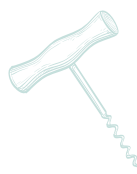


Our wine recommendation

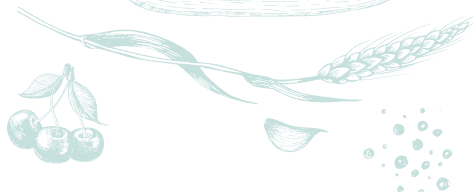
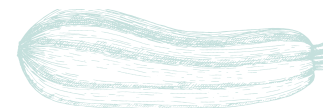
2023 Cabernet Sauvignon, Fly, non-alcoholic grape essence 9/dl

2025 Sauvignon Blanc, Flein, non-alcoholic grape juice 8/dl



bistro

ST.GALLEN



MONDAY
JUNE 01

TUESDAY
JUNE 02

WEDNESDAY
JUNE 03

THURSDAY
JUNE 04

FRIDAY
JUNE 05

SOUP OF THE DAY

Tomato soup
with croutons and chives

Cold cucumber soup
with cucumber pearls and dill

VEGAN

Truffled celery soup

Potato soup
with bacon and croutons

Beef bouillon
with soup pearls and parsley

SALAD

Mixed or leaf salad

Mixed or leaf salad

Mixed or leaf salad

Mixed or leaf salad

Mixed or leaf salad

STARTER

Melon and ham
with arugula and Parmesan

Melon and ham
with arugula and Parmesan

Melon and ham
with arugula and Parmesan

Melon and ham
with arugula and Parmesan

Melon and ham
with arugula and Parmesan

MAIN COURSE MEAT

Chicken skewer
with pilaf rice,
green pea and carrot vegetables
and bell pepper coulis

Boiled beef
with bouillon vegetables
and horseradish sauce

Pork loin
with spaetzle, buttered vegetables
and jus

Sliced beef
with rice, edamame
and lemongrass foam

**Minced meat
with elbow macaroni**
with applesauce
and crispy fried onions

MAIN COURSE FISH

Fishcake
with potato pureé,
broccoli and tartar sauce

Cod
with parsley potatoes,
asparagus and mustard sauce

Gilthead
with herb risotto, bell peppers
and lemon foam

Redfish
with couscous,
Mediterranean vegetables
and beurre blanc

Breaded coalfish
with sweet potato fries
and tartar sauce

MAIN COURSE VEGETARIAN

Lentil curry
with herb rice, cashews
and yogurt dip

VEGAN

Tortellini
with spinach-ricotta filling,
stewed tomatoes
and parmesan sauce

Vegetable strudel
with spinach,
potato foam and cress

**Grilled
vegetable skewer**
with halloumi, baked potatoes
and spicy sauce

VEGAN

Asparagus gnocchi
with cherry tomatoes
and Parmesan

VEGAN

DESSERT

**Homemade
mini dessert**

**Homemade
mini dessert**

**Homemade
mini dessert**

**Homemade
mini dessert**

**Homemade
mini dessert**

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 5.00

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 | Fishcake, Cod, Redfish, Coalfish: Iceland | Gilthead, Fishcake: Italy