



**sonne** seuzach

Restaurant · Musik · Bar · Hotel

**A WARM WELCOME**

# MENU

## Snacks

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### Amuse Bouche

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#### Smoked trout mousse & grilled pickled cucumber

Gazpacho essence, smoked cream cheese

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#### Confit beetroot

Beetroot jus with fermented blackberry and «Yummy Paste»

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#### Pike-perch fillet

with chive fennel beurre blanc, char caviar and sweet potato

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#### Kuro in two courses «KURO meat is considered to be the best pork of all»

*1<sup>st</sup> course*

#### Tortelloni of braised shoulderr

with braised onion cream and marrowbone

*2<sup>nd</sup> course*

#### Crispy belly

with celeriac and black garlic

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#### Epoisses

with pear confit, panforte and truffle espuma

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#### Granny Smith apple variation

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## MENU

3 courses CHF 95.00

4 courses CHF 110.00

5 courses CHF 125.00

6 courses CHF 140.00

immer inkl. Snacks & Amuse Bouche

## WINE PAIRING (1 glass per course)

+ CHF 45.00

+ CHF 55.00

+ CHF 65.00

+ CHF 75.00

We can also offer vegetarian alternatives, please ask the service.

## A LA CARTE

<b>STARTER</b>	Swiss Francs
<b>Caesar salad</b> , baby lettuce, parmesan dressing, bread chips, cherry tomatoes	17.00
<b>Swiss Beef Tartare</b> , house marinade, egg yolk, pickled onion, mustard ice cream, brioche	29.00/39.00
<b>Beef consommé</b> , praline of baked beef shoulder	18.00
<b>Beetroot carpaccio</b> , nut dressing, mandarin sorbet, roasted nuts, balsamic vinegar, shiso	18.00
<b>MAIN COURSE</b>	
<b>Tender osso buco</b> , gremolata, potato mousseline, caponata	49.00
<b>Pike-perch fillet</b> , chive-fennel beurre blanc, char caviar and sweet potato	44.00
<b>Tagliatelle</b> , truffle velouté, onsen egg	39.00
<b>Confit beetroot</b> , beetroot jus, fermented blackberry, «Yummy Paste»	38.00
<b>Zurich-style veal ragout</b> «Sonne Style» with mushrooms and rösti	47.00
<b>FROM 2 PERSONS «TO SHARE»</b>	
<b>Chateaubriand</b> , caponata, Sauce Béarnaise, basil potato gratin	69.00/person
<b>DESSERT</b>	
<b>Granny Smith apple variation</b>	18.00
<b>Chocolate sorbet</b> , mascarpone foam	12.00
<b>Sorbet variation</b> , cherry sorbet, apple sorbet, chocolate sorbet	16.00
<b>Epoisses</b> , pear confit, truffle espuma, panforte	22.00
<b>Ice cream from Team Grab in Andelfingen</b>	scoop/5.00
with cream	+1.90

**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.