



FALKENBURG

Restaurant & Hotel

DEAR GUEST

Welcome to the newly designed Hotel-Restaurant Falkenburg!

After an intensive renovation phase, we are very pleased to welcome you to ours to be able to be able to welcome you again a modernized house.

A stylish combination of timeless elegance and comfort awaits you
Ambiance and contemporary hospitality- high above the rooftops of St. Gallen, with a unique view over Lake Constance.

With great care, the local community of St. Gallen does not only do that the appearance of the Falkenburg has been renewed, but also into one sustainable future invested. The installation of powerful heat pumps and the most modern Solar celles on our roof arne an expression of our claim to enjoyment and responsibility to harmoniously combine.
So you can enjoy your culinary moments with us in one place in the future House that is only impressive in terms of cuisine but also ecologically.

Our kitchen remains the heart:

Fresh, regionally influenced amd creatively refined.

Look forward to market-fresh products and lovingly prepared dishes and exquisite wines from our varied wine list- all in one Ambience that invites you to linger and enjoy.

Wir We wish you an unforgettable time with us and look forward to it
looking forward to welcoming you to the new Falkenburg.

WHETHER SPRING, AUTUMN OR WINTER, SIMPLY FALKENBURG

STARTERS

Leaf salad	12.00
Falkenburg Leaf salad with blood orange and cottage cheese	16.00
Nut salad with bacon and scrambled eggs	17.00
Mixed salad bouquet with marinated vegetable salads	14.00
Oven-baked la tomme vaudoise served with baguette and cranberrys	22.00
Hand- cut veal filet tartare with quail fried egg	29.00
Marrow bones bakede with olive oil and baguette	18.00

SOUPS

Chestnuts and Taleggio cream soup	16.00
Japanese broth "Dashi" with tuna sashimi, kombu seaweed and tofu	18.00
Jerusalem artichoke cream soup with house-smoked chicken breast	17.00

STARTER

MAINCOURSE

CREATIVE MAIN ENTREEE

Braised Beef Head bäggli with creamy bramata and red rouge carrots	42.00
Roasted lamb-cinnamon skewer with mint-scented grain risotto amd vegetables	44.00
Pork cordon bleu filled with bacon and cheese served with french fries and vegetables	39.00
Meatloaf with creamy bramata and vegetables	31.00
Vittelo Tonnato Sous-vide cooked veal shank with fried tuna accompanied by tuna sauce, red onion chutney, fried capers and lukewarm potato slad	48.00
Crispy baked duck accompanied by Pak Choi, dark hoisin vegetable sauce and fried eggs rice	38.00
Stuffed corn poularde "Morillo" with herb troffiette and vegetables	36.00

ON PLATES IN THE CENTER OF THE TABLE...

Whole trout stuffed with scallop accompanied with vegetables and side dish of your choice served on a platte that you can scoop yourself	48.00
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MAIN COURSE

FROM THE WATERS TO THE MAIN ENJOY

Fried seafood "Mediterranean" with homemade potato chips and garlic sauce	52.00
Fried char served with dill risotto and vegetables	42.00

MEATLESS TO THE MAIN ENJOY

Cauliflower gratin with baked mixed mushrooms	32.00
Morel tagliatelle with stuffed "crispy" morel	44.00
Smoked Celery Flank Steak with roasted onion cream and fried potatoes	36.00

Chicken:	Switzerland
Calf:	Switzerland
Pig:	Switzerland
Beef:	Switzerland
Lamb:	New Zealand
Duck:	China
Corn poularde:	France
Char:	Estonia
Seafood:	Italy
Tuna:	Atlantic
Bread:	Switzerland Bakery Rohner

Tap water:	3 dl	CHF	2.00
	5 dl	CHF	3.00

DESSERT

FANCY SOMETHING SWEET?

Rice pudding with berries and cinnamon ice cream	14.00
Banana "Carousel" Banana cake, fried banana and banana ice cream	15.00
Chestnut cream in sugar wafer with stracciatella ice cream	14.00
Homemade apple pancakes with vanilla sauce and fruits	16.00

All prices are in Swiss francs including 8.1 % VAT

TASTING MENU

A greeting from the kitchen

Morel tagliatelle
with stuffed “crispy” morel

Japanese broth “Dashi”
with tuna sashimi, kombu seaweed and tofu

Roasted lamb and cinnamon skewer
with mint-scented grain risotto and vegetables

Banana “Carousel”
Banana cake, fried banana and banana ice cream

CHF 92.00

The menu is served in small portions
so that you can get a culinary insight into our menu