



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 Spring apéro 11.50
strawberry-rhubarb pulp filled up with prosecco

Seerose Spring apéro 8.50
strawberry-rhubarb pulp filled up with ginger ale

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

Spring lettuce ✓ ⊗ 🌿

with avocado, lime-rhubarb dressing and spring onions

Wild garlic cream soup 🌿

with a tomato-focaccia-cracker

Entrecote served on Café de Paris sauce

with mixed vegetables and Rösti-croquettes

White chocolate mousse 🌿

accompanied by strawberry marinated with Grand Manier

Complete menu 80

3 course menu 68

⊗ 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 white asparagus  

with vanilla and orange

Filets of perch sautéed in butter with almond sprinkles

served with spinach

Deep-fried filets of pollan


served with boiled potatoes and tartar sauce «Seerose»

Iced Fior di Latte 


with caramel and amarettis

Complete menu

68

 gluten-free-dish

✓ laktos-free-dish

 vegetarian dish

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



THE BALANCE VEGAN MENU

Spring lettuce ✓ ⊗ ✎

with avocado, lime-rhubarb dressing and spring onions

Cream soup of white asparagus ✎ ⊗

with vanilla and orange

Gnocchi Nero ✎ ✓

with asparagus, peas, morels on spring onions sauce

Warm lava chocolate cake ✎ ✓

with apricot sorbet

4 courses menu 65

3 courses menu 54

⊗ gluten-free-dish

✓ laktos-free-dish

✎ vegetarian dish

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



COLD STARTERS & SALADS

Tatar of char from «Römerswil» ⊗ ✓ with seetaler seasoning pear and cucumber	20.50
Beef Tatar (80g) «Seerose» tangy marinated, served with spicy curry courgettes and toast	24.00
Veal carpaccio with Balance olive oil ⊗ served with wild-garlic-pesto and mango-asparagus salad	25.00
Seasonal leaf salad ⊗ ✓ 🌿 variety of fresh leaf salads	11.50
Mixed salad ⊗ 🌿 variety of fresh vegetable and leaf salad	14.00
Spring salad ⊗ ✓ 🌿 variety of lettuce with lime-rhubarb dressing avocado and spring leek	16.50
Lamb's lettuce 🌿 wild garlic-Croutons and marinated Asparagus served with chopped egg	18.50 16.50
Your choice of salad sauces ⊗ ✓ 🌿 Lime-rhubarb dressing, Balsamic sauce, creamy French dressing, honey-mustard dressing	

⊗ gluten-free-dish





✓ laktos-free-dish

🌿 vegetarian dish


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SOUPS


- Cream soup of white asparagus**   13.50
with a vanilla and orange
- «Seetaler» white wine soup**  13.50
served a herb puff-pastry twirl
- Wild garlic cream soup**  12.50
with tomatoes-focaccia cracker


WARM STARTERS


- Ravioli stuffed with asparagus**  21.00
served with morels, spinach and cherry tomatoes
- Linguini with fried duck liver** 24.50
on a tomato and green asparagus

VEGETARIAN

- Gnocchi Nero**   29.50
served with asparagus, peas and morels,
spring leeks sauce
- «Einkorn» wheat risotto from Aesch**  26.50
served with asparagus and baby spinach

 gluten-free-dish

 laktos-free-dish

 vegetarian dish

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SEEROSE FISH CLASSICS

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

Fillet of trout from «Römerswil» fried , spring vegetables and new potatoes	39.50
Swiss Alpin Salmon on a wild garlic Hollandaise-sauce, asparagus and new potatoes	43.50

☒ gluten-free-dish

✓ laktos-free-dish

🌿 vegetarian dish



SEEROSE MEAT CLASSICS

Beef Tatar (160g) «Seerose»	42.50
tangy marinated, served with spicy curry courgettes and French fries or toast	
Cordon Bleu of veal	43.50
with French fries and seasonal vegetables	
Entrecôte with Café de Paris sauce	46.00
served with French fries and vegetables	
Sliced veal «Zürcher style» ☒	44.50
sliced veal in a creamy mushroom sauce	
«Wiener Schnitzel»	43.50
escalope of veal “Vienna style” served with French fries, vegetables and cranberries	
Seerose «Chateaubriand»	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

Hacktätschli from Swiss beer pork «Sau-Gut» from Wandelerhof Gunzwil on a with cream sauce with herb-potato mash and glazed vegetables	34.00
Sliced veal liver ☒ with mayoran sauce parsley and Freiämter Rösti	42.50
Steak of Veal with morel-cream sauce served with linguine and glazed vegetables	48.00

FITNESS DISHES

«Seerose» plate deep-fried filet of pollan with assorted seasonal salads and tartar sauce «Seerose»	38.50
«Fitness» plate with veal paillard ☒ ✓ on assorted seasonal salads	41.50

☒ gluten-free-dish

✓ laktos-free-dish

🌿 vegetarian dish

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