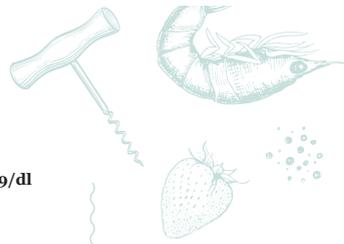


Unsere Weinempfehlung

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 30

TUESDAY
MARCH 31

WEDNESDAY
APRIL 01

THURSDAY
APRIL 02

FRIDAY
APRIL 03

SOUP OF THE DAY

Beef bouillon
with tortellini

Apple foam soup
with apple pearls

Curry- coconut soup
with puffed rice

Wild garlic soup
with quark dumplings

SALAD

Mixed or leaf salad

Mixed or leaf salad

Mixed or leaf salad

Mixed or leaf salad

STARTER

Cured char
with fennel, green peas,
watercress and lemon

Cured char
with fennel, green peas,
watercress and lemon

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with fennel, green peas,
watercress and lemon

Cured char
with fennel, green peas,
watercress and lemon

MAIN COURSE MEAT

Veal braised roast
with buttered pasta,
market vegetables
and Madeira sauce

Chicken thigh-steak
with potato croquettes, broccoli
and Café de Paris butter

Veal ragout
"grandmother-style"
with homemade spaetzle
and roasted root vegetables

Boiled beef
with chive potatoes,
creamed spinach
and apple sauce

Happy Easter

MAIN COURSE FISH

Poached megrim sole
with buckwheat pilaf, sautéed chard
and saffron cream sauce

Pasta with salmon
with bell pepper strips
and herb sauce

Fishcake
with wild rice, leaf spinach
and dill cream sauce

Pan fried char
with sweet potato purée,
green asparagus
and white wine foam

MAIN COURSE VEGETARIAN

Wild garlic ravioli
with mushrooms
and parmesan cream

Cauliflower tempura
with turmeric rice,
cabbage-peanut salad
and ginger-soja sauce

Napkin dumplings
with mixed vegetables
and tarragon sauce

Chickpea zajine
with couscous,
zucchini and red onions

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: Beef, chicken, veal: Switzerland | megrim sole, Coalfish, Char: Iceland | Salmon: Scotland | Pike-Perch: Estonia