

Menu

"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
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Mixed salad with sprouts and roasted seeds	12
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SALAD 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 and shrimps	28
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with steak from Thurgau apple pig and herb butter	32
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SOUPS

Pumpkin and coconut soup with chestnuts and grapes	14
with quail rolls or	15
with Swiss Alpine salmon	15
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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
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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

Mushroom ravioli with porcini cress foam and melted buffalo mozzarella 36

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 46
vegetables



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