









Welcome to our sagilounge

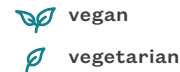


The sagibeiz crew will spoil you with home-made delicacies made from fresh, seasonal and regional products.

Potato or Sweet Potato Wedges 	13.50
with lime sour cream dip or with truffle mayo + CHF 1.00	
Chicken Fingers	23.00
with homemade charcoal mayo	
sagidog	26.50
with brioche bun from Städtlibeck, sagi sausage, chipotle mayo, fried onions, fresh herbs and skin on fries	
Fried Pikeperch	24.00
with our homemade lime sour cream dip	
Crispy Tempura Vegetables 	21.00
with homemade lime sour cream dip	
Nachos from Ribelmais 	17.50
gratinated with regional mountain cheese and lime sour cream dip	
sagiplättli for 2	per person 17.50
charcuterie board with regional cheese, salsiz sausage, chutney and various delicacies	
Olives 	6.00
Grissini 	4.00
Tüfelshörnli 	6.00
Cheese 	6.00
marinated with honey and thyme	
Three kinds of Antipasti 	17.00
Olives, Tüfelshörnli and marinated cheese	

Sweets

Cake of the Day	9.50
with whipped cream	+ 1.50
Ice cream and Sorbets	per scoop 5.00



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: Zander CH | Bread: Bread CH

Suppliers: Meat: Traitafina (Landquart), G. Bianchi (Zurich), Cassani Rüegg (Unterterzen) | Vegetables, fruit: Ernst Gygli (Näfels) | Cheese, dairy products: Marchhof (Flums), Saviva (Zurich) | Fish: Bianchi (Zurich) | Quail eggs, eggs: Flumserwachteleier (Flums), Saviva (Zurich)

All prices in CHF incl. VAT.



Discover our exclusive packages!



Experience the Swiss fjord.

www.lofthotel.ch

www.sagibeiz.ch