

al

LANDGASTHOF

HALBINSEL AU

M E N U

# MENU

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## STARTERS

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|  |         |
|--|---------|
| 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                     |         |
| CAESAR 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   |         |
| ASPARAGUS CREAM SOUP   | 1 4     |
| Whipped cream  |         |

# MENU

ai

## MAIN

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|  |       |
|--|-------|
| 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<br>wild garlic pesto |       |
| SWISS SALMON   | 4 4   |
| lime   St. Galler mashed potatoes   italian spinach                                  |       |
| BROCCOLI RAVIOLI <b>V</b>  | 3 3   |
| champagne sauce   bimi   cherry tomato   |       |
| CAULIFLOWER <b>V</b>   | 2 8   |
| basmati rice   black quinoa   beetroot   baby leek                                   |       |
| ASPARAGUS TRADITIONEL STYLE ( <b>V</b> )   | 3 2   |
| 300g<br>chopped egg   tomato concasse   butter crumbs   chives                       |       |
| SWISS BONDED WHITE ASPARAGUS   | 3 5   |
| 400g<br>Sauce Hollandaise or melted butter   glazed new potatoes                     |       |
| in addition:   |       |
| with prosciutto di parma   | + 1 6 |
| with cooked italian ham  | + 1 4 |

YOU ARE ALSO WELCOME TO ADD  
A TAVOLATA COMPONENT TO THE ASPARAGUS DISH.

## 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

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|                                       |             |
|---------------------------------------|-------------|
| 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

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

# TAVOLATA

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## VEGETABLES

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|  |     |
|--|-----|
| ITALIAN SPINACH  | 9   |
| tomato   garlic   cream cheese   parmesan cheese<br>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

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|                            |     |
|----------------------------|-----|
| ST. GALLER MASHED POTATOES | 8   |
| SAFFRON RISOTTO            | 8   |
| AU FRIES                   | 8   |
| POTATO GRATIN              | 9.5 |
| BASMATI RICE               | 7   |
| Black quinoa               |     |

## 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