Welcome to the sagibeiz



lunch & dinner

39.00

Starters

Lamb's lettuce ♥ fried wild mushrooms cranberries pretzel croutons house dressing	18.50
Leaf salad & wild herbs ♥ with house dressing	14.00
Mixed salad of the day Pregional and seasonal with house dressing	16.50
Chestnut cream soup Volume vegetable chips	14.00
Gambero Rosso Carpaccio ₽ Yuzu Wasabi Wan Tan	24.00
King prawns garlic olive oil tomato chutney chilli fresh herbs	26.00
Goat's cheese ₽ au gratin honey fig walnut	24.00
Beef tatar truffled egg yolk cream mustard caviar sour cream Mini brioche	00.00
small large	28.00 36.00

All prices in CHF include VAT.



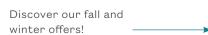
Our staff will be happy to inform you about further vegetarian/vegan options and allergens.



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, 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)







Classic Main Courses

VEGETARIAN & VEGAN Forest mushroom ragout dumplings brussels sprouts red cabbage pickled pear	32.00
Pasta of the day Ask our service staff.	29.50
Beetroot risotto ₽ saffron pear lemon chutney ricotta	34.00
Planted steak ♥ wild broccoli smashed potatoes green pepper sauce	38.00
MEAT sagi-dog chilli Cheese sausage cole slaw fresh herbs fries	26.50
Pulled pork burger Brioche bun dark beer onions smoked ketchup mustard and gherkin relish fries	34.50
Veal meatloaf Cognac cream sauce roasted savoy cabbage mashed pot	42.00 atoes
Crispy veal cordon bleu black truffle vegetables fries	46.00
Beef entrecôte Café de Paris oven-roasted vegetables pommes allumett	52.00 es
FISH Fish of the day Beurre blanc caviar oven roasted vegetables fried potar	46.00 toes

Dessert

Fish crisps

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

Oven-roasted vegetables | lime and mint sour cream dip | fries

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