



WELLNESSHOTEL ★★★★★
GOLF PANORAMA
THURGAU BODENSEE SCHWEIZ

LION D'OR

from 12.00 to 20.30 h



Starters and Salads

Lamb's lettuce with cream cheese from organic alpine blossoms burra bacon and quail egg (C/H/L/O)	18
Duet of Swiss Alpine salmon and Altenrhein char with lentils and horseradish (F/G/H/L/O)	22
Beef tartare (70 g) with red wine onions, organic mushroom miso, sour cream and toast (C/G/H/L/M/O)	24
Winter salad with pumpkin, marinated mushrooms, red cabbages and walnuts (C/H/L/O)	15
Colourful leaf salad with sprouts and roasted seeds (C/H/L/O)	9
Salad plate "Golf Panorama" with	
Beef entrecôte and herb butter (C/D/H/L/M/O)	36
Chicken breast with herb butter (C/D/H/L/M/O)	28
Fried fish fillets and shrimps with herb butter (C/F/H/L/M/O)	28
Veal cutlet with herb butter (C/D/H/L/M/O)	44



Soups

Cream of pumpkin soup with wild boar ham, pumpkin seed oil
and chestnut-cranberry chutney 15

(G/H/L/O)

Spicy curry apple soup
with roasted king prawn 15

(B/D/E/H/L/N/O)

THE HIT

Thurgau beef burger «GOLFPANORAMA»
with grilled king prawn and chili-avocado salsa
served with French fries or salad 38

(A/C/G/H/L/M/O)

Club Sandwich «LION D'OR»
with chicken breast, bacon, organic farm
served with French fries or salad 36

(A/C/G/H/L/O)

Tartare Classics «PETER»
Beef tartare (140 g) with cream of organic alpine flower cheese,
quail egg and red wine onions
served with French fries or salad and toast 39

(A/C/G/H/L/M/O)



Main courses

Medium roasted fillet of beef «Schrofenhof»
with mashed pumpkins and potatoes and red wine onions 220g | 56
180g | 49
(A/C/G/L/M/O)

Saddle of venison under the nut crust
with mushroom ravioli, chestnut-cranberry chutney and vegetables 56
(A/C/G/H/L)

Sliced veal Thurgau style
with crispy potato rösti and colourful seasonal vegetables 42
(G/H/L/O)

Crispy roasted Swiss Alpine salmon
with beetroot risotto and walnut foam 38
(A/C/D/E/H/L/N/O)

Porcini Ravioli
with stuffed giant mushroom, Sbrinz and winter vegetables main course | 36
starter | 27
(A/C/G/H/LO)

Recommendation

Chateaubriand - served in 2 courses From 2 pers./18 h
with caramelized duck liver and Thurgados-Jus 65 p. p.
served with crispy potato rösti and colourful winter vegetables
(A/G/H/L/O)



Desserts

Dessert variation «LION D'OR» Sweet delicacies from our patisserie (A/C/G/H/O)	17
Chocolate cake with apple-cinnamon ragout and sour cream ice cream (A/C/G/H/O)	16
Vanilla parfait refined with pumpkin seed oil on cranberry-maroni ragout (A/C/G/H/O)	15
Burnt Thurgau apple cream with nut crunchy (C/G)	12
Sorbet duet with fruits (H)	12
Cheese selection with five different varieties and fig mustard (G/M)	17



Herkunft / Origin

Crevetten & Garnelen / <i>Shrimps & prawns</i>	Vietnam, Dänemark / <i>Vietnam, Denmark</i>
Dammhirsch / <i>Fellow Deer</i>	Schweiz / <i>Switzerland</i>
Ente / <i>Duck</i>	Schweiz, Frankreich / <i>Switzerland, France</i>
Egli / <i>Egli</i>	Schweiz, Estland / <i>Switzerland, Estonia</i>
Felchen / <i>Whitefish</i>	Schweiz, Italien / <i>Switzerland, Italy</i>
Forelle / <i>Trout</i>	Schweiz, Deutschland, Niederlande, Dänemark / <i>Switzerland, Germany, Netherlands, Denmark</i>
Goldbrasse / <i>Gilthead seabream</i>	Italien / <i>Italy</i>
Heilbutt / <i>Halibut</i>	Island, Niederlande / <i>Iceland, Netherlands</i>
Hirsch, Reh / <i>Deer</i>	Schweiz, Österreich / <i>Switzerland, Austria</i>
Kabeljau / <i>Cod fish</i>	Niederlande / <i>Netherlands</i>
Kalb / <i>Veal</i>	Schweiz / <i>Switzerland</i>
Kaninchen / <i>Rabbit</i>	Schweiz, Ungarn / <i>Switzerland, Hungary</i>
Lachs / <i>Salmon</i>	Schweiz und Schottland / <i>Switzerland and Scotland</i>
Lachsforelle / <i>Salmon Trout</i>	Italien / <i>Italy</i>
Lamm* / <i>Lamb*</i>	Neuseeland / <i>New Zealand</i>
Poulet	Schweiz / <i>Switzerland</i>
Reh / <i>Venison</i>	Schweiz/Österreich/Deutschland / <i>Switzerland/Austria/Germany</i>
Rauchlachs / <i>Smoked Salmon</i>	Grossbritannien, Norwegen / <i>Great Britain, Norway</i>
Rind / <i>Beef</i>	Schweiz / <i>Switzerland</i>
Saibling / <i>Char</i>	Schweiz, Island / <i>Switzerland, Iceland</i>
Thunfisch / <i>Tuna</i>	Philippinen / <i>Philippines</i>
Wolfsbarsch / <i>Sea bass</i>	Frankreich/Italien / <i>France, Italy</i>
Zander / <i>Pike-perch</i>	Schweiz, Estland / <i>Switzerland, Estonia</i>

* Lammerzeugnisse können mit hormonellen Leistungsförderern erzeugt worden sein, sowie mit nichthormonellen Leistungsförderern, wie Antibiotika. * *Products of Lamb may have been produced with hormonal performance enhancers and may have been produced with non-hormonal performance enhancers, such as antibiotics.*

Allergene / Allergens

A	Glutenhaltiges Getreide / <i>Gluten</i>	H	Schalenfrüchte (Nüsse) / <i>Nuts</i>
B	Krustentiere/Krebstiere / <i>Crustaceans</i>	L	Sellerie / <i>Celery</i>
C	Eier / <i>Eggs</i>	M	Senf / <i>Mustard</i>
D	Soja / <i>Soya</i>	N	Sesam / <i>Sesame</i>
E	Erdnuss / <i>Peanut</i>	O	Sulfite / <i>Sulfites</i>
F	Fisch / <i>Fish</i>	P	Lupinen / <i>Lupins</i>
G	Milch oder Laktose / <i>Milk or lactose</i>	R	Weichtiere / <i>Molluscs</i>