

# Welcome to sagibeiz




fresh  
regional  
creative

lunch & dinner

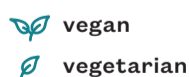
## Starters

<b>Caesar Salad</b> crispy chicken   nachos   parmesan	19.00
<b>Leaf Salad</b>  with house dressing	12.50
<b>Mixed Salad of the Day</b>  regional and seasonal	14.50
<b>Fish Soup</b> potato   carrots   fresh herbs	12.50
<b>Lostallo salmon sashimi</b> sesame   cucumber   wonton   yuzu	28.00
<b>Octopus</b> broad beans   grilled peppers   tomato   red onion   capers   olives   aioli	28.00
<b>Burrata</b>  green & white asparagus   radishes   vinaigrette	19.00
<b>Garlic king prawns</b> tomato chutney   chilli   fresh herbs	21.00
<b>Beef tatare</b> truffled egg yolk cream   mustard caviar   sour cream   brioche as a main course	28.00 36.00

## Classic Main Courses

<b>VEGETARIAN &amp; VEGAN</b>	
<b>Ravioli</b>  asparagus   butter   Belper Knolle   fresh herbs	34.00
<b>Pasta of the day</b>  Please ask our waiting staff.	29.50
<b>Planted Steak</b>  peanut sauce   Sushi rice   cabbage   coriander   edamame	39.00
<b>MEAT</b>	
<b>Cheeseburger</b> beef patty   cheese sauce   smoked ketchup   cheddar   fried onions   pickles   fries	34.00
<b>Crispy Veal Cordon Bleu</b> Tasmanian mountain pepper   fresh herbs   roasted vegetables   fries	47.00
<b>Entrecôte Café de Paris</b> herb butter   vegetables   allumettes	52.00
<b>Cut of the day</b> gravy   vegetables   fries	price of the day
<b>FISH</b>	
<b>Fish of the day</b> nut butter espuma   vegetables   pan-fried potatoes	46.00
<b>Crispy Zander</b> Roasted vegetables   lime and sour cream dip   fries	39.00

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, Ries-  
encrevetten VNM, Octopus E | Bread: Bread CH

Suppliers: Meat: Traitafina (Landquart), G. Bianchi (Zürich), Cassani Rüegg (Unter-  
terzen) | Vegetables, Fruit: Ernst Gygli (Näfels) | Dairy Products: Marchhof (Flums),  
Pistor (Zürich) | Fish & Seafood: Bianchi (Zürich) | Eggs: Pistor (Zürich) | Baked  
Goods: Städtlibeck (Walenstadt)

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and summer offers! →



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