



sonne seuzach

Restaurant · Musik · Bar · Hotel

A WARM WELCOME



*«Cuisine is multisensory.... It appeals to the eye, mouth, nose, ear and mind.
No other art has this complexity.»*

Pierre Gagnaire

WELCOME TO SONNE SEUZACH!

Our cuisine has a clear focus: regionality and sustainability.

The aim of our culinary craft is to offer you a varied and seasonal menu with products of conscientious origin and production, where the dishes have been consciously selected and created with passion.

In our creative cuisine, which enjoys a Mediterranean influence, plants and animals are completely processed, from root to leaf, from nose to tail.

Please do not hesitate to ask if you would like to know more about the individual products.

Please also take a look at our wine list, our service team will be happy to give you an overview.

And now we wish you wonderfully enjoyable hours.

Your team at the Sonne Seuzach, September 2022



GOURMET TASTING MENU

Caprese

Pickled ox heart tomato with lemongrass and soy,
Kemptthaler burrata «Stracciatella» from Idea Salentina and watermelon

Green cucumber wasabi gazpacho

with lightly pickled Kundelfingen salmon trout and lime yoghurt

Prawn Thai Curry Dim Sum

with shellfish emulsion and coriander

Fried sea bass fillet

with calamaretti, mussels and cavatelli

and/or

Two kinds of Martellahof chicken and porcini mushrooms

Roasted breast with grilled porcini mushroom and nut butter mousse

Stuffed dumpling with braised leg and porcini mushroom sauce

Cheese variation

with fig mustard and homemade fruit bread

Aperol Spritz

Soup, spheres, apricot-orange sorbet

MENU

3 courses CHF 85.00

4 courses CHF 99.00

5 courses CHF 114.00

6 courses CHF 128.00

7 courses CHF 142.00

WINE PAIRING (1dl per course)

+ CHF 33.00

+ CHF 44.00

+ CHF 55.00

+ CHF 66.00

+ CHF 77.00

À LA CARTE

BEFORE IT STARTS

Home-baked focaccia with olive tapenade	CHF
and Swiss smoked ham	14.50
<i>Vegetarian: with antipasti vegetables</i>	
Seasonal vegetable snack	9.50
Edamame	per 100g/8.50
from the Demeter farm Klaus Böhler in Seuzach with forest honey from Erwin's Goldsiegelimkerei	

STARTER	CHF
Sonnen salad	14.00
Mixed leaf salad with popped rolled barley and seasonal raw vegetables	
Caprese	22.00
Pickled ox heart tomato with lemongrass and soy, Kemptthaler burrata «Stracciatella» from Idea Salentina and watermelon	
Green Cucumber Wasabi Gazpacho	22.00
with lightly pickled Kundelfingen salmon trout and lime yoghurt	
Swiss beef tartare	26.00/35.00
with homemade marinade, toast and butter	
+ Calvados Morin	1cl 5.00
+ Whisky, Koval Bourbon, Single Barrel	1cl 5.00
Ceviche of pike-perch fillet	25.00
with black truffle, sesame and fermented garlic	



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À LA CARTE

MAIN COURSE

Swiss beef entrecôte	55.00
Truffle risotto, shallot confit and vegetables from Seuzach	
Cordonbleu of Swiss veal	48.00
filled with shoulder of ham and «Der scharfe Maxx», rustic vegetables, jacket potato au gratin	
Sonnenburger Deluxe with balsamic onions, tomato, cheese, bacon, barbecue sauce and parmesan fries	35.00
Double Swiss Pastured Beef patty	+9.00
Pike perch fillet with daily garnishes	39.00
(service will be happy to inform you)	
Fried sea bass fillet	49.00
with calamaretti, mussels and cavatelli	
Homemade beetroot pappardelle	29.00
with fresh goat cheese and tarragon	
	VEGI ♡
Pasta/risotto of the day (service will be happy to inform you)	VEGI ♡

«TO SHARE»

FROM 2 PEOPLE

Tavolata by our Seuzacher Muni
from Familie Steinmann

Person/49.00

Chateaubriand with miso bernaïse, vegetables from
Seuzach and basil potato gratin, served in the pan

Person/69.00

The service will gladly inform you about our daily offer

All prices are in CHF incl. VAT.



À LA CARTE

DESSERT

Aperol Spritz	15.00
Soup, spheres, apricot-orange sorbet	
Cheesecake	16.00
with strawberries, pistachios and lemon cream	
Iced coffee	11.00
Ice cream from Team Grab in Andelfingen	Scoop/5.00
Vanilla, chocolate, hazelnut, rhubarb-yoghurt, Strawberry-basil sorbet	
With cream	+1.90
Cheese variation	22.00
with fig mustard and homemade fruit bread	



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.