








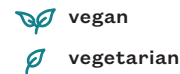
Welcome to sagilounge



The sagibeiz crew will spoil you with home-made delicacies made from fresh, seasonal and regional products.

Chicken fingers with homemade Tasmanian mountain pepper mayo	21.00
Crispy zander with homemade lime and sour cream dip	21.00
Nachos  salsa guacamole	15.00
Lentil hummus  crispbread	18.00
Mixed tomato salad  Burrata lemon oil	18.00
Olives 	6.00
Crissini 	6.00
Parmesan  marinated with honey and thyme	6.00
Assorted antipasti  Olives, antipasti and marinated Parmesan	17.00
Desserts	
Cake of the day with whipped cream	9.50 + 1.50
Ice cream and sorbet	per scoop 5.50

Ask for our dessert menu for more desserts and sundaes!



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.

Declarations: Meat: Poultry, veal, beef & pork CH | Fish: Zander CH | Bread: Bread CH

Suppliers: Meat: Traitafina (Landquart), G. Bianchi (Zürich), Sven's Butcher Shop (Unterterzen) | Vegetables, Fruit: Ernst Gygli (Näfels) | Cheese, dairy products: Marchhof (Flums), Pistor (Zürich) | Fish: Bianchi (Zürich) | Eggs: Pistor (Zürich) | Baked goods: Städtlibeck (Walenstadt)

All prices in CHF incl. VAT.



Discover our spring and summer offers!



Experience the Swiss fjord.

www.lofthotel.ch

www.sagibeiz.ch