Welcome to the sagibeiz



lunch & dinner

Starters

Lamb's lettuce salad ₽ fried wild mushrooms cranberries pretzel croutons house dressing	18.50
Leaf salad & wild herbs 🌳 with house dressing	14.00
Mixed salad of the day ** regional and seasonal with house dressing	16.50
Pumpkin cream soup 🌳 own seeds and oil parsnip crisps	14.00
Burrata ₽ red cabbage chestnuts cranberry radicchio	19.00
Goat's cheese ₽ au gratin honey chestnuts walnuts	24.00
Venison carpaccio chanterelles black walnuts Beeler Chogele	28.00
Beef tartare truffled egg yolk cream mustard caviar sour cream mini brioche	00.05
small large	28.00 36.00

All prices in CHF include VAT.



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

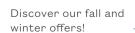


Visit our new sagiladen in the basement of the sagibeiz and take home regional products.

Our kitchen team also cooks with these products.

Declarations: Meat: Poultry, Veal, Beef & Pork CH | Fish & Seafood: Zander CH, Octopus ESP | Bread: Bread CH

Suppliers: Meat: Traitafina (Landquart), G. Bianchi (Zurich), Sven's Butcher Shop (Unterterzen) | Vegetables, Fruit: Ernst Gygli (Näfels) | Dairy Products: Marchhof (Flums), Saviva (Zurich) | Fish & Seafood: Bianchi (Zurich), Fideco (Murten) | Eggs: Kerenzer Freilandeier (Obstalden)







Classic Main Courses

VEGETARIAN & VEGAN

Wild mushroom ragout <a>∅ 32.00 Pretzel dumplings | brussels sprouts | red cabbage | pickled pear&

Pasta of the day 29.50 (according to service)

Pumpkin risotto <a> 34.00 pickled hokkaido pumpkin | lemon chutney | taleggio

Planted steak 99 38.00 baked corn on the cob | bramata | sweet potato fries

MEAT & GAME

sagi-dog 26.50 venison sausage from Sven's Butcher Shop Unterterzen | coleslaw | fresh herbs | fries

Pulled wild boar burger

Brioche bun | dark beer onions | smoked ketchup | mustard pickle relish | fries

Beef Short Ribs low & slow 24h
fresh herbs | parsnip | smoked mayo | fries

Crispy veal Cordon Bleu 46.00 black truffle | vegetables | fries

Venison Entrecôte 52.00 Culinary Workshop certified by Culinarium Eastern Switzerland |

cranberry jus | red cabbage | chestnuts | brussels sprouts | walnut spätzli | red wine pear

FISH

Fish of the day 46.00 (as requested by the waiter) | lemon chutney | leek oil |

fried potatoes

Fish Crisps 39.00 fried potatoes | oven-baked vegetables | lime-mint sour cream dip

Dessert

Chocolate mousse 🌳	15.00
biscuit pear walnut	

Milk & honey
ice cream | crumble

MINI DESSERT IN A GLASS

Chestnut mousse 7.50 plum | meringue

Tiramisu 7.50 classic

This is a selection from our dessert selection. For more desserts, please ask for our dessert menu.