

MENU

SALADS, STARTERS

Green salad 9.-

Mixed salad

The salads are served with ginger-coconut dressing, french or italian sauce.

13.-

Ravioli with biologically produced young Goat Cheese

With sage butter from the spice garden and a sauce with limes and sour cream.

28.-

Beef Paillard of local Highland cow

On lime sauce on salad.

28.-

Shrimp salad with avocado

24.-

Variation of Goose Liver

With Zwyer caviar.

42.-



SOUPS

Riesling Cream Soup

With pike dumplings from Lake of Constance.

16.-

Pot au feu

With „Siedfleisch“ from the Scottish Highland Cow.

18.-

FISH

Monkfish Slice

With tomatoe fragrant rice on tasty Thai Curry sauce and gratinated with goat cheese.

52.-

Crisp deep-fried Perch Fillet with Sauce Tartar

Those fillets already were the pinnacle of Rosa Tschudi, the owner of our house in the seventies and one of the most famous swiss cooking book authors.

46.-

Whitefish Fillet with This Season's Vegetables

Roasted whitefish fillet from Lake Constance, with boiled potatoes and Riesling mousse.

48.-

Arctic char on wine mousse

With shrimps spaghetti.

38.-



MEAT

Châteaubriand of Beef Fillet with Tarragon Sabayon

Beef fillet from nearby Schrofenhof near Kreuzlingen, served with potato gratin and vegetables. For two persons or more, p. person **63.-**

Scottish Lamp chops

With rosemary potatoes and spicy tomatoes. **48.-**

Braised beef from nearby Schrofenhof

With fresh mushrooms and mashed potatoes. **38.-**

Kalbshaxe, stewed for 30 hours

Served in two courses with two different sidedishes. A highlight between classic and modern kitchen art, found out by our kitchen chef. **59.-**

Entrecôte of local beef

With fresh vegetable salads.

150 grams	39.-
200 grams	45.-
300 grams	55.-
400 grams	65.-
500 grams	75.-

Corn poulard breast

With fresh vegetable salads. **38.-**



VEGETARIAN DISHES

Daily the best

Our Chef de Cuisine Raphael Lüthy daily prepares wonderful dishes without meat and fish for you. Seen that most of them are chosen according to the offers from the regional Market, we can't list them here.

Our personnel will gladly advise you.

DESSERTS, CHEESE

Cheese selection

Best french cheeses, combined with regional specialities from Eastern Switzerland. The cheese is offered on the char in our Gourmet Restaurant Der Schwarze Schwan. **14.50**

Weekly from the finest

We've got nicest Ice Cream and wonderful desserts for you! We often try out new recipes and offer new delicacies every week. A lot of those sweet seductions are produced freshly according to the market.

Our personnel will gladly advise you.

