

HERZLICH WILLKOMMEN IM

**SEEHOF
HOTEL
DULAC
W E G G I S**

“Traditionell is(s)t Modern“

Unser Küchenchef & sein Team berücksichtigen bei unserem Angebot stets die Saison & kaufen für Sie marktfrisch & wenn immer möglich bei unseren lokalen Lieferanten ein. Alle Speisen sind stets mit Sorgfalt & höchstem Qualitätsanspruch hausgemacht.

KÜCHE TÄGLICH

12.00 – 14.00 UHR

&

18.00 – 21.30 UHR

**GERNE NEHMEN WIR IHRE RESERVATION UNTER
041 390 11 51 ENTGEGEN**

SALATE & VORSPEISEN

Sommersalat

Blattsalat | Tomate | Gurke | Karotte | Pepperoni | Croutons
mit French- oder Italiandressing
klein CHF 9 / gross CHF 12

Salat „Du Lac“

Blattsalat | Tomate | Gurke | Karotte | Pepperoni
mit French- oder Italiandressing
Wahlweise mit Pouletstreifen, Felchen oder Camembertecken & Preiselbeermarmelade
CHF 21

Burrata

Kirschtomaten | hausgemachtes Basilikumsorbet | Balsamico
CHF 23

Gebackener Camembert

Preiselbeermarmelade | Salatbouquet
CHF 22

Tatar vom Rind

Wachtelei | Mixed Pickles | Kapern | Sbrinzchip | Briochetoast
70g CHF 24
130g CHF 36
mit Cognac oder Whisky +CHF 3

SUPPEN

Bouillabaisse

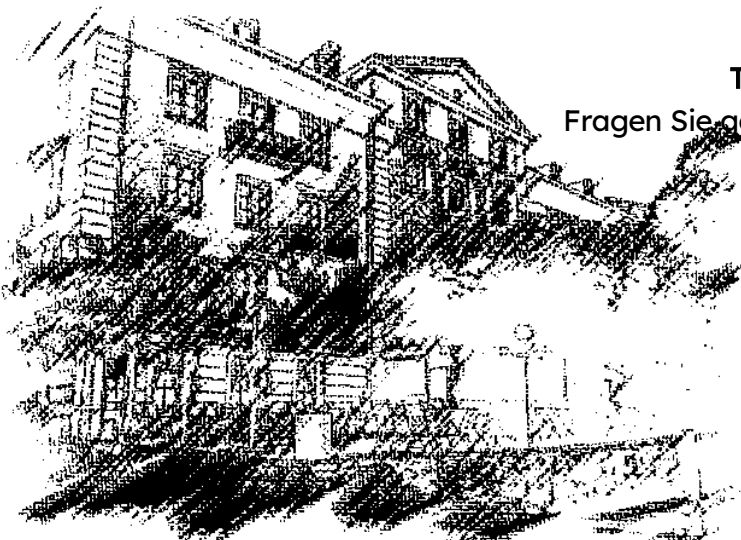
mit Fisch aus Schweizer See
CHF 17

Tomatencrèmesuppe

CHF 14

Tagessuppe

Fragen Sie gerne unser Serviceteam
CHF 9



Alle Preise in CHF, inklusive Mehrwertsteuer & Service.

VON DER WEIDE

Rindsfilet

Dauphinekartoffeln | Marktgemüse | Jus
200g CHF 56 400g CHF 75

Cordon Bleu vom Kalb

Appenzeller | Bündner Trockenfleisch | Pommes Frites | Marktgemüse
CHF 44

Lammkarreé

Bramata-Polenta | Ratatouille | Jus
CHF 45

Gebratene Maispoulardenbrust

Parmesanrisotto | Marktgemüse | Jus
CHF 39

AUS DEM WASSER

Felchenfilet a la meunière

Dauphinekartoffeln | Blattspinat
CHF 36

Zanderknusperli im Tempurateig

Pommes Frites | Salatbouquet | Tatarsauce
CHF 36

Saiblingsfilet

La Ratte Kartoffeln | Marktgemüse | Salbeibutter
CHF 37

VOM FELD

Basilikumrisotto

pochiertes Ei | Zwiebelcrumble | Sbrinzchip
CHF 28

Orecchiette

Spinat | Walnuss | Ricotta
CHF 27

Ravioli Verdura

Salbeibutter | getrocknete Tomaten | Sbrinzchip
CHF 26

DESSERT

Frittierte Glace

Schoggi- oder Vanilleglace | Tempura | Vanillesauce | Beeren
CHF 19

Tobleronemousse

Beeren | Rahm | Schoggisauce
CHF 15

Brownie

Cheesecakecreme | Früchten | Rahm
CHF 16

GLACE

Mini-Coupes

Passionsfrucht & Mango Sorbet | Campari oder Kokoslikör
Stracciatellaglace | Baileys | Rahm
Zitronen & Limetten Sorbet | Limoncello oder Vodka
je CHF 12

Glace & Sorbet

Vanilla Dream | Swiss Chocolate | Erdbeere | Stracciatella
Zitrone & Limette, Himbeere & Erdbeere, Passionsfrucht & Mango
CHF 4.5 je Kugel

Portion Rahm

CHF 1

Coupe Baileys

Stracciatella | Rahm | Kaffeesauce | Baileys
CHF 17

Coupe Fitness

Joghurtglace | Fruchtsalat
CHF 13

Banana Split

Banane | Schoggi- & Vanilleglace | Rahm | Schoggisauce | Mandelblättchen
CHF 16

Sorbet Trio

3 Kugeln Sorbet
CHF 11

Eiskaffi

Gerührt mit Rahm
CHF 12 mit Kirsch CHF 15

WELCOME TO
SEEHOF
HOTEL
DULAC
W E G G I S

“Time-honored meets Modernity“

Our head chef and his team always take the season into account with our offer, buy for you fresh from the market & whenever possible from our local suppliers.
All dishes are homemade with care and highest quality standards.

KITCHEN

Daily

12:00 – 2:00 pm

&

6:00 – 9:30 pm

**WE WILL BE HAPPY TO TAKE YOUR TABLE
RESERVATIONS ON 041 390 11 51.**

STARTERS

Summer salad

Lettuce leaf | tomato | cucumber | carrot | peppers | croutons | French- or Italian dressing
small CHF 9 / large CHF 12

Salad „Du Lac“

Lettuce leaf | tomato | cucumber | carrot | peppers | French- or Italian dressing
Choice of chicken strips, whitefish or baked camembert & cranberry jam
CHF 21

Burrata

cherry tomatoes | homemade basil sorbet | balsamic vinegar
CHF 23

Baked camembert

Cranberry jam | salad bouquet
CHF 22

Beef tartare

Quail egg | mixed pickles | capers | sbrinz chip | brioche toast
70g CHF 24
130g CHF 36
with cognac or whisky + CHF 3

SOUPS

Bouillabaisse

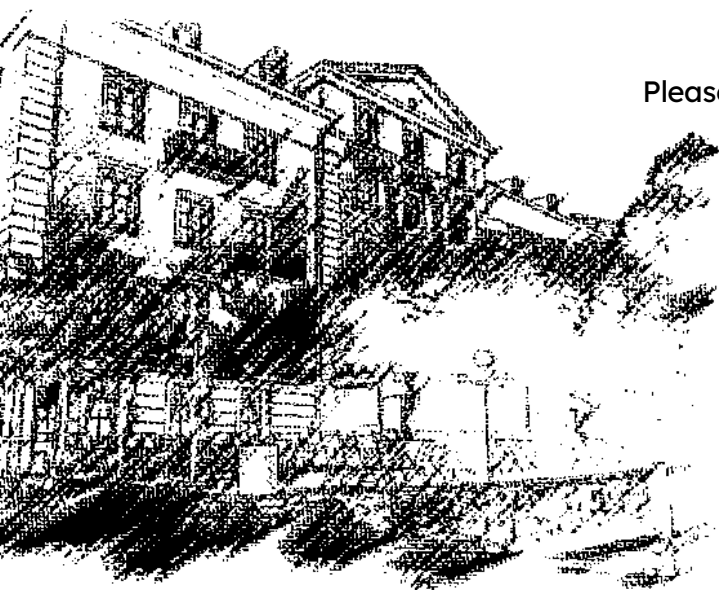
with fish from a Swiss lake
CHF 17

Tomato cream soup

CHF 14

Soup of the day

Please ask our service team
CHF 9



All prices in CHF, including VAT & service.

MEAT

Fillet of beef

Dauphine potatoes | fresh local vegetables | jus sauce
200g CHF 56 400g CHF 75

Cordon Bleu of veal

Appenzeller cheese | dried meat from Grison | fresh local vegetables | French fries
CHF 44

Lamb carré

bramata polenta | ratatouille | jus sauce
CHF 45

Roasted chicken breast

parmesan risotto | fresh local vegetables | jus sauce
CHF 39

FISH

Whitefish fillet a la meunière

la dauphine potatoes | spinach leaves
CHF 36

Pike-perch crispies in tempura batter

French fries | salad bouquet | tartar sauce
CHF 36

Char fillet

la ratte potatoes | fresh local vegetables | sage butter
CHF 37

VEGETARIAN

Basil risotto

poached egg | onion crumble | sbrinz chip
CHF 28

Orecchiette

spinach | walnut | ricotta
CHF 27

Vegetable ravioli

sage butter | dried tomatoes | sbrinz chip
CHF 26

DESSERTS

Deep-fried ice cream

Chocolate or vanilla ice cream | tempura dough | vanilla sauce | berries
CHF 19

Toblerone mousse

Berries | whipped cream | chocolate sauce
CHF 15

Brownie

Cheesecake cream | fruit | cream
CHF 16

ICE CREAM

Mini-Coupes

Passion fruit & mango sorbet | Campari or coconut liqueur
Stracciatella ice cream | Baileys | cream
Lemon & lime sorbet | Limoncello or vodka
CHF 12

Ice cream & sorbet

Vanilla Dream | Swiss Chocolate | Strawberry | Stracciatella
Lemon & lime | raspberry & strawberry | passion fruit & mango
CHF 4.5 per scoop

Portion of cream

CHF 1

Coupe Baileys

Stracciatella | whipped cream | coffee sauce | Baileys
CHF 17

Coupe Fitness

Yoghurt ice cream | fruit salad
CHF 13

Banana Split

Banana | chocolate & vanilla ice cream | whipped cream | chocolate sauce | almond flakes
CHF 16

Sorbet Trio

3 scoops of sorbet
CHF 11

Iced coffee

stirred with cream
CHF 12 with local cherry schnaps CHF 15

All prices in CHF, including VAT & service.