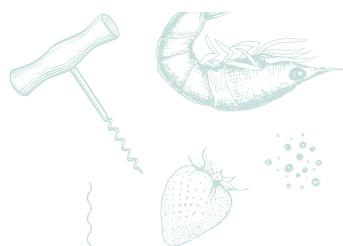


Unsere Weinempfehlung

Completer Signum, Cicero Weinbau, Malans 10/dl

Pinot Noir Classic, Weingut Wolfer, Weinfelden 9/dl



bistro

ST.GALLEN



MONDAY
FEBRUARY 09

SOUP OF THE DAY

Carrot and ginger soup
with lime

SALAD

Mixed or leaf salad

STARTER

Lamb's lettuce
with bacon, egg and potato dressing

MAIN COURSE MEAT

Beef roulade
with rissolé potatoes,
carrot purée and red wine jus

MAIN COURSE FISH

Pan-fried salmon
with Fregola Sarda,
fennel vegetables
and orange-dill sauce

MAIN COURSE VEGETARIAN

Lentil curry
with vegetables and pita bread
VEGAN

DESSERT

Apple cider cream
with whipped cream

TUESDAY
FEBRUARY 10

White bean soup
with bacon

Mixed or leaf salad

Lamb's lettuce
with bacon, egg and potato dressing

Pork steak
with Pont Neuf fries,
oven-roasted vegetables
and herb butter

Sea bream
with lime rice,
Asian vegetables and coconut foam

Potato noodles
with sauerkraut,
crème fraîche and chives

Apple cider cream
with whipped cream

WEDNESDAY
FEBRUARY 11

Beef broth
with poached egg and chives

Mixed or leaf salad

Lamb's lettuce
with bacon, egg and potato dressing

Turkey strips
with pasta, snow peas
and bell pepper cream sauce

Poached cod
with cauliflower purée,
glazed beetroot and chive sauce

Potato gnocchi
with artichokes, tomatoes,
olives and basil
VEGAN

Apple cider cream
with whipped cream

THURSDAY
FEBRUARY 12

Spicy vegetable soup
with sour cream
VEGAN

Mixed or leaf salad

Lamb's lettuce
with bacon, egg and potato dressing

Chicken breast
with parsley potatoes,
mixed vegetables and port wine jus

Pollock
with tomato crust
with risotto, cherry tomatoes
and basil

Lemon ravioli
with zucchini, spinach,
pine nuts and saffron sauce

Apple cider cream
with whipped cream

FRIDAY
FEBRUARY 13

Minestrone

Mixed or leaf salad

Lamb's lettuce
with bacon, egg and potato dressing

Beef roast
with potato purée,
carrots and gravy

Sea bass fillet
with spiced rice, pomegranate,
almonds and vadouvan

Vegetable strudel
with potato mouseline,
spring leeks and pink pepper
VEGAN

Apple cider cream
with whipped cream

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, turkey: Switzerland | Sea bream, sea bass: Italy | Salmon: Norway | Pollock: Estonia