



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 & Tortelloni

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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

		Starter	Main course
Mixed leaf salad Fresh fruits, cherry tomatoes, house dressing	V	9.50	
The Ibiza Salad Leaf salad with shrimps, wakame, salicornia		24.50	
Beef Tartar (CH) Apricot chutney, quail egg, toast or French fries		22.50	35.50
Sea Bass Carpaccio (Mediterranean) smoked mango, artichoke, balsamic sorbet		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	
Bouillabaisse Seafood, saffron fund, croutons		17.50	

WIENERBERGER - SPECIALTY

Homemade ravioli osso buco filling, demi-glace sauce		23.50	28.50
Homemade tortelloni Pears with Taleggio cheese, St. Gallen dried pears	V	23.50	28.50
Homemade gnocchi Crispy raw ham, vegetable julienne		19.50	27.50

Legend: V=Vegetarian

MAIN DISHES

MEAT

Fillet of beef 200 gr Madeira reduction, celery purée		48.50
Veal Viennese cutlet lukewarm potato salad house style		39.50
Lamb-Entrecôte Calvadossauce, pistachio crust		39.50
Corn poulard breast nectarine port wine sauce, fresh herbs		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	6.50
seasonal vegetables, risotto	7.50

Legend: V=Vegetarian

DESSERTS

Cannoli siciliani Ricotta cheese, chocolate chips		12.50
Mousse au Chocolat house style Chocolate coco mousse; mango sorbet, passion fruit cream		14.50
Glacé & Sorbets Per scoop With cream		5.00 1.50
Wiener Eiskaffee Small Portion		12.50 8.50
Homemade Cheesecake		12.50
Dessert Variations Cheesecake, Sorbet		14.50
Cheese Variation Kündigkäse, fig mustard	15.50	18.50

PROOF OF ORIGIN

Beef/Veal: Switzerland / Uruguay / USA
Fish: Italy / Greece / Asia / Norway / Scotland

Lamb: New Zealand / Ireland
Poultry: Switzerland / France

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