

al

LANDGASTHOF

HALBINSEL AU

M E N U

MENU

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STARTERS

BEETROOT TARTAR	1 6
beetroot mousse beetroot crisps wild herb salad smoked almonds	
TUNA TARTARE	2 6
flying mango tobiko wakame seaweed sesame coriander	
BEEF CARPACCIO CIPRIANI	2 4
mayonnaise mustard arugula parmesan cheese	
CESAR SALAD	1 6 . 5
croutons anchovy tomato parmesan	
with fried chicken strips	2 4
with fried prawns	2 6
LEAF SALAD	1 2
homemade dressing	
MIXED SALAD	1 4
uncooked food homemade dressing	
WILD GARLIC SOUP	1 4
croutons cream	
TRUFFLED KOHLRABI SOUP	1 4
sugar snap peas pesto	

MENU

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MAIN

RACK OF LAMB 5 8
herb crust | potato gratin | pepperoni puree | glazed baby leek

CORN POULARD 3 6
St. Galler mashed potatoes | bimi fried | beurre Blanc

SLICED VEAL "ZURICH STYLE" 4 9
veal | mushrooms | cream | rösti | stewed tomato

LOUP DE MER 5 2
fillet | saffron risotto | tomato | sugar snap peas | mini leek
wild garlic oil

SWISS SALMON 4 4
lime | St. Galler mashed potatoes | italian spinach

BROCCOLI RAVIOLI **V** 3 3
champagne sauce | bimi | cherry tomato

CAULIFLOWER **V** 2 8
black quinoa | beetroot | baby leek

TAVOLATA noun, feminine [The]

The term means "**long table**" and describes a cordial **gathering** where friends and family sit down at an expansive table to share delicious **food**.

MEAT & FISH

TUNA STEAK	30
briefly fried sashimi quality	
SWISS SALMON	29
roasted on the skin	
CORN POULARD BREAST	27
roasted on the skin	
WIENER SCHNITZEL	33
lemon capers anchovy	
US BEEF FILLET	72
200 gram Sous Vide	
RACK OF LAMB	35
sous Vide herb crust	
LOUP DE MER	24
roasted	
CHATEAU BRIAND	
US Prime Beef Great Omaha Sous Vide	
400 gram	140
800 gram	260
TOMAHAWK	149
Dry Aged Irish ca. 1,1 kilogram	
LOUP DE MER IN SALT CRUST	daily price

Enjoy our meat and fish dishes, each **served with one sauce of your choice**.

SAUCES

VEAL JUS	6.5
PEPPER JUS	7
CORIANDER VINAIGRETTE	5
BERNAISE SAUCE	8.5
BEURRE BLANC	7

TAVOLATA

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VEGETABLES

ITALIAN SPINACH	9
tomato garlic cream cheese parmesan cheese onions roasted pine nuts	
MIXED SEASONAL VEGETABLES	6.5
CAULIFLOWER PURÉE	6.5
CREAM CUCUMBERS	8.5
bacon cream cheese savoury	
BIMI	8.5
roasted	

FILLERS

ST. GALLER MASHED POTATOES	8
SAFFRON RISOTTO	8
AU FRIES	8
POTATO GRATIN	9.5
BLACK QUINOA	7

INFORMATION

Dishes with the following symbol are **vegan**. **V**
All **side dishes** are only available in combination with a **main component**.
Our **staff** will be happy to inform you about ingredients in our **dishes**
that may cause allergies or intolerances.
All prices in CHF incl. VAT