

Welcome to the sagibeiz


fresh
regional
creative


lunch & dinner

Starters

Lamb's lettuce 	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	
Chestnut cream soup 	14.00
vegetable chips	
Gambero Rosso Carpaccio 	24.00
Yuzu Wasabi Wan Tan	
King prawns	26.00
garlic olive oil tomato chutney chilli fresh herbs	
Goat's cheese 	24.00
au gratin honey fig walnut	
Beef tatar	
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, King prawns: VNM, Gambero Rosso: Wild catch, FAO 51 | 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	
Forest mushroom ragout 	32.00
dumplings brussels sprouts red cabbage pickled pear	
Pasta of the day	29.50
Ask our service staff.	
Beetroot risotto 	34.00
saffron pear lemon chutney ricotta	
Planted steak 	38.00
wild broccoli smashed potatoes green pepper sauce	
MEAT	
sagi-dog	26.50
chilli Cheese sausage cole slaw fresh herbs fries	
Pulled pork burger	34.50
Brioche bun dark beer onions smoked ketchup mustard and gherkin relish fries	
Veal meatloaf	42.00
Cognac cream sauce roasted savoy cabbage mashed potatoes	
Crispy veal cordon bleu	46.00
black truffle vegetables fries	
Beef entrecôte	52.00
Café de Paris oven-roasted vegetables pommes allumettes	
FISH	
Fish of the day	46.00
Beurre blanc caviar oven roasted vegetables fried potatoes	
Fish crisps	39.00
Oven-roasted vegetables lime and mint sour cream dip fries	

Dessert

Apple strudel à la sagibeiz	14.00
quark mousse almond crumble	
MINIDSSERT IN A GLASS	
Chocolate cream 	8.50
chocolate gingerbread orange	
Tiramisu	8.50
mandarin cinnamon stars	
Affogato	8.50
vanilla ice cream espresso	

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