



WELLNESSHOTEL ★★★★★
GOLF PANORAMA
THURGAU BODENSEE SCHWEIZ

LION D'OR



STARTERS & SALADS

Burrata with spring vegetables
Herb pesto and garlic crostini 18
A/C/G/H/L/O

Grilled king prawns
with Asian vegetable salad and black sesame seeds 22
B/D/E/F/H/N/L/O

Beef tartare (70g)
with wild garlic cream, pickled beetroot, mushrooms, cress and toast 24
C/G/H/L/M/O

Warm asparagus salad
with strawberries, aceto balsamico and mascarpone 18
G/H/L/O

Mixed leaf salad
with sprouts and roasted seeds 9
C/H/L/O

MIXED SALAD PLATE

With entrecôte of beef and herb butter 36
C/D/H/L/M/O

With chicken breast and herb butter 28
C/D/H/L/M/O

With fried fish fillets, prawns and herb butter 28
C/F/H/L/M/O

With veal chops and herb butter 44
C/D/H/L/M/O



SOUPS

Wild garlic soup
with asparagus and raw ham 15

G/H/L/O

Spicy curry apple soup
with fried king prawns 15

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

OUR FAVOURITES

Thurgau beef burger
with red onion confit, bacon and melted blue cheese or Thurgau cream cheese, served with French
fries or salad 38

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

Club sandwich
with chicken breast, bacon, organic country egg, served with French fries or salad 36

A/C/G/H/L/O

Classic beef tartar
Beef tartare (140g) with wild garlic cream and pickled vegetables
served with French fries or salad and toast 39

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

VEGAN RECOMMENDATION

Crispy potato mille-feuille
with mushrooms, radishes, spring leek and almond-oat sauce 28
H/L



MAIN GOALS

Pink roasted fillet of beef from the local “Schrofenhof” farm
with wild garlic risotto, shiitake mushrooms, radishes and spring leeks
G/L/M/O

220g	56
180g	49

Fillet of veal wrapped in raw ham
on green asparagus with herb potatoes
A/C/G/H/L/M/O

	56
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Sliced fillet of veal Thurgau style
with crispy hash browns and colourful seasonal vegetables
G/H/L/O

	42
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Sea bass and swiss alpine salmon duet
with saffron vegetables and poppy seed tagliatelle
A/F/G/H/L/N/O

	38
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Thurgau asparagus
with wild garlic hollandaise, radishes and baked potato
A/C/G/H/L/O

	38
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Creamy wild garlic risotto
with parmesan and spring vegetables
G/H/L/O

	28
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GOURMET RECOMMENDATION

Chateaubriand served in two courses
with caramelised duck liver and herb hollandaise, served with crispy hash browns
and colourful spring vegetables

From 2 pers. from 18 h	65 p. P.
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A/G/H/L/O



DESSERTS

Dessert variation LION D`OR
Sweet delicacies from our patisserie 17
A/C/G/H/O

Lukewarm chocolate cake
with Thurgau strawberries and pistachio ice cream 16
A/C/G/H/O

Iced praline viscuit roulade
with rhubarb compote 15
A/C/G/H/O

Roasted Thurgau apple crème
with nut crunchy 12
C/G

Sorbet duet with fruits 12
H

Cheese Selection
with five different varieties and fig mustard 17
G/M



Origin / Origin

Crevetten & Garnelen / Shrimps & prawns	Vietnam, Dänemark / Vietnam, Denmark
Dammhirsch / Fellow Deer	Schweiz / Switzerland
Duck / Duck	Schweiz, Frankreich / Switzerland, France
Whitefish / Whitefish	Schweiz, Italien / Switzerland, Italy
Trout/ Trout	Schweiz, Deutschland, Niederlande, Dänemark / Switzerland, Germany, Netherlands, Denmark
Gilthead Seabream	Italien / Italy
Halibut	Island, Niederlande / Iceland, Netherlands
Hirsch, Reh / Deer	Schweiz, Österreich/ Switzerland, Austria
Cod fish / Cod fish	Schweiz, Österreich/ Switzerland, Austria
Calf / Veal	Schweiz / Switzerland
Rabbit / Rabbit	Schweiz, Ungarn / Switzerland, Hungary
Salmon / Salmon	Schweiz, Schottland / Switzerland, Scotland
Salmon Trout / Salmon Trout	Italien / Italy
Lamm* / Lamb*	Neuseeland / New Zealand
Chicken	Schweiz / Switzerland
Roe deer / Venison	Schweiz, Österreich, Deutschland / Switzerland, Austria, Germany
Rauchlachs / Smoked Salmon	Großbritannien, Norwegen / great Britain, Norway
Beef / Beef	Schweiz / Switzerland
Char / Char	Schweiz, Island / Switzerland, Iceland
Tuna / Tuna	Philippines / Phillipines
Sea bass / Sea bass	Frankreich, Italien / France, Italy
Zander / Pike perch	Schweiz, Estland / Switzerland, Estonia

Products of ALmb may have been produced with hormonal performance enhancers and may have been produced with non-hormonal performance enhancers, such as antibiotics. Products of ALmb may have been produced with hormonal performance enhancers and may have been produced with non-hormonal performance enhancers, such as antibiotics.

Allergens / Allergens

A	Cereals containing gluten/ gluten	H	Schalenfrüchte (Nüsse)/ Nuts
B	Crustaceans/ Crustaceans	L	Celery/ Celery
C	Eggs	M	Mustard
D	Soy/ Soya	N	Sesame/ Sesame
E	Peanut	O	Sulphites/ Sulphites
F	Fisch/ Fish	P	Lupines/ Lupins
G	Milch oder Laktose/ Milk or lactose	R	Molluscs



YOUR CULINARY TEAM



CHEF

Peter Vogel



CHEF DE SERVICE

Bea Dobos