

Welcome to the sagibeiz


fresh
regional
creative


lunch & dinner

Starters

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

All prices in CHF include VAT.

 **vegan**

 **vegetarian**

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)

Discover our fall and winter offers!




Experience the Swiss Fjord.
www.lofthotel.ch
www.sagibeiz.ch

Classic Main Courses

VEGETARIAN & VEGAN	
Wild mushroom ragout 	32.00
Pretzel dumplings brussels sprouts red cabbage pickled pear&	
Pasta of the day (according to service)	29.50
Pumpkin risotto 	34.00
pickled hokkaido pumpkin lemon chutney taleggio	
Planted steak 	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	32.50
Brioche bun dark beer onions smoked ketchup mustard pickle relish fries	
Beef Short Ribs low & slow 24h	39.00
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	15.00
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.