







# Welcome to the sagibeiz

Our chef Bilo and his team will be happy to spoil you with our fresh dishes.

## Starters

<b>Leaf salad &amp; wild herbs</b> 	14.00
with house dressing	
<b>Mixed salad of the day</b> 	16.50
regional and seasonal	
<b>Gazpacho</b> 	14.00
tomato   peach   lavender blossoms	
<b>Burrata &amp; summer fruits</b> 	18.50
pepperoni   pistachio	
<b>Goat cheese au gratin</b> 	24.00
honey   fig   pistachio	
<b>Beef tartare</b>	28.00
truffled egg yolk cream   mustard caviar   sour cream   mini brioche	
as a main course	36.00
<b>Crayfish salad</b>	26.50
avocado   cucumber   spicy mayo   roasted sesame	

All prices in CHF incl. VAT.

 **vegan**  
 **vegetarian**

Our staff will be happy to inform you about other vegetarian/vegan options and allergens.



Visit our new sagi shop in the basement of the sagibeiz and take regional products home with you.  
Our kitchen team also cooks with these products.

Declarations: Meat: Poultry, Veal, Beef & Pork CH | Fish & seafood: Pikeperch CH, Shrimps VNN, Pulpo ESP, Crayfish ESP | Bread: Bread CH

Suppliers: Meat: Traita fina (Landquart), G. Bianchi (Zurich), Cassani Rüegg (Unterterzen) | Vegetables, fruit: Ernst Gygli (Näfels) | Dairy products: Marchhof (Flums), Saviva (Zurich) | Fish & seafood: Bianchi (Zurich), Fideco (Murten) | Eggs: Kerenzer Freilandeier (Obstalden)

Discover our exclusive pleasure packages!



**Experience the Swiss fjord.**  
www.lofthotel.ch  
www.sagibeiz.ch


fresh  
regional  
creative  
lunch & dinner

## Classic main courses

<b>Baked cauliflower</b> 	29.00
grilled aubergine   soy yoghurt   tahini   pomegranate	
<b>Lime risotto</b> 	34.50
pickled tomatoes   lemon chutney   parsley oil	
<b>Planted Steak*</b> 	39.00
wild broccoli   sweet potato wedges   chimichurri	
<b>Homemade pasta &amp; pulled pork</b>	39.00
from Sargans   BBQ jus   fresh herbs	
<b>sagidog</b>	26.50
brioche bun from Städtlibeck   sagi sausage   chipotle mayo   fried onions   fresh herbs   skin on fries	
<b>Fish crispies*</b>	39.00
skin on fries   vegetables   lime-mint-sour cream-dip	
<b>Grilled pulpo*</b>	38.50
skin on fries   lemon labneh   chickpeas   pomegranate	
<b>Entrecote*</b>	47.00
skin on fries   rocket salad   tomato cream   parmesan cheese   roasted pine nuts	
<b>Giant prawns</b>	45.00
Mango chutney   chilli   skin on fries   fresh herbs	
<b>Classic Wienerschnitzel*</b>	49.00
veal   cranberries   potato and cucumber salad	
<b>Fish of the day*</b>	47.00
lemon chutney   parsley oil   new potatoes	
<b>Pasta of the day</b>	28.50
Ask our staff for the current offer.	

\* also available as sagibeiz salad plate

## Dessert

<b>Cheesecake brûlée</b>	8.50
<b>White chocolate mousse</b>	10.50
berry ragout   crunch	
<b>Fruit crumble</b> 	8.50
<b>Strawberry tiramisu</b>	8.50

This is a selection from our range of desserts.  
For other desserts, please ask for our dessert menu.