

DRIVERS

Gin Tonic for Driver	Siegfried Wonderleaf, Tonic, Rosmarin	15
Vertschi Hugo	Vertschi, Holundersirup, Limette, Minze, Soda	12
Virgin Caipirinha	Ginger Ale, Limette, Rohrzucker	12
Virgin Mojito	Ginger Ale, Limette, Minze, Rohrzucker	12

APERRO

Lillet Rosé Tonic	Lillet Rosé, Tonic	11
Hugo	Prosecco, Holunderblütensaft, Soda, Limette, Minze	11
Negroni	Gin, Vermuth Rosso, Campari	15
Moscow Mule	Wodka, Ginger Beer, Limette	15
Caipirinha	Zuckerrohrschnaps, Limette, brauner Zucker	13
Mojito	Weisser Rum, Limette, Minze, Soda	13
Pimms Nr°1 Cup	Kräuterlikör, Ginger Ale	13
Martini Dry	Gin, Vermuth trocken	14

SOURS

Aperol Sour	Aperol, Zitronensaft, Zuckersirup, O-Saft	13
Wiskey Sour	Bourbon, Zitronensaft, Zuckersirup, O-Saft	13
Amaretto Sour	Amaretto, Zitronensaft, Zuckersirup, O-Saft	13

SPRIT- ZER

Weisser Spritzer	Weisswein, Citro oder Soda	8
Rosé Spritzer	Rosé, Soda	10
Aperol Spritz	Prosecco, Aperol, Soda	11

SPRUDEL & WEIN

Crémant Blanc des Blancs	1 dl	Boeckle	9
Crémant Rosé	1 dl	Boeckle	10
Champagner Extra Brut	1 dl	Collard Picard	18
Federweiss	1.25 dl	Tobias, St. Galler Rheintal	8
Grüner Veltliner	1.25 dl	Ruttenstock, Österreich	8
Chardonnay	1.25 dl	Klein, Österreich	8
Sauvignon Blanc	1.25 dl	Pratsch, Österreich	8
Rosé Prestige	1.25 dl	Domain Montrose, Frankreich	8
Pinot Noir G3	1.25 dl	Tobias, St. Galler Rheintal	9
Zweigelt Reserve	1.25 dl	Kroiss, Österreich	9
Nero di Troia	1.25 dl	Mancinello, Italien	9
Confidencial Reserve	1.25 dl	Casa Santos, Portugal	8

AFTER DINNER

Espresso Martini	Espresso, Vodka, Kaluha, Kaffeebohnen	15
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Gourmet tasting bites



If you combine three portions of Tasting bites it corresponds to the size of a main course.

VEGGIE & VEGAN

	Tasting-bites	Main-course
Marco Polos salad Fried Egg Lamb's lettuce Horseradish Dressing Radish Croutons Sautéed chanterelles + Bacon	16 +2	
Burrata <i>Apulia</i> Tomatoes Tomato-olive-concassée	19	
Homemade Gnocchi Basil pesto Cherry Tomatoes Spinach Parmesan	17	27
Creamy chanterelle risotto Arugula dried tomatoes Parmesan Herb Chip	16	27
Spicy Malai Kofta <i>Vegan</i> Vegetable balls Tomato sauce Basmati rice Peperoncini Young leek Coriander	17	25

FISH

Marinated prawns Light Lemon Cream Sauce Linguini Peas Spinach Peperoncini		27
Gotthard pike perch <i>Spring water Uri Alps</i> Boiled potatoes Chanterelles Radishes Young leeks White wine Velouté	21	33

MEAT

	Tasting- bites	Main- course
Marrowbone <i>Luma Delikatessen</i> Lemon and lime zest Shallots Brioche Toast	19	
Beef Tartare 60g 180g <i>Swiss Prime Beef</i> Pickled egg yolk shavings Butter Brioche Toast	26	43
Caesar Salad Lemon Chicken Lettuce Salad Cherry tomatoes Caesar Dressing Parmesan Bacon Croutons	16	28
Pork Belly Bao Bun <i>Basil Waibel, Heerbrugg</i> Asia Jus Peanuts Coriander Pepperoncini Soy sprouts	15	31
Beef fillet 200g <i>Swiss Prime Beef</i> Market vegetables One side dish and sauce of choice + Shrimps		55 +10
Veal Flank Steak 250g Sautéed Mushrooms Spinach A side dish and sauce of your choice		45
Chicken breast Supreme 180g <i>Basil Waibel, Heerbrugg</i> Ratatouille A side dish and sauce of your choice		35

SIDES & SAUCES

Fries | Sweet potato fries | Parsley potatoes
White wine risotto | Linguini | Market vegetables |
Pepper Cream Sauce | Port Wine Jus | Herb butter

Wiener Schnitzel of veal 44
French fries | Market Vegetables | Cranberries

CLASSICS

Wiener Schnitzel of pork 29
French fries | Market Vegetables

Cordon bleu of pork 38
Gruyere Cheese | Jambolino Ham
French fries | Market vegetables

Origin
Beef, veal, pork, chicken, Gotthard zander: Switzerland
Shrimp: ASC Vietnam

Our service team will be happy to inform you about allergens, ingredients.
all prices incl. 8.1% VAT