

LUNCH
MEN
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G A S T **Traube** H A U S

DAILY SPECIALS

Thursday, May 15th

Meat Skewer

pork and chicken, potato wedges, cucumber salad 28.--

Friday, May 16th

Poached Perch Fillet Roll

perch from Raron (VS), fregola sarda, ratatouille 29.--

Monday, May 19th

Pork Belly Roll

pork from Culinarium, beer sauce, sweet potato puree, bean bundle 28.--

LUNCH IN THE GARTENZIMMER

We are happy to welcome you every day – including Tuesdays and Wednesdays – for lunch in our Gartenzimmer. Here we serve daily specials and dishes from our bistro menu.

WEEKLY DISHES

Asparagus Risotto[®]

green and white asparagus from Diepoldsau (SG) 24.--

Quesadillas[®]

homemade wraps, four cheeses from Jumiversum (BE) and Molki Grabs (SG) 26.--

„Truuba“ Beef Tatar

beef from Stüdtlimetzg, Rheintaler quail egg, homemade toast bread, butter
starter 25.--
main course 36.--

Chicken Tigh Schnitzel

Ribelmais poulard from Gams (SG), bread-crumbed, potato salad 38.--

Guibert Trout Fillet

trout from Chamby (VD), vegetable lentil ragout 45.--

Beef Fillet Medaillon

beef from Stüdtlimetzg, fried potato galettes, mushroom ragout 48.--

Every dish on the lunch menu includes a soup of the day or a fresh salad. For an additional charge of 5.-- we serve you a salad and a soup.

DESSERTS

Homemade Ice Cream

sorbet: apple, pear, rhubarb, strawberry

ice cream: caramel, chocolate, hazelnut, mocca,

salt fermented orange, vanilla, vegan yoghurt, yoghurt 5.--

Daily Cake

8.--

Daily Special

Ⓟ vegan

Ⓜ vegetarian

For our dishes we use exclusively Swiss products, as far as possible from the region and organic. Where 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 *.

15.05.2025