

al

LANDGASTHOF
HALBINSEL AU

M E N U

S U M M E R 2 0 2 6

MENU

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STARTERS

MIXED GREEN SALAD	14.5
Carrots Cucumber Radishes Cherry Tomatoes Roasted Seeds Au House Dressing	
CARROT TATARE V	18
Mustard seeds Herbal oil Toasted bread	
MARINATED WATERMELON	19.5
Cucumber Feta Cheese Macadamia Nuts Date Balsamic	
BAKED BONE MARROW	21
Fleur de Sel Lime Pink pepper Herb crumble Fennel seeds Toasted bread <i>Preparation time: approx. 20 minutes</i>	
MELON & PATA NEGRA	23
Watermelon Charentais Melon Pata Negra Balsamic Vinegar	
COLD CUTS PLATTER	25
Air-dried beef Mostbröckli Raw ham Schlossberger cheese Cornichons Butter Bread	
CLASSIC BEEF TATARE	25 / 37
Sour cream Pickled cucumbers Herbs Pistachios Roasted shallots Toasted bread	

SOUPS

GAZPACHO V	14
Herb Oil Fleur de Sel	
CHILLED MELON SOUP	14
Crispy Beetroot Chips	

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ALL MAIN COURSES ARE ALSO AVAILABLE AS
SUMMER SALADS.

MEAT

CHICKEN THIGH STEAK	4 4
Lemon Sauce Herb Rice Pea and Mint Purée Sautéed Courgettes	
ZURICH STYLE SLICED VEAL	4 9
Mushroom Cream Sauce Golden Rösti	
LAMB LOIN	5 4
Herb Crumble Port Wine Jus Sautéed Polenta Slices Ratatouille Macadamia	
PORK FILLET SALTIMBOCCA STYLE	5 6
Jus Saffron Risotto Diced Tomatoes Julienne Snow Peas	
SEETAL BEEF ENTRECÔTE	5 9
Port wine jus Duchess potatoes Cauliflower Carrot purée	
SEETAL BEEF FILLET	7 8
Rosemary Jus Duchess Potatoes Bimi Broccoli Carrots	

FISH

SWISS SALMON	5 1
Lemon Sauce Herb Rice Pea and Mint Purée Sautéed Courgettes	
ALPINE PIKE-PERCH	5 3
Herb Butter Mashed Potatoes Leaf Spinach Pine Nuts Diced Tomatoes Cream Cheese	
WHOLE FARMED CHAR FROM RICHTERSWIL	5 9
Lemon Butter Boiled Potatoes Leaf Spinach Diced Tomatoes	

VEGETARIAN

TWO WAYS WITH COURGETTE ^V	3 9
Lemon Sauce Herb Rice Pea and Mint Purée	
VEGAN STEAK ^V	5 2
Creamy Mushroom Sauce Sautéed Polenta Slices Ratatouille Macadamia	

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FOR 2 PEOPLE OR MORE

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

LEMON SAUCE

8

HERB BUTTER

8

ROSEMARY JUS

9

SAUCE BÉARNAISE

9

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SIDE DISHES

HERB RICE	7
ROSEMARY POTATOES V	7
BOILED POTATOES	7
AU FRENCH FRIES V	9
SAFFRON RISOTTO	9
Diced Tomatoes Julienne Snow Peas	

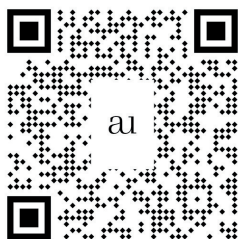
VEGETABLES

COURGETTE V	7
CARROTS V	8
RATATOUILLE V	9
TENDERSTEM BROCCOLI V	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.