



To Start Off...

<i>Alcohol-free cocktail with Elderblossom foam</i>	<i>sFr. 7.00</i>
<i>Refreshing alcohol-free basil-lime aperitif</i>	<i>sFr. 7.00</i>
<i>House Aperitif</i> <i>Zippi, light white wine mixed with black currant sirup</i>	<i>sFr. 8.80</i>
<i>Basil-Kir-Royal</i> <i>Basil-Lime sirup mixed with a dry sparkling white wine, served just the way our maitre d'hotel likes it</i>	<i>sFr. 12.00</i>
<i>Zahner-Currant-Kir-Royal</i> <i>Currant sirup mixed with a dry sparkling white wine</i>	<i>sFr. 12.00</i>
<i>Flute of Zahner's sparkling white wine</i> <i>Blanc de Blanc (Pinot Blanc) made according to the method champenoise including hand riddling</i>	<i>sFr. 12.00</i>
<i>Epicurian Menu „Petri Heil“</i> <i>As of two persons</i> <i>A menu composed according to the catch and market offer. It starts with a Salade Nouvelle, is followed by two fish dishes and finishes with a Apple Pie. We would be happy to serve you this menu from 11.00 am – 1.30 pm and 6.00pm – 8.30 pm.</i> <i>This menu can not be served on Sundays due to kitchen capacity. We thank you for your understanding</i>	<i>per person sFr. 55.00</i> <i>with dessert sFr. 67.00</i>

All prices include VAT



The Hotel with the best Fish Specialties

Starters

Salade nouvelle tiède et croquant	sFr. 13.50
<i>Tender spinach salad served with warm bacon bits and buttered croutons</i>	
Crunchy Rosso Salad	sFr. 12.50
<i>With thinly sliced garlic and warm bacon bits</i>	
Green Salad	sFr. 8.50
Mixed leaf Salad	sFr. 9.50
Homemade gooseliver terrine with portwine gelée and briochetoast	sFr. 23.80
Fresh head of veal served in a vinagrette	sFr. 17.00

Soups

Beef Broth	sFr. 7.50
Beef Broth with Sherry	sFr. 9.00
Fresh water Crab soup	sFr. 14.50
Homemade creamy mushroom soup	sFr. 10.50

All prices include VAT

The Chef recommends the following wines by the glass

		1/2	3/10	2/10
White Wine	Truttiker, Pinot Blanc			
Eastern Switzerland	Family Zahner, Truttikon	sFr. 38.50	sFr. 23.10	sFr. 15.40
	<i>A pearl amongst eastern Swiss white wines which has been carefully aged in oak casks</i>			
Red Wine	Cuvée Flüe			
Eastern Switzerland	Thoams and Marianne Stamm, Thanygen.	sFr. 36.50	sFr. 21.90	sFr. 14.60
	<i>Carefully assorted regional grape varieties have been aged in oak casks to create superb wine</i>			



Dear Guest

Fish is easily digested, light in calories, rich in protein and minerals.

We serve you only the best freshwater fish available. We therefore ask for your understanding if a certain fish is not available at the moment.

Fish Specialties

	<i>Portion</i>	<i>Plate</i>
<i>Pike-perch filet à la Rheinfels</i> <i>Broiled pike-perch filet which is gratinated with our homemade herb-butter</i>	<i>sFr. 42.50</i>	<i>sFr. 37.50</i>
<i>Fish Fritto Misto Aioli</i> <i>Assorted baked fish filets (according to catch) served with a spiced garlic Mayonnaise</i>	<i>sFr. 40.50</i>	<i>sFr. 36.50</i>
<i>Baked Pike-perch filet with tartar sauce</i>	<i>sFr. 41.50</i>	<i>sFr. 37.50</i>
<i>Perch sautéed in butter</i>	<i>sFr. 44.00</i>	<i>sFr. 39.00</i>
<i>Baked perch with tartar sauce</i>	<i>sFr. 42.50</i>	<i>sFr. 38.50</i>
<i>Catfish with a white wine cream sauce</i>	<i>sFr. 38.90</i>	<i>sFr. 34.90</i>
<i>Fish fritters prepared à la Rheinfels, served with a tartar sauce</i>	<i>sFr.31.50</i>	<i>sFr. 26.50</i>
<i>Entire fish (according to catch) sautéed in butter</i> <i>with fresh herbs according to our traditional house recipe (As of two persons)</i>	<i>Per Person</i>	<i>sFr. 44.00</i>

All of our Fish specialties are served with boiled parsley potatoes

All prices include VAT

Pike and grayling is exclusively supplied by catches in the Rhine or lake Constance. Perch, pike-perch, catfish and burbot are supplied if possible from the Rhine or lake Constance . They are otherwise imported from Germany, Austria, Estonia, Lithuania, Poland, Canada, etc.



The Hotel with the best Fish Specialties

Main Courses

Weekly changing Sunday Roast, for more information ask the service sFr. 32.50

Veal escalope sautéed in butter, served with vegetables and french fries sFr. 41.00

Lamb sirloin with maitre d'hotel butter, served with vegetables and french fries sFr. 44.50

Seasonal vegetables as a side dish sFr. 10.50

Fitness-Lunch sFr. 35.50

Large mixed leaf salad with sautéed pieces of Lamb

Vegetable Lasagna sFr. 27.50

Veal: CH Lamb: CH/Scotland Poultry: CH/D Beef: South Africa/USA/ South America*

*: Can contain traces of antibiotics or other microbacterial organisms. According to federal warnings this may be hazardous to your health. The owners also warn you that eating nothing can also be hazardous to your health.

The Chef recommends the following wines by the glass

		1/2	3/10	2/10
White Wine Eastern Switzerland	Truttiker, Pinot Blanc Family Zahner, Truttikon A pearl amongst eastern Swiss white wines which has been carefully aged in oak casks	sFr. 38.50	sFr. 23.10	sFr. 15.40
Red Wine Eastern Switzerland	Cuvée Flüe Thomas and Marianne Stamm, Thayngen. Carefully assorted regional grape varieties have been aged in oak casks to create superb wine	sFr. 36.50	sFr. 21.90	sFr. 14.60