


# Welcome to our sagilounge



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 sagi sausage, 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](http://www.lofthotel.ch)

[www.sagibeiz.ch](http://www.sagibeiz.ch)