

DINNER

Alle Preise in CHF, inkl. 8.1% Mehrwertsteuer.

Herkunft Brot und Backwaren: Schweiz. Fisch: Italien. Krustentier: Dänemark. Fleisch und Geflügel: Schweiz.

Wir geben Ihnen gerne detaillierte Informationen über mögliche Allergene in den einzelnen Gerichten.

STARRTERS

Lettuce with raspberry vinaigrette, Engadine quail eggs marinated raspberries, clove blossoms and poppy seed crackers	19.50
Wild berry gazpacho with balsamic pearls, served with a bread chip and smoked pepperoni and lentil cream	20.50
Limousin beef tartare in marrow bone, served with potato straw, pickled vegetables, egg yolk cream and toasted sourdough bread	27.00
Wild garlic soup with pickled Alpine pike-perch, fermented garlic paste and chips from the St. Gallen Blue Potato	19.50
Variation of carot: as smoked tartare, caramelized in its own broth, and sour marinated, served with radishes and pumpernickel	19.50
Burratina baked in filo pastry, with pickled beetroot, dandelion salad, fermented blueberries and sugar-coated roasted walnuts	21.50
Beef cheeks braised in Swiss Stone Pine jus, served in an open raviolo, with pointed morels, parsley root puree and sage	24.50

MAIN COURSES

Gratinated Grisons pizzocheri with savoy cabbage and potatoes, with pulled oyster mushrooms from the oven and wild herbs	39.00
Grilled Beetroot on roasted „Ribel“ sweet corn with hearty vegetable jus and stir-fried cima di rapa	38.00
Duet of sturgeon and crayfish Roasted tranche of sturgeon and crayfish cakes, with spelt risotto, flageolets beans and fennel cabbage	52.00
Two kinds of pullet served with rosemary potatoes, grilled lettuce with parmino cream and black garlic	41.00
Charcoal-grilled lamb chops coated in mountain herbs, served with hay schnapps jus, homemade Silser dumplings and saffron-kohlrabi	51.00
Pork fillet in leeks, two kinds of potato mousseline, fried pointed morels, raspberry radishs and juniper sauce	44.00
Veal liver roulade stuffed with shallot confit, with a balsamic reduction, served with parsley root puree, green peas and sweet potatoes	44.00

DESSERT

Verbena parfait, 19.50
with white chocolate mousse and wild berry oat crumble

Toggenburger Schlorzifladen 17.50
Dried pear cake topped with caramel sauce and buckthorn sorbet

Cheese platter, served with fruit bread and apple fig mustard, 22.00
with Schnebel Kuh, Hanfmutschli, geknebelter Feigling, Dolly und Capricorn

Two kinds of sweets, served with a coffee or espresso 12.00

Homemade scoop of lemon or raspberry sorbet 5.00

SPIRITS

Here is a small, select choice from our range of spirits,
also ask for our bar menu with over 250 whiskies & rums

CALVADOS, 2cl

Pays D'Auge Reux 1996 25y, 54.6%	13.00
C. Dully Selections, Single Cask	

WHISKY, 4cl

Glen Moray 2008 12y, 55.4%	21.00
Single Malt, Schottland, Speyside	
– Honey, cooked apple, white stone fruit	
Bowmore 10y Tempest Batch 6, 54.9%	21.00
Single Malt, Schottland, Islay	
– Tropical fruits, maritime, full-bodied	
Smooth Ambler Scout Bourbon 7y, 50.0%	19.00
Bourbon, USA	
– Vanilla, spices, sweet	
Appenzeller Säntis Malt	
«Edition Dreifaltigkeit» 52.0% (Old Oak Beer Casks, peated)	16.00
«Edition Himmelberg» 43.0% (Old Oak Beer Casks & Wine Cask Finish)	14.00
«Edition Sigel» 40.0% (Small Oak Beer Casks)	14.00

RUM, 4cl

Doorly's XO10y, 40.0%	14.00
Molasses Rum, Barbados	
– Tobacco, coconut, caramel	
Guyana „Port Mourant“ 2005 11y, Labat, 45.0%	18.00
Molasses Rum, Guyana	
– Mushrooms, cocoa sweetness, menthol notes	