

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
AUGUST 31

TUESDAY
SEPTEMBER 01

WEDNESDAY
SEPTEMBER 02

THURSDAY
SEPTEMBER 03

FRIDAY
SEPTEMBER 04

SOUP OF THE DAY

Tom Kha Gai
with lime and cilantro

Tomato cream soup
with herb oil

Broccoli cream soup
with croutons

Pumpkin soup
with pumpkin seeds
and pumpkin seed oil

Cheese-leek soup

SALAD

Mixed or leaf salad

Mixed or leaf salad

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STARTER

Roastbeef
with radish, tartar sauce
and salad

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MAIN COURSE MEAT

Chicken fricassee
with rice, green peas
and mushrooms

Beef jus cutlets
with potato gratin,
roasted cauliflower and jus

Beef goulash
with spaetzle
and buttered vegetables

Meat loaf
with croquettes, glazed carrots
and jus

Chicken breast
with crispy potato purée
and broccoli

MAIN COURSE FISH

**Salmon pasta
all'arrabiata**
with young spinach

Gilthead
with polenta,
Mediterranean vegetables
and lemon foam

Coalfish
with lime rice, stir fried vegetables
and coconut foam

Oven cod
with spinach-ravioli,
braised tomatoes and beurre blanc

Pike-Perch
with couscous, zucchini
and riesling sauce

MAIN COURSE VEGETARIAN

Chili sin carne
with sweet corn, beans,
pita bread and soy dip

Celery escalope
with lamb's lettuce, lemon
and cranberries

Herb gnocchi
with Gruyere cheese
and mushroom cream sauce

Falafel
with couscous,
bell pepper-leek vegetables
and herb yogurt

Cauliflower tempura
with coconut rice
and spring onions

VEGAN

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DESSERT

**Homemade
mini dessert**

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mini dessert**

**Homemade
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: Switzerland | Coalfish, Cod: Iceland | Pike-Perch: Estonia | Gilthead: Italy | Salmon: Scotland