

## Starters

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

|  |         |
|--|---------|
| <b>Sashimi from Tuna- &amp; Scottish salmon</b>  | 26      |
| ponzu sauce, spring onions, wasabi-mayonnaise, cress, pickled ginger & green papaya salad<br><b>with a shot of Japanese sake + 4.-</b> |         |
| <b>Smoked Scottish salmon</b> smoked in Neckertal  | 26      |
| horseradish crème fraîche, fried capers, avocado, garden cress oil & toast   |         |
| <b>Octopus salad on spicy, smoked adobo-chili mayonnaise</b> 🌾   | 26      |
| sweet potato mash, pickled red onions, coriander & nacho chips   |         |
| <b>Beef tatare with whisky</b>   | 24 / 34 |
| cress, pickled vegetables & herb-yoghurtdip, mustard butter & toast  |         |
| <b>Smoked duck breast</b> 🌾  | 21      |
| celleriac salad, apple, walnut & pickled cranberries   |         |
| <b>Spicy green papaya salad</b> 🌾  | 18      |
| carrots, pepperoncini, peanuts & coriander<br><b>with grilled king prawns with Teriyaki &amp; Furikake seasoning</b>                   | 28      |
| <b>with crispy organic tofu &amp; mango-chutney</b> 🌾  | 22      |
| <b>Field salad on house dressing</b>   | 17      |
| chopped free range egg & herb croutons   |         |
| <b>Candela salad bowl</b> 🌾  | 15      |
| salad leaves, fruits, vegetables, roasted seeds & nuts<br>house- or balsamic dressing  |         |

## Warm starters

|   |    |
|---|----|
| <b>Riesling cream soup</b>  | 16 |
| Appenzeller cheese praliné & grapes                                   |    |
| <b>Indian curry soup</b> 🌾  | 16 |
| fresh mango, coriander & mango espuma<br><b>with king prawn cubes</b> | 19 |
| <b>Spicy king prawns «Chorizo»</b> 🌾                                  | 26 |
| fermented garlic, pepperoncini, parmesan & Tellicherry-pepper         |    |
| <b>Pumpkin ravioli on roasted pumpkin sauce</b>                       | 23 |
| pumpkin seeds, its oil & parmesan                                     |    |

## Main dishes - traditional & international

|   |                      |
|---|----------------------|
| <b>Grilled pike perch filet on herb cream sauce</b> 🌾                                   | 45                   |
| lemon mashed potatoes, garden cress oil & seasonal vegetables                           |                      |
| <b>Spicy king prawns „Chorizo”</b>  | 45                   |
| potato gnocchi, pepperoncini, fermented garlic, parmesan & Tellicherry-pepper           |                      |
| <b>Grilled king prawns on spicy, fruity madras curry sauce</b> 🌾                        | 47                   |
| chickpeas, vegetables & crunchy papadam-cracker   |                      |
| <b>Organic beef meatloaf on red wine sauce</b>  | 42                   |
| spätzli & vegetables<br><b>The organic beef is from the farm Frohwies in Toggenburg</b> |                      |
| <b>Pink roasted lamb filet on raspberry-bacon-sauce</b> 🌾                               | 46                   |
| potato gratin & coco beans  |                      |
| <b>„Cajun New Orleans“ Swiss chicken breast cubes &amp; grilled king prawn</b>          | 38                   |
| spicy cajun-cream sauce, paccheri-pasta & seasonal vegetables                           |                      |
| <b>Finely sliced veal filet „Zürich style“</b> 🌾  | 46                   |
| mushroom sauce & buttered rösti   |                      |
| <b>Sliced veal liver</b> 🌾  | 39                   |
| herbs, onions, portwine sauce & buttered rösti  |                      |
| <b>Beef tenderloin cubes on spicy stroganoff sauce</b>                                  | 46                   |
| spätzli, vegetables & crème fraîche   |                      |
| <b>Beef filet medaillons with Café de Paris</b> 🌾                                       | 300 g 64    200 g 54 |
| french fries & spinach on garlic-onion butter   |                      |
| <b>Beef filet medaillons on cognac-mustard cream sauce “ Diane”</b> 🌾                   | 300 g 64    200 g 54 |
| potato gratin & vegetables  |                      |
| <b>Surf &amp; Turf</b> 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

|   |    |
|---|----|
| <b>Candela salad bowl</b> 🌾   | 15 |
| salad leaves, fruits, vegetables, roasted seeds & nuts<br>balsamic dressing |    |
| <b>Field salad on balsamic dressing</b> 🌾                                   | 16 |
| roasted seeds & nuts  |    |
| <b>Spicy green papaya salad</b> 🌾   | 18 |
| carrots, pepperoncini, peanuts & coriander                                  |    |
| <b>with crispy organic tofu &amp; mango-chutney</b> 🌾                       | 22 |
| <b>Indian curry soup</b> 🌾  | 16 |
| fresh mango, coriander & mango espuma                                       |    |
| <b>Pumpkin ravioli on roasted pumpkin sauce</b>                             | 23 |
| pumpkin seeds, its oil & vegan cheese                                       |    |

## Main courses vegan

|  |    |
|--|----|
| <b>Crispy organic tofu from Thurgau</b> 🌾  | 34 |
| spicy, fruity Madras sauce, chickpeas, vegetables, Papadam-cracker & mango-chutney |    |
| <b>Pumpkin ravioli with roasted pumpkin sauce</b>                                  | 34 |
| coco beans, pumpkin seeds, its oil & vegan cheese                                  |    |
| <b>Organic potato gnocchi with creamy ragoût from morels &amp; mushrooms</b>       | 33 |
| vegetables & garden cress oil  |    |

## Starters vegetarian

|  |    |
|--|----|
| <b>Candela salad bowl</b> 🌾  | 15 |
| salad leaves, fruits, vegetables, roasted seeds & nuts<br>house dressing |    |
| <b>Field salad on house dressing</b>                                     | 17 |
| chopped free range egg & herb croutons                                   |    |
| <b>Cellery salad</b> 🌾   | 16 |
| apple, walnut & pickled cranberries                                      |    |
| <b>Green papaya salad</b> 🌾  | 18 |
| carrots, pepperoncini, peanuts & coriander                               |    |
| <b>with crispy organic tofu &amp; mango-chutney</b> 🌾                    | 22 |
| <b>Riesling cream soup</b> 🌾   | 16 |
| Appenzeller cheese praliné & grapes                                      |    |
| <b>Indian curry soup</b> 🌾   | 16 |
| fresh mango, coriander & mango espuma                                    |    |
| <b>Pumpkin ravioli on roasted pumpkin sauce</b>                          | 23 |
| pumpkin seeds, its oil & parmesan shavings                               |    |

## Main courses vegetarian

|  |    |
|--|----|
| <b>Crispy organic tofu from Switzerland</b> 🌾                                      | 34 |
| spicy, fruity Madras sauce, chickpeas, vegetables, Papadam-cracker & mango-chutney |    |
| <b>Pumpkin ravioli with roasted pumpkin sauce</b>                                  | 34 |
| coco beans, pumpkin seeds, its oil & parmesan shavings                             |    |
| <b>Organic potato gnocchi with creamy ragoût from morels &amp; mushrooms</b>       | 33 |
| vegetables & garden cress oil  |    |

🌾 = glutenfree

## Dessert

|  |    |
|--|----|
| <b>Chocolate-walnut brownie</b>                      | 15 |
| raspberry coulis & sour cream ice cream              |    |
| <b>Cheesecake with passionfruit-mango coulis</b>     | 15 |
| mango & passion fruit sherbet                        |    |
| <b>Poched portwine-pear</b> 🌾                        | 14 |
| vanille-lemon cream & snickers ice cream             |    |
| <b>Mango-blueberry-chocolate-cake</b> 🌾 <b>vegan</b> | 15 |
| fresh mango & passion fruit sherbet                  |    |
| <b>Home made iced coffee</b> 🌾                       | 12 |
| whipped cream  |    |
| served with Baileys                                  | 14 |
| <b>Passionfruit sherbet</b> 🌾                        | 16 |
| Malfy Gin from Italy                                 |    |
| <b>Raspberry sherbet</b> 🌾                           | 16 |
| Champagner Louis Roederer                            |    |
| <b>Lemon sherbet</b> 🌾                               | 16 |
| Cîroc Vodka from France                              |    |
| <b>Affogato</b> 🌾                                    | 9  |
| Home made vanilla ice cream with espresso            |    |
| with Frangelico                                      | 13 |
| with Bermontis                                       | 13 |
| <b>Taleggio cheese</b>                               | 14 |
| olive tapenade, fig püree & roasted rosmarj focaccia |    |
| <b>Stilton cheese</b>                                | 15 |
| poched redwine pear                                  |    |

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