

## Our wine recommendation

Bourgogne Chardonnay, Domaine Philippe Colin, Burgund 10/dl

Pinot Noir, Weingut Schmidheiny, Heerbrugg 9/dl

# bistro

ST.GALLEN

MONDAY  
OCTOBER 13

TUESDAY  
OCTOBER 14

WEDNESDAY  
OCTOBER 15

THURSDAY  
OCTOBER 16

FRIDAY  
OCTOBER 17

### SOUP OF THE DAY

#### Carrot and ginger soup

#### Leek soup with bacon

#### Lentil soup with sausages and vegetables

#### Goulash soup with chives

#### Vegetable soup

### SALAD

#### Mixed or leaf salad

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### STARTER

#### Chilled slices of roast beef

with herb salad  
and remoulade sauce

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### MAIN COURSE MEAT

#### Rosé beef rump

with «Schupfnudeln»,  
carrots and red wine jus

#### Pan fried pork neck

with potato gratin, beans  
and pepper cream sauce

#### Chicken saltimbocca

with saffron risotto  
and roasted cherry tomatoes

#### Minced meat with elbow macaroni

with homemade apple sauce

#### Beef lasagna

with tomato sauce  
and parmesan

### MAIN COURSE FISH

#### Sautéed char

with boiled potatoes, romanesco,  
lemon, capers and beurre blanc

#### Pike-perch with thyme crust

with beetroot risotto,  
celery and apple

#### «Perch Zuger Art»

with parsley purée and fennel

#### Gilthead

with couscous  
and apricot-pomegranate-almond  
pesto

#### Confit cod

with roasted potatoes,  
pointed cabbage  
and mustard-horseradish sauce

### MAIN COURSE VEGETARIAN

#### Asian vegetable curry

with basmati rice,  
peanuts, chili and cilantro

#### Swiss cheese pasta

with crispy fried onions  
and apple sauce

#### Stuffed oven-baked tomato

with mediterranean vegetables,  
marinated arugula  
and parmesan foam

#### Pan fried beetroot steak

with braised carrots  
and potato foam

#### Chili sin Carne

with oven-baked rice,  
corn, beans and tomatoes

### DESSERT

#### Coffee tiramisu

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PRICES: Salad or soup: CHF 9.00 | Starter: CHF 13.00 | Main course meat or fish: CHF 27.00 | Main course vegetarian: CHF 24.00 | Dessert: CHF 8.00

All prices are in Swiss francs (CHF) incl. 8.1% VAT. | If you have any questions about allergies please contact our service staff.

DESIGNATION OF ORIGIN: Beef, chicken, pork: Switzerland | Char, zander, perch, sea bream: Italy | Cod: Iceland