

## Starters

Green leaf salad  
with Grammy's dressing  
and roasted seeds  
9.50

Pumpkin cabbage salad with fresh goat cheese from Dallenwil  
with a pear vinaigrette  
12.50

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

Lamb's lettuce on house dressing with egg and croissants  
14.50

Home-pickled salmon from Lostallo with honey mustard  
with roasted house bread and seasonal salad  
17.50

Soup of the day  
9

## Mains

Rösti's Meat Loaf  
with creamy porcini sauce  
32

Swire Mokka (vinegar-braised beef)  
as in the good old times  
34

Angus beef rump steak from Emmetbürgen  
with herb butter and rosemary jus  
38

Home-pickled fallows deer steaks  
with red cabbage  
27

Whole baked Bachler organic trout  
filled with herbs and lemon  
32

Homemade ravioli with sage butter 🌿  
18/29

Bean and vegetable ragout on parsnip puree with kale  
and roasted pumpkin seeds 🌱

Pumpkin omelette gratinated with Girenbader Bach-Thal cheese  
with horseradish curd and caramelized salsify 🌱  
28



Vegetarian



Vegan

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

Mashed potatoes, spätzli, risotto or rosemary polenta

## Desserts

Cinnamon "sucil"  
with baked apple sorbet and quince sauce  
13.50

Chocolate Mousse  
with double cream  
11

Homemade Vermicelles with cherry,  
Meringue and cream  
14.50

Home made ice-cream  
Lemon  
Strawberrie  
Plum  
4.50 per scoop

Trio of regional Cheeses  
served with homemade compote  
12

## Recommended wine

Tobias Sweet AOC St. Gallen, Tobias Schmid  
Bernegg, Pinot Noir and Johanner  
1 dl 10.50

## From the fridge

Jäntis Cream 18 Vol%  
4cl 9.50

Dinner Menu