

GARTE
NZIM
ME
R

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.--

Wintery Tarte Flambée[®]

crème fraîche, pear, beetroot, pumpkin, onion,
blue cheese, herbal sour cream dip

15.--

Tarte Flambée

crème fraîche, bacon, onion,
herbal sour cream dip

15.--

Garlic Ciabatta[®]

garlic butter, gratinated with Truuba cheese mixture
from Molki Grabs (SG), leaf salad bowl

18.--

Warm Vegetable Salad[®]

beetroot, pumpkin, broccoli, Swiss burrata,
honey mustard dressing, slice of bread

24.--

Cheese Wrestling Pasta

creamy, cheese from Molki Grabs (SG),
crispy Ribelmals poulard from Gams (SG)
in a panko coat, arugula

26.--

Pierogi

potato dumplings, beef ricotta filling,
meat from Stüdtlimetzg, sauerkraut, crème fraîche

28.--

Red Curry[®]

vegetables, rice, optionally with
Ribelmals poulard from Gams (SG) or tofu

25.--

Cold Platter

raw ham, dried meat, salsiz, cheese, garnish,
homemade bread, butter

14.--/26.--

Bean Burger[®]

beans, corn, oats, house sauce *, farmer's cheese
from Grabs (SG), salad, tomato, pickle,
onion, 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,
caramelized onions, homemade burger bun,
with small salad bowl or french fries *

27.--

Werdenberg Beef Goulash

meat from Stüdtlimetzg, bread dumplings, red onion

29.--

Side Dishes[®]

small bowl of salad or french fries *

5.--

DESSERTS

Small Temptation

daily mini desserts from the buffet

4.--

Ice Cream

vanilla, chocolate, seasonal fruit ice cream
per scoop

5.--

Daily Cake

8.--

SELF-CREATION

WITH ALCOHOL

Alpenbrise

fresh herbal tea, Swiss honey liquor

8.--

Verveine Prosecco

Prosecco Valdobbiadene, homemade verveine 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

verveine, lemon balm

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.--
--	-------	------

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.--
----------	-------	------

MAGIC POTIONS

Wit-Sharpening Potion

house syrup	20 cl	3.--
-------------	-------	------

Witch Tea

homemade Ice Tea	20 cl	3.--
------------------	-------	------

Wingardium Leviosa

small Citro	20 cl	3.--
-------------	-------	------

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.--
-------------	------

Oolong

Phoenix	5.--
---------	------

Rooibos

Rooibos Bourbon	5.--
-----------------	------

Homemade Baked Tea

pear, apple, cinnamon, citrus fruits, winter spices	6.--
---	------

Rooibos Chai Latte

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

COFFEE

Coffee

4.--

Ristretto

4.--

Espresso

4.--

Espresso doppio

5.--

Schale

5.--

Cappuccino

5.--

Latte Macchiato

6.--

CHOCOLATE

Chocolate

warm and cold

6.--

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

Téthys (B. 20) Blanc de Blancs Grand Cru Chardonnay, Guiborat, Côtes des Blancs, Champagne, France	10 cl	16.--
Shaman Rosé 20 Grand Cru Chardonnay, Pinot Noir, Benoit Marguet, Montagne de Reims, France	10 cl	19.--

SPARKLING WINE

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

OPEN WINE

WHITE WINE

Aperitif of the Day

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

Sauvignon Blanc

Thomas Lampert, Maienfeld, Bündner Herrschaft, Switzerland, 2023 10 cl 10.--

Schwarz Silber

Chardonnay, Grüner Veltliner, Winery Schwarz, Andau, Burgenland, Austria, 2021 10 cl 13.--

RED WINE

Caburnio

Cabernet Sauvignon, Alicante Bouschet, Merlot Tenuta Monteti, Tuscany, Italy, 2018 10 cl 9.--

La Fiduca

Merlot, Viticoltura Rohner Erni, Miso, Graubünden, Switzerland, 2021 10 cl 14.--

SWEET WINE

Le Rooftafia - Ratafia sur le Toit

Famille Moussée, Champagne, Bordeaux, France 5 cl 13.--

APÉRITIF

WITHOUT ALCOHOL

Giselle Apéritif 4 cl 5.--

Manzoni Apéritif 2 cl 5.--

Genuine Zero

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

Isotto

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

Ginuine, Strawberry	4 cl	11.--
Ginuine, Alpine Herbs	4 cl	11.--
Ginuine, 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.--
---	------	-------

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 *.

30.11.2024