

A la carte

"LION D'OR"

We set sustainable accents ...

..with creative & varied vegetarian cuisine:
Many creations are designed in a way that they also
harmonise without fish or meat – you can combine
these components matching the courses and your own taste.



STARTERS & SALADS

| | |
|--|----|
| Lamb's lettuce with bio land egg, red wine onions and croutons | 16 |
| with fried bacon strips or | 18 |
| with smoked trout | 18 |

| | |
|--|----|
| Thurgau beef tartare with pickled vegetables and truffle cream served with toast | 25 |
|--|----|

| | |
|---|----|
| Salad of spring cabbage with cranberry cream cheese, herb oyster and hazelnut oil | 18 |
| with roulade of quail or | 24 |
| with confit char | 24 |

| | |
|--|----|
| Buffalo mozzarella with pumpkin, green apple and bread chips | 18 |
| with deer dry meat or | 24 |
| with Swiss Alpine salmon | 24 |

| | |
|--|----|
| Mixed salad with sprouts and roasted seeds | 12 |
|--|----|

SALAD PLATE "GOLF PANORAMA"

| | |
|--|----|
| with entrecôte of beef and herb butter | 36 |
|--|----|

| | |
|-------------------------------------|----|
| with chicken breast and herb butter | 28 |
|-------------------------------------|----|

| | |
|-------------------------------------|----|
| with fried fish fillets and shrimps | 28 |
|-------------------------------------|----|

| | |
|---|----|
| with steak from Thurgau apple pig and herb butter | 32 |
|---|----|



SOUPS

| | |
|--|----|
| Pumpkin and coconut soup with chestnuts and grapes | 14 |
| with quail rolls or | 15 |
| with Swiss Alpine salmon | 15 |
| <hr/> | |
| Spicy apple curry soup | 14 |
| with smoked chicken breast or | 15 |
| with fried king prawns | 15 |

SIMPLY GOOD

| | |
|---|----|
| Burger "GOLFPANORAMA" on a brioche bun and pumpkin chutney served with French fries or salad | |
| with grilled vegetables and mushrooms or | 35 |
| smoky beef burger, bacon and BBQ sauce | 38 |
| <hr/> | |
| Club sandwich "LION D'OR" | |
| with chicken breast, bacon, organic country egg served with French fries or salad | 36 |



VEGAN

Orecchiette with sautéed mushrooms, pumpkin and grapes 28

MAIN COURSES

Poppy seed noodles with spring cabbage, herb mushrooms and plum-blackberry sauce 29
with Triboltinger fallow deer or 54
with roasted pike perch 50

Pumpkin polenta with autumn vegetables, chestnuts and tête de moine 32
with saddle of venison under hazelnut-pumpkin seed crust or 56
with char and bacon 50

Mushroom ravioli with porcini cress foam and melted buffalo mozzarella chut 36
with pink roasted fillet of beef or 56
with Swiss Alpine salmon 50

Filled wrap with thai vegetables, edamame, pumpkin and broccomole 28
with strips of eastern Swiss chicken or 38
with grilled king prawns 42

Thurgau veal ragout on a cream sauce with Rösti, mushrooms and vegetables 46

RECOMMENDATION LION D'OR

Pink roasted beef entrecôte
with truffle jus

carved for you at the table and served in two courses.
Accompanied by a vegetables garden

Minimum 65 p. P.
2 Pax



DESSERTS

| | |
|--|----|
| Dessert variation LION D'OR | 17 |
| Hot chocolate cake with plum compote | 16 |
| Pumpkin carrot cake with vanilla and apple chutney | 15 |
| Chestnut mousse with vanilla ice cream and meringues | 15 |
| Cheese selection with three different kinds and fig mustard | 13 |
| with five different varieties and fig mustard | 17 |

OUR ICE CREAM MENU

| | |
|---|----|
| Tipsy Thurgauer apple Two scoops of apple-sorbet with Thurgados-apple-ragout and crunch | 12 |
| Fragrance of warm chocolate Three scoops of Vanilla ice cream with whipped cream and warm chocolate sauce | 12 |
| Iced coffee Three scoops of Cafè crème-ice cream with espresso and chocolate whipped cream | 10 |
| Vegan Cup One scoop of plum, raspberry and apple sorbet, with fruit-coulis and berries | 16 |
| The Knacknut Two scoops of nut-ice cream and one scoop of chocolate-ice cream with brownie | 12 |
| Our ice cream and sorbet Vanilla / chocolate / hazelnut / yoghurt / Cafè crème / plum / raspberry / apple / lemon | 4 |
| Whipped cream supplement | 2 |



ORIGIN

| | |
|-------------------|--|
| Shrimps & Prawns | Vietnam, Denmark |
| Tuna | Philippines, Vietnam |
| Sea Bass | France, Italy |
| Pike perch | Switzerland, Estonia |
| Whitefish | Switzerland, Italy |
| Trout | Switzerland, Germany, Netherlands, Denmark |
| Gilthead bream | Italy |
| Halibut | Iceland, Netherlands |
| Smoked salmon | Switzerland, Austria |
| Cod | Norway, Iceland |
| Salmon | Switzerland, Scotland |
| Salmon trout | Switzerland, Italy |
| Arctic char | Switzerland, iceland |
| Calf | Switzerland |
| Pork | Switzerland |
| Beef | Switzerland, Iceland |
| Chicken | Switzerland |
| Venison, roe deer | Switzerland, Austria |
| Fallow deer | France, Italy |
| Duck | Switzerland, France |

Our service staff will be happy to inform you about allergens and ingredients.



YOUR LION D'OR TEAM LEADERS



CHEF DE SERVICE
Bea Dobos



CHEF DE CUISINE
Peter Vogel

All prices in CHF incl. VAT