



**sonne** seuzach

Restaurant · Musik · Bar · Hotel

**A WARM WELCOME**



# A LA CARTE

## STARTERS

Swiss Francs

### Swiss beef tartar

Egg yolk, onions, mustard ice cream, brioche 29.00/39.00

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**Gazpacho**, smoked cream cheese, pickled cucumber 16.00

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**Summer salad**, roasted nuts, cherry tomatoes, granola, nut dressing 15.00

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**Asparagus from Flaach** with hollandaise and puffed quinoa 28.00

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## MAIN COURSES

**Tagliatelle**, wild garlic beurre blanc, morels, peas, Belper tuber 39.00

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**Flank steak** 42.00

Celery cream, sweet potato balls, truffle jus, wild garlic

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**Pike perch**, orange lentil dal, tom kha gai, tomato chutney, puffed quinoa 44.00

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### Chateaubriand from 2 pers.

White and green asparagus, hollandaise sauce, roast potatoes 69.00/person

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## DESSERT

### Blue 61

Blue cheese, panforte, Gewürztraminer jelly 22.00

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**Chocolate sorbet and mascarpone foam** 12.00

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### Rhubarb & sorrel

Rhubarb sous vide, sorrel yoghurt ice cream, rhubarb veine sour 16.00

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### Ice cream & sorbet from our patissier

scoop/5.00

Sorrel yoghurt, sour cream, strawberry, chocolate  
with cream

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+2.00

**MEAT AND FISH DECLARATION** Veal, Pork: Switzerland, Beef: Ireland, Pike-perch: EU, Trout: Switzerland  
If you have any questions about allergens, please do not hesitate to contact our service staff.

All prices are in CHF incl. VAT.

# SUPPLIERS

Our suppliers are our partners: with them we share mutual respect, appreciation and the common goal of regionality and sustainability.

## **EDAMAME, FOREST RYE, LEMON GRASS**

In the middle of Seuzach, Klaus & Monika Böhler produce products of unique quality on their Demeter farm.

## **FISH**

The Kundelfingerhof spring and nature park in Thurgau is one of the oldest fish farms in Switzerland, covers almost 20 hectares - and is a natural paradise. This is where the freshwater fish on our menu are raised - with great love for the animal and a lot of manual labour.

## **MEAT**

*Steinmann family, Seuzach:* Our Muni is Seuzacher, raised here with the Steinmann family and sold exclusively here. Here, animal welfare is a top priority and they insist that the values of sustainable farming come first.

*Metzgerei Würmli, Elgg/Neftenbach:* This is where our beef from Seuzach was slaughtered and cut up. Some of the meat was used to make our «Sonnen-Bratwürste». In general, Metzgerei Würmli wants to know where their meat comes from and how the animals were raised. That is why they have always worked with farmers from the region and buy the animals themselves. Ethically sound handling of the slaughtered animals is a top priority.

*Martella Hof, Marthalen:* The chickens at Martella Hof enjoy more than twice as much space as required by the Animal Welfare Act and can move freely according to their own needs in the complex of barn, conservatory and pasture.

## **VEGETABLES & EGGS**

Marinello AG Zurich provides us with fresh vegetables, fruit, eggs and dairy products on a daily basis. Thanks to the range of products from primarily regional producers, transport distances can be saved on the one hand and on the other hand we receive the products with a high degree of freshness.

## **GLACÉ**

The ice cream with berries from our own cultivation and fruits from the region is sourced from the farm of Dani & Brigitte Grab. Without artificial flavours and preservatives, the sweet refreshments are produced there according to our own recipe.

## **HONEY**

Erwin's Goldsiegel Imkerei, Winterthur

## **MOZZARELLA, BURRATA, RICOTTA**

Idea Salentina: ricotta and burrata  
High-quality enjoyment, individual, regional and sustainable - that is the motto of Roberto de Matteis of Idea Salentina in Kemptthal. Made with a lot of manual skill and experience, we get products with a difference in quality that you can taste.