



MENU 1

Vegetables tartar
with
green asparagus

**

Potatoe ravioli and
koriander salsa

**

Fried Seabass fillet on
stockfish brandade with
red pepper spume

**

Caramelized honey parfait
with rhubarb stew and
fresh strawberries

CHF 74.-



MENU 4

Carpaccio of marinated
beef fillet with avocado
spume and sesame chips

**

Fried monkfish with melon
couscous and lemons fumet

**

Sweets composition
Die Krone Gottlieben

CHF 74.-

Our Chef Raphael Lüthy has picked up a choice of 3-, 4- and 5-course-menus from our specialities - perfect for banquets of any kind!

Do you have personal wishes, would you like to replace some courses or to create whole new menus? Don't hesitate to communicate your ideas. We're glad to present you an offer!

MENU 2

Duo from red tunafish
and spiced salmon

**

Veal fillet medaillons from
Thurgau with green asparagus
and morel cream sauce

**

Sweets composition
Die Krone Gottlieben

CHF 85.-

MENU 3

Lukewarm atlantic lobster on
spring salad and asparagus tops

**

Tournedos of beef from the
narby Schrofenhof on rosemary
rösti with shallot confit and red
wine sauce

**

Vanilla souffle with portwine-
berries grout and strawberry
sorbet

CHF 88.-

MENU 5

Truffled goat cheese terrine
in cidre jacket with balsamico
apple pearls

**

Homemade „Eierschwamm“
mushroom raviolis with
white tomato spume and
rocket salad

**

Chocolate trilogy on
passionfruit mirror

CHF 68.-





MENU 6

„Milke“ from veal in an almond jacket on spring potatoes salad with sherry vinegar and nuts oil

**

Foamed lobster cream with cognac

**

Rose-coloured, fried lamb on estragon sauce with carmelised garlic

**

Strawberry tiramisú

CHF 84.-



MENU 7

Salad creation with guinea fowl breast on sherry vinegar dressing

**

Riesling soup „Müller Thurgau“ from Nussbaumen with green asparagus

**

Fried perch fillet with sauce tartar and boiled potatoes

**

Crème brulée with fruits sorbet
CHF 79.-

MENU 8

Sashimi from peppered orkney salmon with cucumber salad

**

Tomatoe soup with fried lamb skewer and garlic croutons

**

Fried and stewed parts from swiss barn rabbits with grappa, spring vegetables and new potatoes

**

Apples tarte with cidre sabayon and calvados ice cream

CHF 84.-

MENU 9

Salad variation with slices of fried quail breast on olive herbs pesto

**

Pike foam dumplings from the Lake of Constance with young spinach on saffron bloom sauce

**

Beef entrecote, fried in the oven, with tarragon sabayon and merlot sauce, vegetables fresh from the market and potatoes gratin

**

Vanilla panna cotta with blackberry maracuja coulis and peppermint

CHF 88.-



MENU 10

VEGETARIAN

Millefeuille from green asparagus on morel cream sauce

**

Carlic cream soup with brioche croutons

**

Risotto with fontina cheese, balsamico reduction and grilled provincial vegetables

**

Warm chocolate cake with pears stew and caramel ice cream

CHF 79.-

MENU 11

Amuse-bouche

**

Rocket salad with pata negra ham, planed parmesano cheese and aceto balsamico vinegar

**

Cappuccino from garden herbs with „milke“ heart roses

**

Red Mullet fish fillet on olives ratatouille with oranges saffron sauce

**

Rose-coloured, fried lamb on sherry sauce with vegetables choice and homemade tagliatelle pasta

**

Sorbet variation with exotic fruits

CHF 98.-

MENU 12

Amuse-bouche

**

„Milke“ from veal in an almond jacket on spring potatoes salad with sherry vinegar and nut oil

**

Fried langustine with thyme pepper on canaroli risotto with fontina cheese and black olives

**

Crispy young pork from Ormalingen on „Klosterbräu“ rosmary sauce with seasonal vegetable

**

Cheese selection with fresh apple bread

**

Oranges cappuccino with mocha tarte

CHF 95.-

MENU 14

THE FISH MENU

Amuse-bouche

**

Lukewarm tunafish salad on cucumber potatoe carpaccio and curry foam

**

Bouillabaisse from fishes of the Lake of Constance with fried Aioli bread

**

Fried zander fillet on small beans with sherry tomatoes stew

**

Trilogy of atlantic lobster, monkfish and seabass on champain sauce with spinach and perfume rice

**

Caramelized honey parfait with rhubarb stew and strawberries

CHF 110.-



MENU 13

REGIONAL SPECIALITIES

Amuse-bouche

**

Salad variation with fried perch fillet and sauce tartar

**

„Müller Thurgau“ Riesling soup from Nussbaumen with herbs from nearby Ittingen monastery

**

Beef fillet slices from the nearby Schrofenhof with black pepper, fine beans in ham jacket and potatoes gratin

**

„Arenenberger“ cheese variation with grapes

**

Warm apple tarte with vanilla ice cream and peppermint

CHF 96.-

