

al

LANDGASTHOF  
HALBINSEL AU

M E N U

S P R I N G 2 0 2 6

# MENU

ai

## STARTERS

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<b>MIXED GREEN SALAD</b>	14.5
Lettuce   Carrots   Radishes   Roasted seeds	
<b>CARROT TATARE V</b>	17
Mustard seeds   Herbal oil   Toasted bread	
<b>LAMB'S LETTUCE SALAD</b>	19.5
Grapes   Croûtons   Egg   Bacon	
<b>BAKED BONE MARROW</b>	21
Fleur de Sel   Lime   Pink pepper   Herb crumble   Fennel seeds   Toasted bread	
<i>Preparation time: approx. 20 minutes</i>	
<b>COLD CUTS PLATTER</b>	25
Air-dried beef   Mostbröckli   Raw ham   Schlossberger cheese   Cornichons Butter   Bread	
<b>CLASSIC BEEF TATARE</b>	25 / 37
Sour cream   Pickled cucumbers   Herbs   Pistachios   Roasted shallots Toasted bread	

## SOUPS

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<b>WHITE WINE SOUP</b>	14
Pear   Grapeseed oil	
<b>PEA AND SPINACH SOUP</b>	15
Cream   Croûtons	

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## MEAT

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<b>CHICKEN THIGH STEAK</b>	4 4
Pommery mustard sauce   Basmati rice   Black quinoa   Cauliflower	
<b>ZURICH STYLE SLICED VEAL</b>	4 9
Mushroom cream sauce   Golden rösti	
<b>LAMB LOIN</b>	5 2
Rosemary jus   Potato gratin   Carrots	
<b>PORK SALTIMBOCCA</b>	5 4
Jus   Saffron risotto   Wild broccoli	
<b>SEETAL BEEF FILLET</b>	7 8
Port wine jus   Duchess potatoes   Cauliflower   Carrot purée	

## FISH

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<b>BREMGARTEN BROOK TROUT</b>	4 9
Wild garlic risotto   Baked cauliflower	
<b>SWISS SALMON</b>	5 1
Beurre blanc   Herb oil   Basmati rice   Black quinoa   Carrot purée	
<b>ALPINE PIKE-PERCH</b>	5 3
Herb butter   Potato purée   Spinach   Pine nuts   Tomatoes   Cream cheese	

## VEGETARIAN

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<b>CAULIFLOWER<sup>V</sup></b>	3 8
Basmati rice   Black quinoa   Carrot purée   Herb dip	
<b>VEGAN STEAK<sup>V</sup></b>	5 2
Rosemary sauce   Rösti   Wild broccoli	

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## FOR 2 PEOPLE OR MORE

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### ENTRECÔTE DOUBLE

1 2 9

Beef from the Seetal region

**500g**

Including 2 side dishes and 1 sauce

### CHATEAUBRIAND

Beef from the Seetal region

**400g**

1 4 5

Including 2 side dishes and 1 sauce

**600g**

2 1 0

Including 3 side dishes and 2 sauces

### SEA BASS BAKED IN A SALT CRUST

Daily price

Including 2 side dishes and 1 sauce

### A TOUCH OF THEATRE AT THE TABLE

*We flambé our Château right in front of you. A small performance with great effect. Carving and filleting are also done at the table. Unpretentious, yet carried out with care and finesse.*

## SAUCES

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### BEURRE BLANC

8

### HERB BUTTER

8

### ROSEMARY JUS

9

### SAUCE BÉARNAISE

9

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## SIDE DISHES

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WHITE WINE RISOTTO	7
BASMATI RICE & BLACK QUINOA <b>V</b>	7
MASHED POTATOES	7
AU FRENCH FRIES <b>V</b>	9
POTATO GRATIN	11

## VEGETABLES

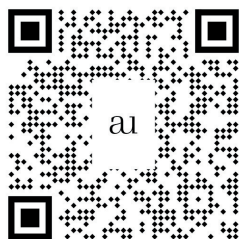
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CARROTS <b>V</b>	8
CAULIFLOWER <b>V</b>	8
TENDERSTEM BROCCOLI <b>V</b>	12
LEAF SPINACH	14
Cream cheese   Tomatoes   Pine nuts   Onions	

## INFORMATION

Dishes with the following symbol are vegan. **V**

All prices in CHF, including VAT.



Want to know more about our ingredients, where they come from, or allergens? Simply scan the QR code and take your time reading.