

TRAUB
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WARM WELCOME AT TRAUBENSAAL



What you hold in your hands is not an ordinary menu, but an invitation to a culinary journey through the seasons.

Our signature Traubensaal menu pays homage to the region, the changing seasons, and the richness of local ingredients. Carefully composed, each dish tells its own story – interwoven with memories, flavors, and the character of our cuisine.

For those who prefer to decide spontaneously, we also offer a fine selection from the à la carte menu. Whether as a supplement, starter, or alternative – here, too, our cuisine shows itself at its best.

Experience an enjoyable time in tune with the rhythm of the Traube, carried by honest craftsmanship and seasonal inspiration. Let yourself drift, discover, linger.

We would be delighted to accompany you on this journey and advise you on selecting the perfect wine accompaniment.

We are delighted to have you as our guest. We wish you unforgettable moments, good conversation, and bon appétit.

Your Trauba-Team



MENU



TRUUBA SPRING IN 4 COURSES

Flamed Brüggli Trout
kohlrabi, buttermilk, lovage leaves

Asparagus Consommé
spareribs, wild garlic oil

Duo from Muesli Veal
back and cheek, bimi, wild garlic, pommes dauphine

Glazed Chocolate Mousse
apple

4 course menu 99.--
wine pairing 58.--
non-alcoholic pairing 32.--

orderable until 8:30 PM

À LA CARTE



STARTERS

Asparagus Salad[®] hazelnut, tarragon, balsamico	19.--
Flamed Brüggli Trout kohlrabi, buttermilk, lovage leaves	21.--
Duck Liver Terrine rhubarb, port wine, braided brioche	25.--
Beef Carpaccio smoked crème fraîche, pepper, radish	29.--

SOUPS

Asparagus Consommé spareribs, wild garlic oil	18.--
Bouillabaisse branch celery, chili, Lucky shrimp	21.--

MAIN COURSE

Dehydrated Carrot[®] Thurgau lemon, pumpernickel, beurre blanc	28.--
Veal Milk quark flan, morel, spinach	39.--
AlpenZander potato puree, leek, barilla plant	46.--
Duo from Muesli Veal back and cheek, bimi, wild garlic, pommes dauphine	58.--
Beef Fillet roasted asparagus, hollandaise sauce, potato gratin	62.--

DESSERTS

Vanille Flan

sour cherry, tonka bean

16.--

Glazed Chocolate Mousse

apple

19.--

Baked Pudding*

sour cream, almond

16.--

Cheese Variation

from mild and creamy to tangy and intense,

Grisons nut cake, dried plum cream

26.--

Affogato

Vanilla ice cream, espresso

9.--

🌱 vegan

🌿 vegetarian

We use only Swiss products in our dishes, sourced regionally wherever possible. Any exceptions are indicated on the menu. We source our house bread from the Herrmann bakery in Liechtenstein. All other baked goods that you enjoy at our Gasthaus are homemade.

Our service staff will be happy to answer any questions you may have about allergens in our dishes.

All prices are in Swiss francs and include 8.1% VAT.



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

30.04.2026