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G A S T *Traube* H A U S

# 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.--

**Vegetable Tarte Flambée**<sup>®</sup>  
crème fraîche, fennel, zucchini, red onions,  
herbs, herbal sour cream dip 16.--

**Pinsa Romana**  
homemade, tomato sauce, Swiss mozzarella,  
ham, arugula, herbal oil 19.--

**Spring Roll**<sup>®</sup>  
carrot, spring onion, mung-bean sprouts, bell pepper,  
cucumber, coriander, marinated glass noodle salad,  
sweet chili sauce 22.--

**Cheese Ball Salad**<sup>®</sup>  
Hörbi herbal cheese from Jumiversum (BE),  
chinese cabbage, pickled red radish, cucumber,  
fresh herbs, apricot house dressing, slice of bread 24.--

**Lasagne Oven Potatoes**  
beef bolognese, cheese sauce with cheese  
from Molki Grabs (SG), leaf salad bowl 24.--

**Warm Vegetable Salad**<sup>®</sup>  
beetroot, broccoli, cauliflower, sweet potato,  
Swiss burrata, honey mustard dressing, slice of bread 24.--

**Red Curry**<sup>®</sup>  
vegetables, rice, optionally with  
Ribelmals poulard from Gams (SG) or tofu from Thurgau 26.--

**Cold Platter**  
raw ham, dried meat, salsiz, cheese, garnish,  
homemade bread, butter 14.--/26.--

**Beef Tagliatelle**  
homemade tagliatelle, tomato sauce,  
beef from Stüdtlimetzg, raw ham, Sbrinz cheese 26.--

**Portobello Burger**<sup>®</sup>  
portobello mushroom, house sauce \*, farmer's cheese  
from Grabs (SG), salad, tomato, pickles,  
red onion, fried egg, homemade burger bun,  
with a small salad bowl or french fries \* 27.--

**Truuba Burger**  
minced beef from Stüdtlimetzg, house sauce \*,  
blue cheese, salad, tomato, pickles,  
fried onions, homemade burger bun,  
with a small salad bowl or french fries \* 27.--

**Side Dishes**<sup>®</sup>  
small bowl of salad or french fries \* 5.--

# DESSERTS

## Small Temptation

daily mini desserts from the buffet

## Ice Cream

vanilla, chocolate, seasonal fruit ice cream  
per scoop

5.--

## Daily Cake

8.--

# SELF-CREATION

## WITH ALCOHOL

### Prosecco with seasonal Sirup

Prosecco Valdobbiadene, homemade sirup 11.--

### Manzoni Spritz

Manzoni, Prosecco Valdobbiadene, soda 12.--

### Alpine Mule

Swiss vodka, lime juice, ginger beer 15.--

### White Flower

G'unine Alpine Herbs Gin, jasmine green tea,  
lemon, flower decoration 15.--

## WITHOUT ALCOHOL

### Homemade Sirup

seasonal sirup 2cl 2.--

4cl 4.--

### White Flower 0%

G'unine Zero Not a Gin, jasmine green tea,  
lemon, flower decoration 14.--

# 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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### Rooibos Chai Latte

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

### Coffee

4.--

### Ristretto

4.--

### Espresso

4.--

### Espresso doppio

5.--

### Schale

5.--

### Cappuccino

5.--

### Latte Macchiato

6.--

### Cold Brew Nature

30cl 4.--

### Cold Brew Tonic

30cl 7.--

### Cofftales Gin Tonic

30cl 10.--

## CHOCOLATE

### Chocolate

warm and cold 6.--

# BEER

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

# APPLE CIDER

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

# OPEN WINE

## CHAMPAGNE

<b>Contraste #2 Extra Brut</b> Meunier, Paul Launois, Côte des Blancs, Champagne, France	10 cl	15.--
<b>Insouciance (deg. 24) Brut</b> Pinot Noir, Meunier, Chardonnay, Huré Frères, Montagne de Reims, Champagne, France	10 cl	17.--

## SPARKLING WINE

<b>Biologico Brut - Pal de Testa, Prosecco Valdobbiadene DOCG</b> 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.--

### Jeninser Pinot Gris

Weinbau von Tscharner, Reichenau,  
Grisons, Switzerland, 2023

10 cl 11.--

### Schwarz Silber

Chardonnay, Grüner Veltliner, Winery Schwarz,  
Burgenland, Austria, 2021

10 cl 13.--

## RED WINE

### Trocla Nera Pinot Noir

Christian & Francisca Obrecht, Jenins,  
Bündner Herrschaft, Switzerland, 2022

10 cl 13.--

### Eichkogel out of the large format

Blaufränkisch, Zweigelt, Andi Kollwentz,  
Burgenland, Austria, 2013 | 2017

10 cl 15.--

## SWEET WINE

### Le Rooftafia - Ratafia sur le Toit

Famille Moussée, Champagne, France

5 cl 13.--

# APÉRITIF

## WITHOUT ALCOHOL

### Giselle Apéritif

4 cl 5.--

### Manzoni Apéritif

2 cl 5.--

### G'nuine Zero

alcohol free gin

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

G'nuine, Strawberry	4 cl	11.--
G'nuine, Alpine Herbs	4 cl	11.--
G'nuine, 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 Bartężek, Bartężek	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.--

- ⓪ vegan
- Ⓜ vegetarian

For our dishes we use exclusively Swiss products, as far as possible from the region and organic. Were it is not possible we will explicitly advert it.  
Our breads and baked goods are homemade, if not possible we source them from Switzerland.

Our service team will advise in case of any allergies.

All prices are in Swiss francs including 8.1% VAT.



All our dishes comply with the „Fait Maison“ label.  
Deviations are marked with \*.

09.05.2025