

STUMP'S HALF BOARD

Starter, Choice of 1st and 2nd course

Clear and creamy

Soup of the day Ask your server for our daily soup

Salads and Starters

Seasonal fresh garden leafed salad
with vegetable - dressing
(Italian- or french-dressing)



Mixed vegetable and green salads
with vegetable - dressing
(Italian- or french-dressing)



Chinese cabbage and radish salad with cranberry dressing with poppy seeds

Taster plate of 3 different venison dried sausages



Choice for dish 3.

Vegetarian to Vegan

Beetroot nut balls with Hokkaido pumpkin dip
served with fresh vegetables



Winter gersotto with porcini mushrooms, chestnuts and dates



Beetroot-peas burger

from the bakery Ziehler: served in "Toggiburger-bread" with wheat
from Toggenburg

or

"roll - white swiss bread"

Choice of side dish


Gratinated dumplings

with cheese and roasted onions
served with apple sauce



Rösti - potatoes

'Rösti' plain

on request vegan 



'Rösti' with fried egg



'Rösti' gratinated with raclette-chili cheese



Wild & Natural

Trio of venison (deer, alpine ibex and elk)
sides of your choice



extra charge CHF 8.00

Sliced venison with wild mushroom cream sauce
Side dish of your choice



Alpine ibex stew marinated served with bacon and croutons
Side dish of your choice



Above dishes are served with
with seasonal vegetable

Venison Burger (1/3 pork)



from the bakery Ziehler:
served in "Toggiburger bread" with wheat from Toggenburg *or*
"Lava roll with sesam", served with cocktail sauce
optional with barbecue-sauce and bacon

Sides and sauce it's your choice:

pasta   rösti-potatoes  french fries
 rice -  homemade dumplings

porcini mushroom cream sauce -   marsala jus - mushroom cream sauce
  onion sauce -  café de Paris butter

From local farms

Thinly sliced pieces of young beef
with wild mushroom cream sauce

Pork steak with a pepper crust

Pork-Cordon bleu

Eastern Swiss turkey breast ham and cheese "Red Witch"

Chicken breast from eastern-Switzerland



Medaillon of beef fillet
extra charge CHF 8.00



Sauteed sea bream fillet
with mango-bellpepper sauce




Above dishes are served with
Seasonal vegetable garnish

Sides and sauce it's your choice:

pasta   rösti-potatoes  french fries
 rice -  homemade dumplings

porcini mushroom cream sauce -   marsala jus - mushroom cream sauce
  onion sauce -  café de Paris butter

 Culinarium

 on request gluten-free

 vegan 5

Unsere Lieferanten

Kochen mit Liebe - Essen mit Leidenschaft

Fleisch/Fisch/ Geflügel	<p><u>Metzgerei Rust</u> Neu St. Johann</p> <p><u>Frifrag</u> in Märwil</p> <p><u>Bianchi</u> Zufikon</p> <p><u>Metzgerei Goms</u> Wallis</p>	<p>Schweine-, Rind-, Kalb- und Lammfleisch</p> <p>Alle Geflügelprodukte</p> <p>Fische und Tofu</p> <p>Walliser Rohschinken und Trockenfleisch</p>
Käse / Molke / Milchprodukte / Eier	<p><u>Käserei Knaus</u> Unterwasser</p> <p><u>Käserei Stoffel</u> Unterwasser</p> <p><u>Käserei Toni Gübeli</u> Dreien</p> <p><u>Bodensee Käse</u> Rossrüti</p> <p><u>Käserei Stadelmann</u> Nesslau</p> <p><u>Abderhalden</u> Alt St. Johann</p>	<p>Bloderkäse, Berg- und Alpkäse</p> <p>Nature Joghurt, Sauerrahm, Diverse Käsesorten</p> <p>Kochbutter</p> <p>Diverse Käsesorten</p> <p>Diverse Käsesorten</p> <p>Frischer Rahm, Sbrinz</p> <p>Bio- Eier</p>
Früchte / Gemüse / Salate / Kartoffeln	<p><u>Kesseli AG</u> Gams</p> <p><u>Litscher Stefan</u> Sevelen</p> <p><u>Andi Gantenbein</u> Grabs</p> <p><u>Ecco Jäger</u> Bad Ragaz</p>	<p>Country Fries</p> <p>Gemüse, Früchte und Salate</p> <p>Kartoffeln</p> <p>Kirschen, Zwetschgen, Äpfel, Birnen</p> <p>Gemüse, Früchte und Salate</p>
Gebäck / Brot	<p><u>Thurbeck</u> Wattwil</p> <p><u>Bäckerei Ziehler</u> Stein</p> <p><u>Toggenburger Brothandwerk</u> Neu St. Johann</p>	<p>Schlorzifladen, Cremeschnitten</p> <p>kleine Brötchen</p> <p>Mandel- und Nussgipfel</p> <p>Brot für Frühstück, Toast</p> <p>Burger-Brötchen</p> <p>Glutenfreie Brötchen und diverse Gebäcke</p>