

## Starters

Colourful mixed leaf salad  
with Grandma's house dressing  
and roasted seeds  
12.50

Field Salad with herb croutons, softly boiled organic egg  
and sautéed organic mixed mushrooms  
17.50

Free-range beef tartare  
with toasted house bread, butter, and salad garnish  
23/36

Pumpkin-cabbage salad with Birnel-Linaiquette  
Dallensiler fresh goat cheese, caramelized almonds and purslane  
16

Celeriac-chestnut-ramen-suppe with Edel White Vodka,  
caramelized onions and croutons  
13

Cheese-bacon pie served with organic crème fraîche and chicory salad  
16/32

P.S.:

We source all locally grown and available food such as vegetables,  
fruits, meat, and fish products from regional Swiss agriculture.  
These are complemented by some spices and products from other climates.

## Main

Rösti's veal meatloaf  
with mushroom cream sauce  
41.50

Sure Mücke (vinegar-braised beef)  
as in the good old times  
43

Daily Special from the charcoal grill  
Daily price

Whole Bachler organic trout in a puff pastry crust, filled with herbs,  
served with seasonal vegetables  
42

Seasonal vegetarian homemade ravioli  
24/36

Ragout of Swiss organic lentils with winter vegetables, caramelized salify  
and parsnip foam 🌱  
36

Pumpkin risotto with pan-fried organic mixed mushrooms,  
roasted Jerusalem artichokes and gold flaxseed crackers  
36

🌱 = vegan

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


Mashed potatoes, spätzle, polenta or Ticino-style risotto

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

Homemade chestnut Vermicelli with Kirsche and meringue  
14.50

Chocolate mousse  
with double cream  
13

Vegan pear tartlet with corn-oat ice cream   
13.50

Homemade organic buttermilk ice cream  
different flavors available  
6.50  
with whipped cream  
+1.80

Trio of regional cheese  
served with homemade compote  
14

### Recommended wine:

Tobias Sweet AOC St. Gallen, Tobias Schmid  
Bernegg, Pinot Noir and Johannisberg  
1 dl 12.50

### From the fridge

Säntis Cream 18 Vol%  
4cl 9.50

## Dinner Menu