



A kitchen with an astonishing view

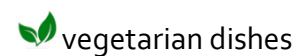
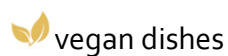
Jeder Teller, den wir Ihnen auftragen, beinhaltet ein Stück «Heimat».

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 stroganoff

plant-based sliced meat | pepperoni | mushroom | pickle | potatoe rösti

Cheesecake

homemade vegan cheesecake

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 BrewBee & elbow macaroni

plant-based minced beef | 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
Vegan stroganoff 🍃	
plant-based sliced meat pepperoni mushroom pickle	26
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

Cheesecake 🍂
homemade vegan cheesecake
with whipped cream

10

2

Black Forest cake served in a glass 🌿
chocolate biscuit | kirsch | whipped cream | cherries

10

Chocolate cake 🌿
with whipped cream

6

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

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