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BREAKFAST

daily from 07:00 AM to 10:00 AM
sundays from 07:00 AM to 10:30 AM

Truuba Breakfast

Put together your breakfast from homemade delicacies at our buffet. Let yourself be tempted by our selection, which we purchase from exclusive regional and Swiss producers. Supplement your breakfast with egg dishes, coffee, tea and Malschüeler water at no extra charge.

34.--

EGG DISHES

Fried Egg

3.--

Poached Egg

3.--

Hard-Boiled Egg

3.--

Scrambled Egg

with herbs

5.--

with bacon and onions

6.--

Omelet

with tomatoes and cheese

9.--

Shakshuka

poached egg, tomato, bell-peper, onion

10.--

Egg Benedict

poached egg, ham, sauce hollandaise,
homemade english muffin

12.--

FLAVOURFUL

Bacon

2.--

Porridge

oat flakes, milk, honey, seasonal compote, jam

8.--

Ⓞ vegan option possible

PASTRY

Croissant

2.--

Brioche

3.--

Homemade Bread

butter, seasonal jam

5.--

Pancakes

Swiss concentrated pear juice

5.--

Daily Cake

8.--

All items on the breakfast menu are included for hotel guests.

Do you have an allergy or intolerance? Our team will be happy to advise you on putting together the right breakfast.

DISHES

daily from 11:00 AM to 6:30 PM

Daily Soup	5.--/9.--
Flammkuchen crème fraîche, bacon, onions, herbal sour cream dip	12.--
Warm Salad [Ⓞ] beetroot, sweet potato, broccoli, arugula, honey mustard dressing, pumpkin seeds, crostini	14.--
Mushroom Toast [Ⓞ] homemade toast, mushrooms, cheese, arugula	16.--
Chicken Wrap Rheintaler chicken, sweet chili mayonnaise, Grabser farmers cheese, Bühler cheese, vegetables, with small salad bowl or baked potato wedges	20.--
Red Curry [Ⓞ] vegetables, homemade Naan, optionally with beef or tofu	21.--
Caesar Salad Rheintaler chicken, salad, Sbrinz, egg, croûtons, Caesar dressing	24.--
Hunter Toast veal from Stüdtlimetzg, mushrooms, cheese, arugula, homemade toast	24.--

Beetroot Burger [Ⓞ] beetroot, oats, tofu, house sauce, homemade burger bun, salad, tomatoes, pickles, onions, with small salad bowl or baked potato wedges	24.--
Truuba Burger minced beef from Stüdtlimetzg, house sauce, homemade burger bun, salad, tomatoes, pickles, onions, with small salad bowl or baked potato wedges	24.--
Cold Platter raw ham, dried meat, salsiz, cheese, garnish, homemade bread, butter	14.--/26.--
Side Dish [Ⓞ] small salad bowl	5.--
baked potato wedges	5.--

DESSERTS

Ice Cream vanilla, chocolate, seasonal fruit ice cream per scoop	5.--
Daily Cake	8.--

COLD BEVERAGES

Bubbly Water

Vivi Kola	33 cl	5.--
Vivi Kola Zero	33 cl	5.--
Elmer Citro	33 cl	5.--
Sinalco Original	33 cl	5.--
Rivella red	33 cl	5.--
Rivella blue	33 cl	5.--
Nycha Kombucha quinces	33 cl	6.--
Nycha Kombucha mountain herbs	33 cl	6.--

Mineral Water

Passugger	47 cl	5.--
Passugger	77 cl	7.--

Malschüeler Water

from the «Truuba» fountain, price for the first filling, all others included, self-service	82 cl	5.--
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Juices

Opalin apple and carrot	25 cl	5.--
Opalin apricot	25 cl	5.--
Opalin pear and verveine	25 cl	5.--
Opalin tomato	25 cl	5.--
freshly squeezed orange juice	30 cl	6.--

Schorle

Mosterei Vetsch, apple spritzer	33 cl	6.--
Adam + Uva Bio grape spritzer white	33 cl	7.--
Adam + Uva Bio grape spritzer red	33 cl	7.--

Ice Tea

homemade	30 cl	5.--
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MAGIC POTIONS

Wit-Sharpening Potion

house syrup	20 cl	3.--
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Witch Tea

homemade Ice Tea	20 cl	3.--
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Wingardium Leviosa

small Citro	20 cl	3.--
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HOT BEVERAGES

TEA

Herbs

Verveine	5.--
Menthe du Maroc	5.--
Edelweiss, Swiss Alps	5.--

Fruits

Berner Rosen (Apple)	5.--
Ginger Lemon	5.--

Green

Sencha Yamato	5.--
Jasmine Pearl	5.--

Black

Qimen Haoya	5.--
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Oolong

Phoenix	5.--
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Rooibos

Rooibos Bourbon	5.--
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Homemade Baked Tea

pear, apple, cinnamon, citrus fruits, winter spices	6.--
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Rooibos Chai Latte

Rooibos Bourbon, milk, pepper, chai spices	7.--
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COFFEE

Coffee

Coffee	4.--
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Ristretto

Ristretto	4.--
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Espresso

Espresso	4.--
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Espresso doppio

Espresso doppio	5.--
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Schale

Schale	5.--
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Cappuccino

Cappuccino	5.--
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Latte Macchiato

Latte Macchiato	6.--
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Cold Brew Nature

Cold Brew Nature	30 cl	4.--
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Cold Brew Tonic

Cold Brew Tonic	30 cl	7.--
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Cofftales Gin Tonic

Cofftales Gin Tonic	30 cl	10.--
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CHOCOLATE

Chocolate

warm and cold	6.--
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BEER

Bottle Edelspez Schützengarten	33 cl	5.--
Bottle Panaché unfiltered Schützengarten	33 cl	5.--
Truuba Spezli, Amber Sennbräu, Buchs	33 cl	6.--
Wheat Beer Weisser Engel	50 cl	7.--
Alcohol Free Beer India Pale	33 cl	5.--
Ginger Beer	33 cl	5.--

APPLE CIDER

Sour Apple Cider Mosterei Vetsch, non-alcoholic	50 cl	6.--
Mosterei Vetsch, with alcohol	50 cl	7.--

OPEN WINE

CHAMPAGNE

Héritage Rosé XX (Deg. 23) Brut AC Pinot Noir, Chardonnay, Champagne Brice, Bouzy, Montagne de Reims, France	10 cl	15.--
Le Montgruguet Extra Brut Pinot Noir, R. Pouillon, Mareuil-sur-Aÿ, Vallée de la Marne, France, 2018	10 cl	21.--

SPARKLING WINE

Biologico Brut - Pal de Testa, Prosecco Valdobbiadene DOCG Glera, Colesel Spumanti, Veneto, Italy	10 cl	9.--
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OPEN WINE

WHITE WINE

Aperitif of the Day

Ask us about today's endorsement. 10 cl 9.--

Ekam

Riesling, Albariño, Castell d'Encus,
Costers del Segre, Spain, 2020 10 cl 12.--

Chardonnay

Roman Hermann, Fläsch,
Bündner Herrschaft, Switzerland, 2022 10 cl 14.--

RED WINE

Pinot Noir Seemühle

Marco Casanova, Walenstadt,
St. Gallen, Switzerland, 2019 10 cl 10.--

Viña Ardanza Reserva

Tempranillo, Garnacha, La Rioja Alta,
Haro, Rioja, Spain, 2017 10 cl 13.--

SWEET WINE

Sauternes 2^c Cru Classé

Sémillon, Sauvignon Blanc, Château Doisy Daëne,
Sauternes, Bordeaux, France, 2018 5 cl 8.--

APÉRITIF

WITHOUT ALCOHOL

Giselle Apéritif 4 cl 5.--

Manzoni Apéritif 2 cl 5.--

Laori

alcohol free Gin, with Tonic or Bitter Lemon 4 cl 9.--

Jsotto

Senza Bianco 4 cl 5.--

Senza Rosso 4 cl 5.--

Swiss Mountain Spring

Tonic Water 20 cl 4.--

Bitter Lemon 20 cl 4.--

Ginger Beer 20 cl 4.--

Ginger Ale 20 cl 4.--

Crodino Aperitivo 20 cl 4.--

APÉRITIF

WITH ALCOHOL

Giselle Apéritif	4 cl	6.--
Campari	4 cl	6.--
Cynar	4 cl	6.--
Helvetico Vermouth		
Bianco	4 cl	6.--
Rosso	4 cl	6.--
Pastis 51	4 cl	7.--
Additives		
tonic, bitter lemon, ginger ale, soda, orange juice, Vivi Kola and of course much more		3.--

LIQUORS

Gin

Ginuline, Strawberry	4 cl	11.--
Ginuline, Alpine Herbs	4 cl	11.--
Ginuline, Swiss Apple	4 cl	11.--
Falco, Schaffhausen	4 cl	12.--

Rum

Diplomatico Reserva Exclusiva Rum, Lara	4 cl	8.--
Alpine Rum, Vorarlberg	4 cl	10.--

Vodka

Alpine Vodka, Vorarlberg	4 cl	9.--
Belvedere Lake Bartęzek, Bartęzek	4 cl	12.--

Urs Hecht Clear&Vieille Fruit Liquors

Lucerne Plum Brandy, Gunzwil	4 cl	9.--
Quince Liqueur, Gunzwil	4 cl	9.--
Vieille Prune in Barrique, Gunzwil	4 cl	12.--
Vieille Pomme in Barrique, Gunzwil	4 cl	12.--
Bern Rose Apple Brandy in Barrique, Gunzwil	4 cl	15.--

Liqueur

Bermontis Fruity Herbal Liqueur, Neu St. Johann	4 cl	10.--
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Grappa

Barricata, Torguadra, Ospedaletto	4 cl	9.--
Evo Riserva Wine, Enoglam, Lombardei	4 cl	12.--

🌱 vegan

🌿 vegetarian

For our dishes we use exclusively Swiss products, which are sourced regionally and organically produced whenever possible. Exceptions are indicated in the corresponding dishes. Our breads and baked goods are homemade, if not possible we source them from Switzerland.

If you have any questions about allergens in our dishes, our service staff will be happy to provide you with information.

All prices in Swiss francs including 8.1% VAT.

22.04.2024