried apricot chutney, field salad on house dressing | |
| Green papaya salad 🌾 | 19 |
| carrots, pepperoncini, peanuts & coriander | |
| Riesling cream soup 🌾 | 16 |
| grapes marinated in white wine & parmesan | |
| Indian curry soup 🌾 | 16 |
| fresh mango, coriander & mango espuma | |
| Porcini mushroom ravioli with leek à la crème | 23 |
| walnut pesto refined with black garlic & parmesan | |

Main courses vegetarian

| | |
|--|----|
| Crispy organic Tofu from Switzerland 🌾 | 34 |
| spicy, fruity Madras sauce, chickpeas, vegetables, Papadam-cracker & mango-chutney | |
| Pumpkin ravioli with roasted pumpkin sauce | 34 |
| coco beans, pumpkin seeds, its oil & parmesan shavings | |
| Cajun Pasta «New Orleans» | 32 |
| spicy cajun-cream sauce, paccheri-pasta & seasonal vegetables | |
| Porcini mushroom ravioli with leek à la crème | 35 |
| walnut pesto refined with black garlic & parmesan | |

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Dessert

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|---|-------|
| Chocolate-walnut brownie | 15 |
| Raspberry coulis & sour cream ice cream | |
| Cheesecake with passionfruit-mango coulis | 15 |
| mango & passion fruit sherbet | |
| Caramel-hazelnut-brittle parfait 🌾 | 14 |
| pistacios & wild blueberry compote | |
| Mango-blueberry-chocolate-cake 🌾 vegan | 15 |
| fresh mango & passion fruit sherbet | |
| Vermicelles 🌾 | 12 |
| meringues & whippet cream | |
| with vanilla ice cream | 14 |
| Home made iced coffee 🌾 | 12 |
| whipped cream | |
| served with Baileys | 14 |
| Passionfruit sherbet 🌾 | 16 |
| Malfy Gin from Italy | |
| Raspberry sherbet 🌾 | 16 |
| Champagner Louis Roederer | |
| Lemon sherbet 🌾 | 16 |
| Cîroc Vodka from France | |
| Organic apple sherbet 🌾 | 16 |
| Calvados Christian Drouin | |
| Affogato 🌾 | 9 |
| Home made vanilla ice cream with espresso | |
| with Frangelico | 13 |
| with Bermontis | 13 |
| Cheeseplate | 17.50 |
| 1 piece of cheese | 8.00 |
| We will serve our cheese with pear bread and homemade mustard | |

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