

Unsere Weinempfehlung

Completer Signum, Cicero Weinbau, Malans 10/dl

Pinot Noir Classic, Weingut Wolfer, Weinfelden 9/dl

bistro

ST.GALLEN

MONDAY
FEBRUARY 09

TUESDAY
FEBRUARY 10

WEDNESDAY
FEBRUARY 11

THURSDAY
FEBRUARY 12

FRIDAY
FEBRUARY 13

SOUP OF THE DAY

Carrot and ginger soup
with lime

White bean soup
with bacon

Beef broth
with poached egg and chives

Spicy vegetable soup
with sour cream **VEGAN**

Minestrone

SALAD

Mixed or leaf salad

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Mixed or leaf salad

STARTER

Lamb's lettuce
with bacon, egg and potato dressing

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MAIN COURSE MEAT

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

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

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

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

Beef roast
with potato purée,
carrots and gravy

MAIN COURSE FISH

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

Sea bream
with lime rice,
Asian vegetables and coconut foam

Poached cod
with cauliflower purée,
glazed beetroot and chive sauce

**Pollock
with tomato crust**
with risotto, cherry tomatoes
and basil

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

MAIN COURSE VEGETARIAN

Lentil curry
with vegetables and pita bread **VEGAN**

Potato noodles
with sauerkraut,
crème fraîche and chives

Potato gnocchi
with artichokes, tomatoes,
olives and basil **VEGAN**

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

Vegetable strudel
with potato mousseline,
spring leeks and pink pepper **VEGAN**

DESSERT

Apple cider cream
with whipped cream

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with whipped cream

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