

Unsere Weinempfehlung

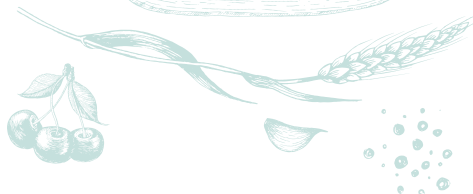
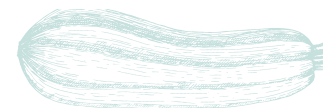
2023 Cabernet Sauvignon, Fly, non-alcoholic grape essence 9/dl

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



bistro

ST.GALLEN



MONDAY
APRIL 13

TUESDAY
APRIL 14

WEDNESDAY
APRIL 15

THURSDAY
APRIL 16

FRIDAY
APRIL 17

SOUP OF THE DAY

Asparagus soup
with spring onions

Cauliflower soup

Coconut-Lime soup
VEGAN

Tomato soup
with basil

Champagne soup
with chervil

SALAD

Mixed or leaf salad

Mixed or leaf salad

Mixed or leaf salad

Mixed or leaf salad

Mixed or leaf salad

STARTER

Tuna tartlet
with herb salad, edamame,
radishes and lemon vinaigrette

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with herb salad, edamame,
radishes and lemon vinaigrette

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MAIN COURSE MEAT

Chicken breast
with Sardinian fregola, asparagus,
peas, mushrooms and gravy

Pork tenderloin
with a crust of roasted onions,
potato purée
and butter-roasted vegetables

Beef strips
with pasta, broccoli
and cognac-pepper sauce

Pork Cordon Bleu
with French fries, carrots
and parsley

Turkey Saltimbocca
with herb potatoes, fresh vegetables
and a light cream sauce

MAIN COURSE FISH

Char fillet
with white wine risotto,
spinach leaves and beetroot broth

Confit cod
with wild rice, pointed cabbage
and chive sauce

Swiss salmon
with pan-fried potatoes,
lentil vegetables and beurre blanc

Fried fish
with potato and cucumber salad
and chive cream

Red fish curry
with coconut rice,
Asian vegetables and peanuts

MAIN COURSE VEGETARIAN

Spring rolls
with glass noodles,
vegetables and sweet chili sauce

Verjus Lentils
with falafe and sautéed mangold
VEGAN

Barley and lemon risotto
with green asparagus, mushrooms
and almond foam

Couscous
with cauliflower, toasted seeds
and herb dip
VEGAN

Madrocas Curry
with jackfruit, mango
and stir-fried vegetables
VEGAN

DESSERT

**Homemade
mini dessert**

**Homemade
mini dessert**

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mini dessert**

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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, turkey, Swiss salmon: Switzerland | Char: Italy | Cod, White fish: Iceland | Fish curry: Iceland, Norway | Tuna: Philippines