

## 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  
OCTOBER 19

TUESDAY  
OCTOBER 20

WEDNESDAY  
OCTOBER 21

THURSDAY  
OCTOBER 22

FRIDAY  
OCTOBER 23

### SOUP OF THE DAY

#### Coconut soup

with tomatoes, leeks,  
and sesame oil

VEGAN

#### Curry soup

with pineapple and lime

VEGAN

#### Tomato soup

with basil and croutons

VEGAN

#### Forest mushroom soup

with Crème fraîche and parsley

#### Orange-pumpkin soup

with pumpkin seeds  
and pumpkin seed oil

VEGAN

### SALAD

#### Mixed or leaf salad

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### STARTER

#### Marinated boiled meat

with vegetables, lamb's lettuce,  
and pumpkin seed oil

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### MAIN COURSE MEAT

#### Chicken breast

with Ebly risotto, vegetables,  
and red wine sauce

#### Minced meat with elbow macaroni

with apple purée and fried onions

#### Veal meatloaf

with potato gratin, vegetables,  
and port wine jus

#### Beef brasato

with carrot-parsley purée, roasted  
vegetables, and shallot jus

#### Chicken thigh steak

with potatoes, pan-fried cabbage,  
and jus

### MAIN COURSE FISH

#### Pan-fried sea bass fillet

with herb couscous,  
crispy chard balls,  
and Riesling sauce

#### Char fillet

with chive potatoes,  
braised cucumbers,  
and beurre blanc

#### Plaice fillet

with herb crust, wild rice,  
sautéed leeks, and saffron sauce

#### Pike-perch fillet

with dauphine potatoes, romanesco,  
and beurre blanc

#### Pot-au-feu

of noble fish and shrimp  
with potatoes and vegetables

### MAIN COURSE VEGETARIAN

#### Vegetable strudel

with ginger-sweet potato purée  
and vegetable jus

VEGAN

#### Ravioli

with forest mushrooms,  
Crème fraîche, and kale

#### Potato gnocchi

with spinach glazed pears,  
and Gorgonzola sauce

#### Beetroot risotto

with pan-fried lettuce,  
Belper Knolle cheese,  
and herb oil

#### Cheese spaetzle

with fried onions and chives

### DESSERT

#### Homemade mini dessert

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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 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, Veal: Switzerland | Sea Bass: Greece | Pike-Perch: Estonia | Plaice: Holland | Char: Iceland | Nobble Fish : Norway, Iceland, Estonia | Shrimp: Vietnam