

# METROPOL

HOTEL  
RESTAURANT  
BISTRO  
CATERING

## STARTERS:

Assorted vegetable and leaf salad	11
Green seasonal salad with roasted pumpkin seeds	9.5
Nut salad with horseradish and chopped egg	16.5
Chicken terrine with saffron and spinach on marinated pumpkin carpaccio	18.5

### *Lino's famous Pulpo Salad:*

Marinated pulpo salad on diced vegetable vinaigrette on radish salad	24.5
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## SOUPS:

Beef broth with homemade patties	9.5
Pumpkin macchiato with wasabi foam	12
Morel cream soup with calvados	16.5
Please inquire about our daily changing soup of the day	9.5

## MAIN COURSE

### MEAT / GAME MEAT:

Roasted chicken cutlet with porcini mushroom cream sauce with white wine risotto and market vegetables	36
Roasted pork filet medallions wrapped in bacon on port wine jus with homemade "Quarkspätzli" and market vegetables	38

### *Sergio's recommendation for game lovers:*

Braised wild boar bäggli on wild jus with "Quarkspätzli" and autumn vegetables	34
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Classic venison pepper "Hubertus" with "Quarkspätzli" and autumn vegetables	36
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### *Manuel's recommendation for the golden autumn days:*

Sautéed venison strips with cranberry cream sauce and flambéed grapes with bread galette served with red cabbage, Brussels sprouts and glazed chestnuts	38
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Grilled venison medallions on port wine jus and roasted porcini mushrooms served with pumpkin risotto and autumn vegetables	46
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<b>Saddle of venison on reservation</b> , min. 2 persons, price per person served with "Quarkspätzli" and autumn vegetables, incl. additional service	58
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## MAIN COURSE

### FISH / VEGETARIAN:

Fried salmon tranche with lemon thyme crust au gratin served with dill foam on white wine risotto with seasonal vegetables	35
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Fried Blacktiger shrimps skewer with red Thai curry sauce served with homemade noodles and spinach	39
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Homemade noodles with red Thai curry sauce And fried herb porcini Mushrooms	28
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### *Valerio's fine vegetarian fall special:*

Pumpkin risotto with pumpkin seeds and his oil garnished with Brussels sprouts, red cabbage and glazed chestnuts	24
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## METROPOL CLASSICS:

Classic beef fillet medallion from the grill with Café de Paris, market vegetables and a garnish of your choice	120g 48 160g 58
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Beef fillet cubes Stroganoff with homemade noodles	42
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Homemade meatloaf in a strong red wine sauce with mashed potatoes and a selection of vegetables	29
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St. Gallen OLMA Bratwurst from Metzgerei Schmid with onion sauce and french fries	23
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**SIDES:** Homemade noodles, french fries, white wine risotto, pumpkin risotto, "Quarkspätzli" mashed potatoes, vegetables, red cabbage, chestnuts, Brussel sprouts, spinach

## DESSERT:

Dessert of the day, chestnut cake, crème brûlée, vermicelle with cream, scoop of ice cream	3.5
1 piece à 3.5	

Enjoy  
your  
meal

**Declaration:** beef fillet: Australia, veal: Switzerland, meatloaf: Switzerland, pork Switzerland, Bratwurst: Switzerland, chicken: Switzerland, venison: Austria, wild boar: Austria, shrimps: Vietnam, salmon: Atlantic  
For information on allergens please contact our service staff