



A kitchen with an astonishing view

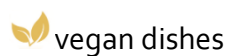
Jeder Teller, den wir Ihnen auftragen, beinhaltet ein Stück «Heimat».

Die Ostschweiz und die angrenzenden „Länder“ mit ihrer langen Tradition bieten viele kulinarische Spezialitäten, die wir Ihnen geschmackvoll und kreativ zubereiten. Wir vereinen bewusst hauptsächlich regionale Grundnahrungsmittel mit nachhaltigen Produkten aus aller Welt, um Ihnen ein geschmackliches Erlebnis mit internationalen Akzenten zu bieten.

Unsere Küche folgt einer klaren Philosophie, wir verwenden ausschließlich frische und qualitativ hochwertige Produkte. Dazu arbeiten wir eng mit lokalen Partnern zusammen. Dorfmetzgerei, Bäckerei, Käserei und viele Kleinbetriebe aus Grub und dem nahen Umland zählen zu unseren wichtigsten Partnern.

Entdecken Sie die kulinarische Vielfalt unserer wunderschönen Region, Kombiniert mit einem Hauch internationalen Flair entstehen gesunde und mit viel Leidenschaft zubereitete Köstlichkeiten, die Sie begeistern werden.

Euer Rossbüchel-Team wünscht „en Guete“



The five landscape menu

Brawn

homemade pork galantine | mixed pickles
onion | herbs vinegar | alpine salt

Riesling-Sylvaner soup

Local Riesling-Sylvaner wine | cream
apple | almond | parsley

Onion Roast

entrecôte | onion Sauce | fried onions
small flour dumplings | vegetables

Black forest cake

black forest cake served in a glass
chocolate biscuit | kirsch | whipped cream | cherries

menu price

82

Vegan menu

Vegan tatar made from local edamame

cognac | sweet potato chutney | toast

Tom Kha soup

coconut milk | mushrooms | ginger
chili | coriander

Vegan minced soya & elbow macaroni

bio minced soy | red wine gravy | macaroni | apple puree

Sorbet duet

strawberry- rhubarb sorbet | blood orange

Menüpreis

62

Apero specialties

Vesper

variation of different and regional cold meats
beef | pork | cheese | mixed pickles | bread 26

Farmer sausage

raw beef sausage | mixed pickles | bread 9

Starters

Leaf salad

mixed leaf salad | caramelized pumpkin seeds
pumpkin seed oil dressing 10

mixed salad bowl

bowl of fresh mixed leaf, grain and vegetable salads
pumpkin seed oil dressing 15

Brawn

homemade pork galantine | mixed pickles
onion | herbs vinegar | alpine salt 15

Beefsteak tatar

cognac | sweet potato chutney
quail egg | toast 24

Vegan tatar made from local edamame

cognac | sweet potato chutney
toast 19

Swiss alpine smoked salmon ponds

onion rings | capers | sweet potato chutney
toast 26

Stewing beef & horseradish

boiled beef carpaccio | horseradish | pumpkin seed oil 18

Soup

Riesling-Sylvaner soup

local Riesling-Sylvaner wine | cream
apple | almond | parsley

14

Tom Kha soup

coconut milk | mushrooms | ginger
chili | coriander

15

Traditional & rustic

Our unique boiled sausage from butcher "Fuchs"

refined with dried meat "mostbröckli"
cheese spaetzli | spicy apple mustard

32

Vegetarian cheese spaetzli

small flour dumplings | local cheese | fried onions

25

Appenzell spaetzli

small flour dumplings | dried meat
local cheese | fried onion rings

27

Minced beef & elbow macaroni

minced beef | macaroni | red wine gravy
apple puree | grated cheese

26

Vegan minced soya & elbow macaroni

bio minced soy | red wine gravy | macaroni | apple puree

26

Rossbüchel classics

Bestellen Sie Ihre Wunschbeilage separat dazu

Calf's liver

glazed onions | red wine gravy | fresh herbs 37

Vegetarian sliced meat

sliced meat substitute | creamy sauce with mushrooms 25

Veal cutlets

sliced veal | creamy sauce with mushrooms 38

Veal cordon bleu Rossbüchel style

originally dried horse meat | herbs | recent cheese 34

Crispy pork knuckle

pork knuckle | sauerkraut | spicy apple mustard 32

Onion Roast

entrecôte | onion Sauce | fried onions 44

Crispy Fish

swiss alpine salmon | tartar sauce 29


Homemade Falafel

Deep fried chickpea balls 22


Dip selection: Lime and mint curd 

Coriander walnut pesto 

Beilagen






 small flour dumplings | cheese spaetzli | vegetables

  elbow macaroni (available vegan upon request)


 potatoe rösti | french fries | tepid potato salad

 mixed salad bowl | leaf salad 6

Homemade & sweet

Thurgovian cider cream 	
whipped cream	9
Caramel pudding 	
whipped cream	9
Black Forest cake served in a glass 	
chocolate biscuit kirsch whipped cream cherries	10
Chocolate cake 	6
with whipped cream	2
Nut croissant 	4

Cheese

Cheese platter 	
variation from the cheese dairy "Jumi" compote mustard honey bread	19

Creations by "Bauernhofglace"

Mango dream

mango- yogurt ice cream
mango sauce | roasted almonds

9

Affogato al caffe

vanilla ice cream | espresso

8

Crispy banana

chocolate ice cream | natural yogurt ice cream
fresh banana slices | corn flakes | chocolate sauce

11

Creation baileys

vanilla ice cream | coffee ice cream
roasted almonds | Baileys Irish Cream

11

Denmark

three scoops of vanilla ice cream
chocolate sauce | whipped cream

13

Banana split

two scoops of vanilla ice cream | chocolate sauce
fresh banana | almonds | whipped cream

13

Viennese iced coffee

vanilla ice cream | doused with warm coffee | whipped cream

12

Ice cream per scoop

Cream

Vanilla ice cream

4

Chocolate ice cream

4

Coffee ice cream

4

Sorbet

Apple sorbet

4

Strawberry- rhubarb sorbet

4

Blood orange

4

Yogurt

Natural- yogurt ice cream

4

Mango- yogurt ice cream

4

Additions

Whipped cream

2

Chocolate Sauce

2

Kids menu

Minced beef & elbow macaroni

minced beef | macaroni 11

Chicken nuggets

battered chicken | French fries 11

Cheese spaetzli

small flour dumplings | local cheese 11

French fries

small portion 6

big portion 9

Kids pudding

Coupe smarties

chocolate ice cream | smarties | whipped cream 5

Declaration

 vegan dishes

 vegetarian dishes

A small but balanced range of regional and seasonal dishes that ensure a wholesome diet.

Declaration meat:

We only use Swiss meat from regional rearing.

Declaration Fish:

We only use Swiss fish.

Allergenic ingredients:

Our staff will be happy to inform you about allergenic ingredients.

Price & VAT:

All Prices are in Swiss Francs and include 8.1% VAT.

Our suppliers

Fleisch

Metzgerei Fuchs

9035 Grub, AR

Pferdemetzgerei Baumgartner

9008 St.Gallen, SG

Larina Fleischveredelung AG

9050 Appenzell, AI

Teigwaren, Brot & Backwaren

Biohof Stacher

9315 Neukirch, TG

Bäckerei Hecht

9427 Wolfhalden, AR

g'nuss

9000 St. Gallen, SG

Fisch

Zellweger Comestibles

9422 Staad, SG

Gemüse & Frischprodukte

Caviezel Giovanettoni

9320 Arbon, TG

Käse

Käserei Graf AG

9035 Grub, AR

Jumi

3067 Boll, BE

Glace

Schaub's Bauernhofglace

8553 Mettendorf, TG

Kürbiskerne & Öl

Brütsch erdverbunden GmbH

8200 Schaffhausen, SH

Nussgipfel

Bäckerei Konditorei Weinburg

9038 Rehetobel, AR