

Soups

Herbal cream soup with fresh herbs from the garden	6,00 €
Potato cream soup with «Lyoner» quiche (regional sausage specialty)	6,50 €
Venison consommé with venison-ricotta-ravioli	6,50 €
Fish soup Seehotel with Rouille sauce and cheese grits	7,50 €

Appetizers and salads

Buffalo mozzarella with two kinds of tomato salad and arugula with tomato sorbet	9,00 €
Terrine of grilled vegetables flowers and garden cress with light balsamic dressing	9,50 €
Shrimp cocktail with Toast	9,50 €
Caesar Salad romaine lettuce with French dressing, chicken breast and fresh sardines	11,50 €
Salmon with homemade brioche and fresh garden herb salad	12,00 €
Vitello Tonnato	12,50 €
Salad Seehotel garden salad with saffron dressing and three kinds of fish(daily fish)	24,00 €

Pasta

Rigatoni (vegetarian)
with basil tomato sauce and parmesan 12,00 €

«Äplermagronen»
Macaroni with potatoes in cream sauce
served with applesauce, fried onions and cheese 12,50 €

Homemade pasta
with truffle sauce and «Belper Knolle» 13,50 €

Pappardelle with seafood
on homemade pesto 14,00 €

Tarte baked in our stone oven

Flamed tarte „Elsässer Art“
with bacon and onions 9,50 €

Flamed tarte with grilled vegetables 9,50 €

Burger

Homemade Beef Burger
cheese, fried egg, bacon, onions, iceberg lettuce, tomato, pickle
with homemade sauce and French fries 13,50 €

Quinoa Burger (vegetarian)
yogurt sauce, cucumber, tomato, iceberg lettuce, onions, cheese, egg
with homemade French fries 13,50 €

Main course

Homemade « Hoorische » (specialty made of raw and boiled potatoes) with bacon sauce or leek sauce with caramelized pears	11,50 €
Two homemade dumplings filled with mince, liver sausage, leek, white bread accompanied by bacon sauce and fried white cabbage	13,50 €
Escalope with mushroom cream sauce accompanied by French fries and salad	15,50 €
„Coq au vin“ from chicken and black cock with vegetables and orecchiette	18,50 €
Cattle roulade “Grandmother Recipe” with mashed potatoes and vegetables	18,50 €
Veal liver “Chef Art” with apple-Calvados-sauce, mashed potatoes and onions and salad	19,50 €
Schnitzel “Wiener Art” veal escalope with cranberries, French fries and salad	21,50 €
Venison ragout with homemade « spätzle » and vegetables	21,50 €
Beef cheeks with Capuns (chard rolls)	21,50 €
„Zürcher Geschnetzeltes“ sliced veal with young broccoli and rösti	23,50 €
Beef filet with port wine jus accompanied by vegetables and potato gratin	32,00 €

Fish

Duo of salmon and pike perch
with pea puree, fresh garden peas and fennel-orange salad 22,50 €

Pike perch filet in potato crust
with zucchini and beurre blanc 23,00 €

Pacific sole filet rolls with char
on champagne risotto 26,00 €

Desserts

Homemade apple strudel
served with vanilla ice cream and whipped cream 7,50 €

Tonka creme brulee
with chocolate earth and coffee sorbet 8,50 €

Sorbet plate
mango, cassis and lemon
with fresh fruits 8,50 €

Pistachio parfait
on chocolate biscuit and chocolate glaze 9,50 €

Cheese platter 13,50 €