

Our wine recommendation

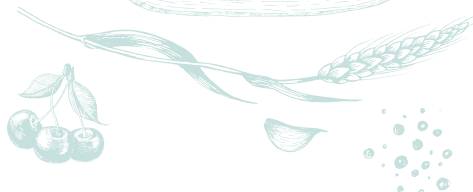
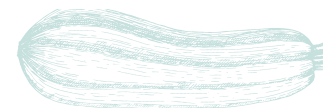
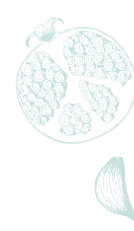
2023 Cabernet Sauvignon, Fly, non-alcoholic grape essence 9/dl

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



bistro

ST.GALLEN



MONDAY
APRIL 27

TUESDAY
APRIL 28

WEDNESDAY
APRIL 29

THURSDAY
APRIL 30

FRIDAY
MAY 01

SOUP OF THE DAY

Lentil soup
with root vegetables

**Sweet potato-
sesame soup**

Potato soup
with sausage

Herb foam soup
with croutons

Beef bouillon
with boiled beef, pancake strips
and herbs

SALAD

Mixed or leaf salad

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Mixed or leaf salad

Mixed or leaf salad

STARTER

Lamb's lettuce
with bacon, egg, croutons
and potato dressing

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MAIN COURSE MEAT

Beef strips
with spaetzle
and buttered vegetables

Saddle of lamb
with corn polenta,
grilled vegetables and jus

Beef meatball
with potato purée,
mushrooms and jus

Butter chicken
with herb rice and cashew nuts

Chicken breast
with herb potatoes,
asparagus ragoût and port wine jus

MAIN COURSE FISH

Confit coalfish
with beetroot risotto,
broccoli and beurre blanc

Cod
under a thyme crust, rice pasta,
and olive lecsó vegetables

Redfish
fried in sesame, coconut rice
and pak choi

Salmon pasta
with feta cheese, spinach
and cherry tomatoes

Fish nuggets
with potato purée, green peas
and tartar sauce

MAIN COURSE VEGETARIAN

Chili sin carne
with rice and herb dip

Gnocchi
with gorgonzola,
pear and radicchio

Swiss Alpine Macaroni
with apple purée and fried onions

Celery escalope
with potato salad, cranberries
and parsley butter

Bell peppers
filled with spiced rice,
edamame and Ras el Hanout

DESSERT

**Homemade
mini dessert**

**Homemade
mini dessert**

**Homemade
mini dessert**

**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: Lamb: Ireland | Beef, chicken, pork: Switzerland | Redfish: Italy | Cod: Iceland | Coalfish: Estonia | Salmon: Norway | Fish nuggets: Italy, Estonia, Iceland