

# MENU

## COLD APETIZERS:

**SALAD** | Aceto Balsamico | Olive oil 12.80

**MIXED SALADS** | Pumpkin Seed Oil 13.80

## SOUP:

**RIESLING-CREAM SOUP** | St. Galler Abbey Cheese 11.80

**POTATOE-CREAM SOUP** | Salmon Kaviar 13.50

## HANDMADE RAVIOLI:

**WILD BOAR** ITT

Fig Chutney | Ginger | Hazelnuts 24.80/36.50

**AUBERGINE-RICCOTA**

Ravioli | Brussels Sprouts | Pistachio | Mint 24.80/36.80

## MAIN COURSE :

**POACHED COD** | Island  
Kohlrabi | beans | chickpea puree **44.00**

**Homemade MEATLOAF** | Veal Beef CH/IRL  
Port Sauce | Chestnuts Spätzli | Red Cabbage **39.80**

**ST. GALLER BRATWURST** from our Grill  
crispy Rösti | Onionsauce **25.80**

**VEAL LIVER** | CHI Chefs - Style  
crispy Rösti **39.80**

**SLICED VEAL** | CHI Mushroom cream Sauce  
crispy Rösti **39.80**

## **DESSERTS:**

<b>PUMPKIN-WASABI Parfait</b>	
<b>Plum Compote</b>	<b>14.50</b>
<b>Two Things from the THURGAU APPLE</b>	
<b>Baked Apple-Ice Cream   Almond   Raisins</b>	<b>15.80</b>
<b>CREMA CATALANA   fresh fruits</b>	<b>11.00</b>
<b>CHEESE VARIATION   Fig Mustard</b>	
<b>Bread with Fruits</b>	<b>16.00</b>
<b>GLACES   SORBETS   Scoop</b>	<b>5.00</b>