



WIENERBERG
Restaurant

M E N U

The Wienerberg restaurant focuses on fresh, Swiss-Mediterranean cuisine. The dishes are light, honest and without frills. As a basis serve seasonal basic products of high quality, which are processed exclusively in the Wienerberg. Fine wines from the St. Gallen wine house Witschi (Vins fins since 1918) complete the culinary offer.

Wienerberg - Menu

Homemade
Ravioli Ossobuco

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Beef - Tatar
Aprikot Chutney, Quail egg, Toast

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Soup: Bouillabaisse
seafood, saffron fund, croutons

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Fish fillet of the day with champagne beurre-
blanc, spinach, spring vegetables

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Tender beef fillet steak
Madeira reduction, celery puree and French
fries

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Regional cheese specialties
Homemade bread and fig mustard Regionale

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Dessert - Variation

3 Course Menu 78.-- 4 Course 89.-- 5 Course 99.--

All Prices in CHF incl. 7.7 % VAT

STARTERS

Main course

Mixed salad House dressing	V	9.50	
The Thai Salad Chicken salad, mango, lemongrass, avocado		24.50	
Beef Tartar(CH) Apricot Chutney, Quail Egg, Toast or French Fries		22.50	35.50
Shrimps Ceviche Tomato salad, avocado, lime vinaigrette		24.50	
Vegetable Carpaccio Grilled feta cheese, carrot jus	V	17.50	24.50

SOUPS

Green Apple Prosecco Soup Apples, thyme, peas	V	14.50	
La Bouillabaisse Seafood, saffron fund, croutons		17.50	

WIENERBERGER - SPECIALTY

Homemade ravioli osso bucco filling, demi-glace sauce		23.50	28.50
Wienerberger Cognac Pasta with flambéed shrimps		23.50	28.50
Homemade gnocchi crispy raw ham, vegetable julienne		19.50	27.50

Legend: V=Vegetarian

MAIN DISHES

MEAT

Tender fillet of beef 200 gr with Madeira reduction		44.50
Veal Viennese escalope house style		36.50
Lamb entrecôte on calvados sauce with pistachio crust		39.50
Venison pepper with spaetzli, red cabbage, apple mirza & fresh egg sponges		36.50

FISH

Sea bass fillet Champagne Beurre-blanc, spinach, tempura vegetable strips	36.50	42.50
Catch of the day (always Fridays & Saturdays) Our service will be pleased to give you information		Price on request
On pre-order : sea bass in salt crust from 2 persons		42.50

VEGETARIAN / VEGAN

Risotto peas, vegetables in beer batter, light onion jam	V	18.50	22.50
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ADDITIONAL SIDE DISHES:

French fries - & sweet potato fries, fried potatoes, lukewarm potato salad	6.50
Seasonal vegetables, risotto	7.50

Legend: V=Vegetarian

DESSERTS

Apple strudel with warm vanilla sauce		12.50
Gingerbread parfait with fine grappa sauce		14.50
Glacé & Sorbets per scoop with cream		5.00 1.50
Viennese iced coffee small portion		12.50 8.50
Homemade Cheesecake		12.50
Dessert - Variation Cheesecake, sorbet		14.50
Cheese - Variation Kündig cheese, fig mustard	15.50	18.50

PROOF OF ORIGIN:

Beef/calf: Switzerland/South America Lamb: New Zealand/Ireland Poultry: Switzerland/France
Fish: Italy/Greece/Asia/Scotland/Norway

For information on allergens in the dishes or further proof of origin, please contact our staff.
All prices in CHF incl. VAT.