

Welcome to our sagilounge

fresh
regional
creative

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 venison sausages from Sven's Butcher Shop in Unterterzen, coleslaw, fresh herbs and chips

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

 **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: Zander CH | Bread: Bread CH

Suppliers: Meat: Traitafina (Landquart), G. Bianchi (Zurich), Sven's Butcher Shop (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 autumn and winter offers!



Experience the Swiss fjord.

www.lofthotel.ch

www.sagibeiz.ch