au

LANDGASTHOF

HALBINSEL AU

MENU

WINTER 2026

MENU

STARTERS

MIXED SALAD
Carrots | Cucumber | Red Cabbage | Roasted Seeds | Au Dressing — 15

CARROT TATARE V
Mustard seeds | Herbal oil | Toasted bread — 19

LAMB'S LETTUCE SALAD
Egg | Bacon | Croûtons | Grapes | Au Dressing — 19.5

GLAZED BUTTERNUT SQUASH
Walnuts | Honey | Blue cheese | Herbs — 18

BAKED BONE MARROW
Fleur de Sel | Pink pepper | Herb crumble | Fennel seeds | Toasted bread — 21

Preparation time: approx. 20 minutes

BEEF TATARE
Sour cream | Pickled cucumbers | Herbs | Pistachios | Roasted shallots — 25 | 37
Toasted bread

SOUPS

CREAMY PUMPKIN SOUP — 14
Caramelised Pumpkin Seeds | Pumpkin Seed Oil | Cream

MUSHROOM SOUP V — 14
Button Mushrooms | Chives

MENU

MEAT

CHICKEN THIGH STEAK 44
Beurre Blanc | Herbal Oil | Parmesan Risotto | candied Tomatoes | Balsamic Onions

ZURICH STYLE SLICED VEAL 49
Mushroom Cream Sauce | Golden Rösti

BEEF CHEEK 52
Braised sauce | Mashed potatoes with fried shallots | wild broccoli

PORK FILLET 54
Port wine sauce | Braised carrots | Thyme risotto

SEETAL BEEF FILLET 78
Rosemary jus | Rösti fries | Butternut squash | Savoy cabbage | Tomato confit

FISH

SWISS SALMON 51
Beurre Blanc | Herb Oil | Safran Rice | wild Broccoli

ALPINE PIKE-PERCH 53
Herb Butter | Mashed Potatoes | Leaf Spinach | Pine Nuts | Diced Tomatoes | Cream Cheese

WHOLE FARMED CHAR FROM RICHTERSWIL 59
Nut butter | Herbs | Confit potatoes | Roasted baby lettuce

VEGETARIAN

ROASTED SAVOY CABBAGE V 38
Herb oil | Saffron rice | Wild broccoli | Pumpkin | Tomato confit

SAUTÉED MUSHROOMS V 46
Herb margarine | Rösti fries | Braised carrots

MENU

FOR 2 PEOPLE OR MORE

ENTRECÔTE DOUBLE 135
Beef from the Seetal region

500g
Including 2 side dishes and 1 sauce

CHATEAUBRIAND
Beef from the Seetal region

400g 145
Including 2 side dishes and 1 sauce

600g 210
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

PORT WINE JUS 9

SAUCE BÉARNAISE 9

MENU

SIDE DISHES

PARMESANRISOTTO	7
MASHED POTATOES	7
SAFRAN RICE V	8
AU FRENCH FRIES V	9
RÖSTI FRIES V	11

VEGETABLES

BRAISED CARROTS V	8
CONFIT TOMATOES V	9
BUTTERNUT SQUASH V	8
SAUTÉED SAVOY CABBAGE V	9
LEAF SPINACH Diced tomatoes | Pine nuts | Philadelphia	14

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.