

Unsere Weinempfehlung

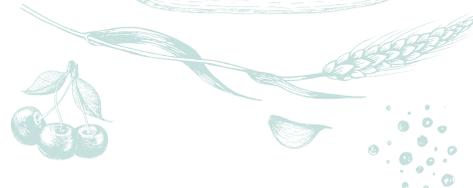
2023 Cabernet Sauvignon, Fly, non-alcoholic grape essence 9/dl

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



bistro

ST.GALLEN



MONDAY
MARCH 16

TUESDAY
MARCH 17

WEDNESDAY
MARCH 18

THURSDAY
MARCH 19

FRIDAY
MARCH 20

SOUP OF THE DAY

Chicken broth
with noodles and vegetables

Sweet corn soup
with popcorn

Wild garlic cream soup
with croutons

Curry apple soup
with coriander

VEGAN

Tomato soup
with crème fraîche

SALAD

Mixed or leaf salad

STARTER

Burrata
with tomato salsa,
basil cream and bread chips

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MAIN COURSE MEAT

Beef roulade
with pea purée,
romanesco broccoli and red wine jus

Asian Beef shoulder tip
with crispy potato purée,
sesame carrots and ginger jus

Sautéed chicken
with asparagus ravioli, cremolata
and glazed carrots

Chicken saltimbocca
with saffron risotto,
cherry tomatoes and veal jus

Sliced beef
with pasta and spring vegetables

MAIN COURSE FISH

Char fillet
with chive potatoes
and creamed cauliflower

Cod au gratin
with pan fried potatoes
and creamed leeks

Pike-Perch fillet
with diced potatoes,
bean cassoulet and leek foam

Coalfish «Vienna style»
with potato and cucumber salad,
tartar sauce and cranberries

Cichlid
with couscous,
ratatouille and beurre blanc

MAIN COURSE VEGETARIAN

Creamy gnocchi
with sun-dried tomatoes,
olives and basil nage

Mushroom ragout
with Bramata
and lemon-thyme sauce

Open burger
with oyster mushrooms,
pickled onions, baby spinach
and sweet potato fries

Cannelloni au gratin
with spinach leaves
and béchamel sauce

Wild garlic risotto
with pea patty and scamorza cheese

DESSERT

**Homemade
mini dessert**

**Homemade
mini dessert**

**Homemade
mini dessert**

VEGAN

**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: Switzerland | Char, Cichlid: Italy | Coalfish, Cod, Pike-Perch: Estonia |