

Starters

Green Leaf Salad
with Granny's dressing
and roasted seeds
9.50

Apple-Horseradish-salad with radish
chervil and roasted walnuts
11

Smoked deer filet from Lucerne on a purslane salad
and wild garlic vinaigrette
17

Tatar of Swiss free-range beef
served with crumby bread
butter and salad bouquet
18 / 32

Soup of the day
9

Cabbage turnip cream soup
with tasty parsley foam
11.50

Gratinated goat cheese from Toggenburg with Flower honey
served on warm lentil salad
13

Main

Rösti's Meat Loaf
with creamy porcini sauce
32

Sure Mocke (vinegar-braised beef)
as in the good old times
34

Self-made roast sausage «Alpenrose» (Lamb, Pork, cows)
with compote of shallots
27

Breast of Ribel-corn fed chicken from St. Gallen
filled with wild garlic and fresh cheese
31

Fried veal sweetbread with
creamy tarragon sauce
28

Swiss catch of the day
with herbed-oil
Price of the day

Handmade Fresh Vegetarian Ravioli
28

Pie of caramelised salsify, watercress
and diked yogurt
25

Chard leafs stuffed with wheat, spring carrots and spinach,
gratinated with Mountain cheese
26

All meat and fish main courses are served
with seasonal vegetables and one side dish of your choice:

mashed potatoes, spätzli, rice or rosemary potatoes

Prices in CHF incl. 7.7% VAT / All meat and fish is of Swiss origin
Allergies and intolerances: In this regard, we ask you to inform our employees

Desserts

Pear cheesecake
with nut brittle
12

Chocolate Mousse
with double cream
10

Seasonal dessert
our daily offer

ice cream & sorbet
4.50 per scoop

Marigold carrot cake
with whipped cream
9

Trio of regional cheeses
served with homemade compote
12