

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 - FRIDAY | AUGUST 03 - AUGUST 07 2026

SOUP OF THE DAY

Coconut curry soup
with sesame and cilantro

VEGAN

SALAD

Mixed or leaf salad

STARTER

Salade niçoise
with potatoes, tuna, green beans, egg, tomato and olives

MAIN COURSE MEAT

Beef cutlets
with dauphine potatoes and green beans with bacon

MAIN COURSE FISH

Pan-fried pike perch
served on lemon risotto with almond broccoli
and beurre blanc foam

MAIN COURSE VEGETARIAN

Mushroom ravioli
with sautéed nectarine and Gruyère

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: Switzerland | Pikeperch: Estonia | Tuna: Thailand