



## 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 autumn apéro** 11.50  
Cranberry-syrup with pomegranate seeds filled up with prosecco

**Seerose autumn apéro alcohol free** 8.50  
Cranberry-syrup with pomegranate seeds 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

### Lamb`s lettuce "hunter style"

with roasted bacon, croutons and egg

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### Pumpkin soup

with pumpkin seed oil

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### Entrecote served on Café de Paris sauce

with mixed vegetables and dauphine potatoes

or

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### Maroni-caramel cake

with chocolate- and caramel sauce

Complete menu	80
3 course menu	68



## OUR FISH MENU

### «Seetaler» white wine soup ✓

served a herb puff-pastry twirl

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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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### Ricotta-Bavarian crème ✓


with peach-lavender sauce and pistachio-brittle

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

**Lamb`s lettuce "Mimosa"** ✓ ✕ 🌱

with chopped egg

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**Pumpkin soup** ✓ 🌱 ✕

with pumpkin seed oil

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**Gnocchi Nero** 🌱 ✓

with pumpkin, grapes and walnuts  
on a parsley sauce

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**Warm lava chocolate cake** ✓ 🌱

with cherry sorbet

4 courses menu 65

3 courses menu 54

✕ gluten-free-dish

✓ laktos-free-dish

🌱 vegetarian dish

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## COLD STARTERS & SALADS

<b>Pumpkin Terrine</b> ✘	22.00
with venison-bresaola and Belper tuber	
<b>Beef Tatar (80g) «Seerose»</b>	24.00
tangy marinated, served with spicy curry courgettes and toast	
<b>Marinated salmon trout</b> ✘	25.00
served with parsnips-cream cheese and caramelized peach	
<b>Schangauer Burrata</b> ✘ ✔	19.50
with sweet & sour pumpkin-Maroni grapes	
<b>Seasonal leaf salad</b> ✘ ✔ ✔	11.50
variety of fresh leaf salads	
<b>Mixed salad</b> ✘ ✔	14.00
variety of fresh vegetable and leaf salad	
<b>Lamb`s lettuce «Mimosa»</b> ✔ ✘	17.50
with cooked egg	
<b>Lamb`s lettuce «hunter style»</b>	19.50
with roasted bacon and egg	
<b>Your choice of salad sauces</b> ✘ ✔	
quince-walnut 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 pumpkin** ✓✳️ 13.50  
with pumpkin seed oil

**«Seetaler» white wine soup** ✓ 13.50  
served a herb puff-pastry twirl

## WARM STARTERS

**Ravioli stuffed with pumpkin** ✓ 24.00  
glazed in balance olive oil  
with Maroni, grapes and sliced cheese

**Linguini with glazed quail breast** 26.50  
on a port wine sauce and marinated summer truffle

## VEGETARIAN

**Gnocchi Nero** ✓ 29.50  
served with pumpkin, grapes and walnut  
on parsley sauce

**Autumn plate** ✓✳️ 28.50  
with red cabbage, glazed chestnuts, apple with cranberry's,  
creamy "Sauerkraut" and sautéed mushrooms with herbs

**Side dish spätzle** ✓ 5.00

✳️ gluten-free-dish

✓ laktos-free-dish

✳️ vegetarian dish

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## 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»	41.50
<b>Fillets of perch with almond sprinkles</b> on sautéed spinach	42.50

### Choice of side dishes

boiled potatoes ✘, spätzli, linguine  
rice ✘, French fries or Rösti ✘ parsley-potato mash, dauphine-potatoes

## FROM THE LAKES AND THE SEA

<b>Fried Swiss Alpin salmon</b> with truffle marinated cream sauerkraut potato mash and glazed beans	41.50
<b>Filet of pike perch</b> with pink pepper sauce cream savoy and Venere rice	39.50

✘ 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</b>		46.00
served with dauphine potatoes and vegetables		
<b>Sliced veal «Zürcher 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>Hacktäschli «Seerose»</b>		34.00
<b>from Seetaler Pork</b> on a with cream sauce with herb-potato mash and glazed vegetables		
<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, spätzli, linguine  
rice, French fries or Rösti, parsley-potato mash, dauphine-potatoes

 gluten-free-dish

 laktos-free-dish

 vegetarian dish

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## FROM THE MEADOWS

<b>Fried guinea fowl breast</b> ✖	38.00
with red cabbage-risotto, glazed Brussels sprouts and black salsify	
<b>Deer stew “hunter style”</b>	39.00
with bacon, glazed silver onions, croutons, “Spätzli”, cranberry and autumn vegetables	
<b>Deer escalope “Mirza”</b>	49.50
on cranberry cream sauce with “Spätzli” and red cabbage glazed chestnuts, apple with cranberry and Brussels sprouts	
<b>Entrecôte of venison</b>	48.00
on pepper cream sauce with “Spätzli” and red cabbage	

## FITNESS DISHES

<b>«Seerose» plate</b>	38.50
deep-fried filet of pollan with assorted seasonal salads and tartar sauce «Seerose»	
<b>«Fitness» plate with veal paillard</b> ✖	41.50
on assorted seasonal salads	

✖ gluten-free-dish

✓ laktos-free-dish

🌿 vegetarian dish

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