

al
LANDGASTHOF
HALBINSEL AU

M E N U

A U T U M N 2 0 2 6

MENU

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STARTERS

MIXED SALAD 1 5
Carrots | Cucumber | Red Cabbage | Cherry Tomatoes | Roasted Seeds
Au Dressing

CARROT TATARE **V** 1 9
Mustard seeds | Herbal oil | Toasted bread

LAMB'S LETTUCE SALAD 1 9 . 5
Egg | Bacon | Croûtons | Grapes | Au Dressing

With Sautéed Chanterelles, Porcini & Button Mushrooms 2 9

BAKED BONE MARROW 2 1
Fleur de Sel | Pink pepper | Herb crumble | Fennel seeds | Toasted bread
Preparation time: approx. 20 minutes

CLASSIC BEEF TATARE 2 5 | 3 7
Sour cream | Pickled cucumbers | Herbs | Pistachios | Roasted shallots
Toasted bread

AUTUMN MUSHROOMS 2 6
Porcini | Chanterelles | Button Mushrooms | Parsley | Shallots

SOUPS

CREAMY PUMPKIN SOUP 1 4
Candied Pumpkin Seeds | Pumpkin Seed Oil | Cream

MUSHROOM SOUP **V** 1 4
Button Mushrooms | Chives

MENU



MEAT

CHICKEN THIGH STEAK	4 4
Beurre Blanc Pumpkin Risotto Tenderstem Broccoli Balsamic Onions	
ZURICH STYLE SLICED VEAL	4 9
Mushroom Cream Sauce Golden Rösti	
BEEF CHEEK	5 2
Red Wine Jus Roasted Shallots Mashed Potatoes Cauliflower Red Cabbage	
SEETAL BEEF FILLET	7 8
Rosemary Jus Crispy Potatoes Butternut Squash	

FISH

SWISS SALMON	5 1
Beurre Blanc Pumpkin Seed Oil Pumpkin Risotto Butternut Squash Herbs Candied Hazelnuts	
ALPINE PIKE-PERCH	5 3
Herb Butter Mashed Potatoes Leaf Spinach Pine Nuts Diced Tomatoes Cream Cheese	
WHOLE FARMED CHAR FROM RICHTERSWIL	5 9
Brown Butter Crispy Potatoes Red Cabbage	

VEGETARIAN

PUMPKIN RISOTTO	3 8
Pumpkin Herbs Candied Hazelnuts Pumpkin Seed Oil	
PORCINI RAVIOLACCI	4 6
Sage Butter Porcini Parsley	
SAUTÉED MUSHROOMS^V	4 8
Roasted Cauliflower Pumpkin Crispy Potatoes	

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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

TABLESIDE SHOWTIME

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

BEURRE BLANC

8

HERB BUTTER

8

ROSEMARY JUS

9

SAUCE BÉARNAISE

9

MENU

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SIDE DISHES

SWISS SPÄTZLI	7
CRISPY POTATOES V	7
MASHED POTATOES	8
AU FRENCH FRIES V	9
MASHED POTATOES WITH ROASTED SHALLOTS	9

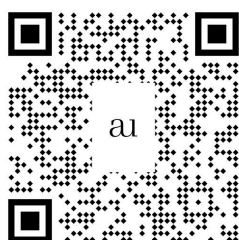
VEGETABLES

RED CABBAGE V	8
CAULIFLOWER V	8
BUTTERNUT SQUASH V	8
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.