



## PHILOSOPHIE / LOOK & FEEL SEEROSE CLASSIC

The idea to «Look and Feel» the restaurant «Seerose» grew out of the closeness to the lake.

Nowhere can you feel water, wind and weather closer than at the shore of a lake. The wind breaks the branches of the trees and the water will wash them away. Through the waves, the sun, time and the wind the branches become driftwood – naturally aged, polished and covered with a silver patina. A symbol for the course of time and the change of nature.

So the unique style of «**Natural chic**» for the Seerose Classic developed– authentic and natural. One-of-a-kind in Switzerland.

Colours inspired by nature: sand, driftwood, stone, weather-beaten wood and natural finish linen harmonically placed together. Shadings in colours and materials which can only be found in nature and which let the blue of our Lake Hallwyl appear even bluer.

## STARTER

**Seerose Winter apéro** 11.50  
Blood orange-Seetaler apple-cinnamon pulp filled up with Rosé sparkling wine  
*created of our trainee Iris*

**Seerose Winter apéro** 8.50  
Blood orange-Seetaler apple-cinnamon pulp filled up with Rimus

### **Balance Hotels House Champagne**

75% Pinot Noir, 15% Chardonnay, 10% Meunier

Our Carte d'Or offers a wide range of flavours like pipfruit and white peach, and a full-flavoured, full-bodied, tangy, complex and distinctive taste of quince jelly.

**Champagne Drappier, Carte d'Or, Balance Famille** 1 dl 12.50  
noble, genuine, sparkling and premium

**Prosecco De Simoni,DOC Treviso, extra dry** 1 dl 8.50

From our regular Seerose menu we serve from 11.30 to 13.45 and 18.00 to 21.45 hrs.



## SEEROSE MENU

### Lambs lettuce "Hunter`s style"

with fried bacon, bread croutons and chopped egg

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### Seetaler white wine cream soup

with a cheese puff-pastry swirl

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### Entrecote served on Café de Paris sauce


with mixed vegetables and French fries


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### Warm apple strudel

served with vanilla sauce and vanilla ice cream

Complete menu	78.00
3 course menu	66.00

 gluten-free-dish


 laktos-free-dish

 vegetarian dish

Our prices are in Swiss Francs (CHF) including 7.7 % VAT



## OUR FISH MENU

**Cream soup of winter asparagus**   
with parsley-nut-pesto

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**Filets of perch sautéed in butter with almond sprinkles**  
served with spinach


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**Deep-fried filets of pollan**  
served with boiled potatoes and tartar sauce «Seerose»


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**Gingerbread mousse**  
with wintry rum-fruits

Complete menu 65.00

 gluten-free-dish

✓ laktos-free-dish

 vegetarian dish

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## THE BALANCE VEGAN MENU

### Lamb's lettuce

and «Seetaler» apple and nuts

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### Pumpkin soup

with pumpkin seed oil and kernels

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### Gnocchi Nero

with macadamia-nuts, «Seetaler» pears and a light coconut-cream sauce


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### Warm plum cupcake


with plum sorbet

4 courses menus 65.00

3 courses menus 54.00

 gluten-free-dish

 laktos-free-dish

 vegetarian dish

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## COLD STARTERS & SALADS

<b>Pickled char from «Römerswil»</b> ⊗ ✓ with sweet & sour butternut pumpkin and a Balance honey mustard sauce	20.50
<b>Beef Tatar (80g) «Seerose»</b> tangy marinated, served with spicy curry courgettes and toast	24.00
<b>Veal carpaccio with Balance olive oil</b> served with «Belper» cheese and sprout salad	25.00
<b>Seasonal leaf salad</b> ⊗ ✓ 🌿 variety of fresh leaf salads	11.50
<b>Mixed salad</b> ⊗ ✓ 🌿 variety of fresh vegetable and leaf salad	14.00
<b>Wintersalad</b> ⊗ ✓ 🌿 Leaf salads with mulled wine dressing apples, orange, macadamia nuts and smoked duck-breast	17.50
<b>Lamb's lettuce «Mimosa»</b> ⊗ ✓ 🌿 served with chopped egg	16.50
<b>Lamb's lettuce «Hunters style»</b> ✓ with fried bacon, croutons and chopped egg	18.50
<b>Your choice of salad sauces</b> ⊗ ✓ 🌿 Mulled wine dressing, Balsamic sauce, creamy French dressing, honey-mustard dressing	

⊗ gluten-free-dish





✓ laktos-free-dish

🌿 vegetarian dish





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## SOUPS AND WARM STARTERS


<b>Cream soup of winter asparagus</b> with a parsley-nut pesto	13.50
<b>«Seetaler» white wine soup</b> served a cheese puff-pastry twirl	13.50
<b>Pumpkin soup</b>   with pumpkin seed oil and kernels	12.50
<b>Ravioli stuffed with black pudding</b>  served with creamed sauerkraut and apple-cinnamon ragout	18.50
<b>Fried duck liver</b>  on a parsley-potato mash and quince chutney	25.00

## VEGETARIAN & FITNESS DISHES

<b>Gnocchi Nero</b> served with macadamia nuts, «Seetaler» pears and a light coconut cream sauce	29.50
<b>«Einkorn» wheat risotto from Aesch</b>  served with fried celery and baby spinach	26.50
<b>«Seerose» plate</b> deep-fried filet of pollan with assorted seasonal salads and tartar sauce «Seerose»	38.50
<b>«Fitness» plate with fried chicken breast</b>    on assorted seasonal salads	36.50

 gluten-free-dish

 laktos-free-dish

 vegetarian dish



## SEEROSE FISH CLASSICS

<b>Deep-fried fillet of pollan</b> with tartar sauce «Seerose»	38.50
<b>Pollan «Zug style»</b> ☒ with herbs poached whitefish filets, white wine sauce and sautéed spinach	39.00
<b>Deep-fried fillet of perch</b> with tartar sauce «Seerose»	39.50
<b>Fillets of perch with almond sprinkles</b> on sautéed spinach	41.50

### Choice of side dishes

boiled potatoes ☒, risotto, linguine  
rice ☒, French fries or Rösti ☒ parsley-potato mash, Einkorn risotto from Aesch

## FROM THE LAKES AND THE SEA

<b>Fillet of winter cod</b> fried in bacon butter, creamed sauerkraut and homemade sweet potato mash	39.50
<b>Swiss Alpin Salmon</b> ☒ on a parsley-sauce, potato mash with horseradish and braised fennel	43.50

☒ gluten-free-dish

✓ laktos-free-dish

🌿 vegetarian dish

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## SEEROSE MEAT CLASSICS

<b>Beef Tatar (160g) «Seerose»</b>		42.50
tangy marinated, served with spicy curry courgettes and French fries or toast		
<b>Cordon Bleu of veal</b>		43.50
with French fries and seasonal vegetables		
<b>Entrecôte with Café de Paris sauce (200g)</b>		46.00
served with French fries and braised beans		
<b>Sliced veal «Zurich style»</b> ☒		44.50
sliced veal in a creamy mushroom sauce		
<b>«Wiener Schnitzel»</b>		43.50
escalope of veal “Vienna style” served with French fries, vegetables and cranberries		
<b>Seerose «Chateaubriand»</b>	220 g per person	65.00
with delicious Béarnaise sauce, mixed vegetables and side dishes of your choice		

Please note that the preparation of this dish takes at least 40 minutes.  
This dish is not available on Sundays at lunch time.

### Choice of side dishes

Boiled potatoes☒, risotto, linguine rice☒, French fries or Rösti ☒☒ parsley-potato mash, Einkorn risotto from Aesch

☒ gluten-free-dish

✓ laktos-free-dish


🌿 vegetarian dish







## FROM THE MEADOWS

<b>Mountain lamb from Puschlav</b>	44.50
served with an orange-rosemary sauce, braised beans and pommery mustard risotto	
<b>Sliced veal liver</b>	42.50
with mayoran sauce parsley and Freiämter Rösti	
<b>«Suure Mocken» of Beef</b>	36.50
served in Barolosauce, parsley potatoes mash and glazed vegetables	

 gluten-free-dish

 laktos-free-dish

 vegetarian dish

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