

À LA CARTE

STARTERS

Schaffhauser Riesling wine foam soup with fresh grapes	12	Okara tatar capers and homemade pickles	18 / 26	Seasonal leaf salad salted granola	8 / 10
Beef tatar toast, butter, capers, and homemade pickles	26 / 34	Alpine salmon smoked on horseradish-carrot mousse and leaf salad	19	Choice of salad dressing: French dressing, vegan balsamic dressing, seasonal house dressing	

APERITIFTIF

Güterhof-Prosecco DOC	9 / 56
Paladin, Veneto – by Baur au Lac Vins	1 dl 75 cl

CHEESE FONDUE

In the courtyard from 18:00 | Monday to Saturday
Mid-November to end of February

CLASSICS

Pike-perch fillet fried on the skin on saffron foam with winter-vegetables on white wine risotto	44
Zurich-style veal fricassee in a mushroom cream sauce with crispy rösti potatoes	42
Pork knuckle braised for 12 hours on dark beer sauce with glazed root vegetables and mashed potatoes	42
Pork cordon bleu homemade stuffed with ham, Demeter cheese from Schaffhausen with glazed root vegetables and Güterhof-fries	38
Perch goujons in a small Schaffhausen punt fried potatoes and tartar sauce	32
Salad-Bowl and tartar sauce	30
Classic Burger «Bacon Cheese» brioche bun, beef patty, cheddar, crispy bacon, gherkin, Güterhof-sauce, home-made ketchup and Güterhof-fries	31
Kale tagliatelle with roasted nuts and herb pesto	28

SMOKE & FIRE

Smoked in oak wood
For an intense and tart, spicy aroma.

Châteaubriand minimum order for 2	68 p.P.
Swiss beef fillet I flambéed with cognac served in 2 courses with béarnaise sauce, white wine risotto, potato gratin and seasonal vegetables	
Lamb loin	42
King prawns	32
Vegan steak	32

These dishes are served on a port wine sauce
with seasonal vegetables and potato mousse.

WINE RECOMMENDATION

Müller Thurgau	8 / 51
Weingut Familie Meier, Berlingen/TG	1 dl 75 cl
Campesino Tinto Crianza	8.50 / 55
François Lurton & Michel Rolland Toro, Zamora, Spain	1 dl 75 cl

SUNDAY BRUNCH

The all-you-can-eat brunch
for the perfect start into your Sunday.
Reserve your table in advance.

Declaration: Beef, veal, pork, chicken, alpine salmon: Switzerland.
Lamb: New Zealand. Pike-perch: Germany, wild catch. King Prawns:
Vietnam, breeding. Perch: Germany, breeding. Eggs: Swiss free-range.
All our bakery products are produced in Switzerland; exceptions are:
multigrain and toast bread: Germany. Croutons: France, Austria. Pita
bread: Italy. vegetarian. vegan.
Our staff will be pleased to inform you upon request about ingredients
in our dishes that can trigger allergies or intolerances.

All prices are in CHF including VAT.

güterhof

DESSERTS

KUCHEN

Unsere Kuchen 5.80
sind hausgemacht.

Gerne informieren Sie unsere
Mitarbeitenden über das aktuelle Angebot.

CAKES

Our cakes 5.80
are homemade.

Our staff will be happy to inform
you about the current selection.

MIT KAFFEE

Cookie hausgemacht 6.50
mit Espresso

Coffee-Time 8.20
1 Kugel Vanilleglace
mit einem Kaffee

WITH COFFEE

Cookie homemade 6.50
with Espresso

Coffee-Time 8.20
1 scoop of vanilla ice cream
with a coffee

MÖVENPICK GLACE | ICE CREAM & SORBET

Vanille, vanilla | Schokolade, chocolate | Caramel | Pistazie, pistachio
Sorbet: Mango | Zitrone, lemon | Aprikose, apricot

Pro Kugel | per scoop 4.00
Rahmzuschlag | supplement whipped cream 2.00

SÜSSE VERFÜHRUNGEN

Blutorangen-Crème brûlée 9.50
mit Rosmarin

Lauwarmes 13.00
Schokoladenküchchlein
mit Vanilleglace und Haselnuss-Hüppe

Zweifarbiges 13.00
Tobleronen- Mousse
mit Doppelrahm
und Haselnuss-Hüppe

SWEET DELIGHTS

Blood orange crème brûlée 9.50
with rosemary

Lukewarm chocolate cake 13.00
with vanilla ice-cream
and hazelnut-hüppe (wafer roll)

Two-coloured 13.00
Toblerone mousse
with double cream
and hazelnut-hüppe (wafer roll)

Alle unsere Backwaren werden in der Schweiz hergestellt; Ausnahme: Soufflé chocolat: Frankreich.
All our bakery products are produced in Switzerland; exception: Soufflé chocolat: France.

Alle Preise in CHF inkl. MwSt.
All prices are in CHF incl. VAT.

güterhof