

Starters

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

Celery-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

Daily special from the Duroc free-range pig from Dalos-Kloster
Daily rate

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 🌱

Beetroot omelette gratinated with Girenbader Bach-Tal 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, spaetzli, 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
Gardis
4.50 per scoop

Trio of regional cheeses
served with homemade compote
12

Recommended wine

tobias sweet AOC St. Gallen, Tobias Schmid
Berneck, Pinot Noir and Johanner
1 dl 10.50

From the fridge

Jäntis Cream 18 Vol%
4cl 9.50

Dinner Menu