

A la carte

"LION D'OR"

We set sustainable accents...

..with a creative & varied vegetarian cuisine:
Many of our creations are designed to basically
harmonize without fish or meat - these components
can be combined to the courses according to your taste.



STARTERS & SALADS

Beetroot carpaccio with pear, honey, goat cheese and nuts	18
with venison ham and cranberries or with mildly smoked Swiss Alpine salmon	24
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Marinated autumn vegetables with saffron potato cream cheese	22
with pickled lamb fillet wrapped in bacon or with king prawns fried in black garlic oil	28
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Beef tartare (70g) with dauphine potatoes with truffle cream and pickled carrots	24
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Autumn salad with roasted mushrooms, apple and pumpkin	18
with two kinds of the "Triboltinger" fallow deer or with "Kundelfinger" trout, pumpkin seed oil and vanilla	26
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Mixed leaf salad with sprouts and roasted seeds	9

FITNESS PLATE "GOLF PANORAMA "

with entrecôte of beef and herb butter	36
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with chicken breast and herb butter	28
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with fried fish fillets, shrimps and herb butter	28
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with veal chops and herb butter	44



SOUPS

Pumpkin cream soup with its oil	14
and roe deer ham	15

Spicy curry apple soup with fried tofu	14
with fried king prawns	15

SIMPLY THE BEST

Thurgau beef burger	
with sesame bun, saffron potato cream, pumpkin and bacon served with french fries or salad	38

Club Sandwich	
with chicken breast, bacon, organic country egg served with french fries or salad	36

Tatar classic	
Beef tartare (140g) with baked potato fritters, truffle cream and vegetables, served with french fries or salad and toast	39

Thurgau sausage and cheese salad	
with cucumbers, carrots and herbs	18



VEGAN

Colourful autumn plate with chestnuts, parsnips and everything the vegetable garden has to offer 28

MAIN COURSES

Creamy porcini ravioli with autumn vegetables and sliced tuber from Belp 32

with fine dishes from the "Triboltinger" fallow deer 56
with pike-perch fillet on cress foam 48

Duet of corn and cress with herb popcorn and goat cheese 28

with pink roasted "Schrofener" fillet of beef and port wine onions 52
with fried sea bass and shrimp 46

Pumpkin risotto with glazed chestnuts, mushrooms and romanesco 28

with pink saddle of venison under honey-nut crust 56
with "Kundelfinger" salmon trout prepared in two ways 48

Asian noodle dish with crispy tofu, lime and chili 28

with crispy strips of eastern Swiss chicken with coconut 38
with Swiss Alpine salmon in a sesame coating 42

RECOMMENDATION LION D'OR

Crispy potato rösti with green apple and colourful seasonal vegetables 28

with poached organic country egg from Hattenhausen 32
with sliced Thurgau veal and mushrooms 42



DESSERTS

Dessert variation LION D`OR 17
Sweet delicacies from our patisserie

Fine of nougat and pear 16

Chestnut mousse with pumpkin, grapes and vanilla 15

Lukewarm chocolate cake on plum ragout 12
refined with Thurgau whisky

Sorbet duet with autumn fruits 12

Cheese selection 17
with five different varieties and fig mustard



ORIGIN

Shrimps & prawns	Vietnam, Denmark
Fellow Deer	Switzerland
Duck	Switzerland, France
Whitefish	Switzerland, Italy
Trout	Switzerland, Germany, Netherlands, Denmark
Gilthead seabream	Italy
Halibut	Iceland, Netherlands
Deer	Switzerland, Austria
Cod fish	Switzerland, Austria
Veal	Switzerland
Rabbit	Switzerland, Hungary
Salmon	Switzerland, Scotland
Salmon Trout	Italy
Lamb*	New Zealand
Chicken	Schweiz / Switzerland
Venison	Switzerland, Austria, Germany
Smoked Salmon	Great Britain, Norway
Beef	Switzerland
Char	Switzerland, Iceland
Pork	Switzerland
Tuna	Phillipines
Sea bass	France, Italy
Pike-perch	Switzerland, Estonia

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

For allergens and ingredients, please feel free to contact our service staff.



YOUR LION D'OR TEAM LEADERS



CHEF DE SERVICE

Bea Dobos



HEAD CHEF

Peter Vogel