



PHILOSOPHIE / LOOK & FEEL SEEROSE CLASSIC

The idea to «Look and Feel» of 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 summer apéro 12.00
Cider with limes and mint

Seerose summer apéro alcohol free 9.50
Seetaler apple with grapfruit

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 13.00
noble, genuine, sparkling and premium

Prosecco De Simoni, DOC Treviso, extra dry 1 dl 9.00

We served the regular Seerose menu from 11.30 to 13.45 and 18.00 to 21.45 hrs



SEEROSE MENU

Caprese «Seerose»

sour cream- icecream with tomatoes-chutney
rocket-salad and focaccia

Chilled melon-soup

served a raw ham

Entrecote served on Café de Paris sauce

with grilled vegetables and Rösti fries

or


Veal paillard


on morel-cream sauce with tagliatelle
and grilled vegetables


Brownie-Macadamia cake pop

served with Sântis Single Malt Whisky- ice cream
and whipped cream

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|---------------|----|
| Complete menu | 85 |
| 3 course menu | 72 |

 gluten-free-dish

 laktos-free-dish

 vegetarian dish

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



OUR FISH MENU

Summersalad

baby leaf with apricot-dressing
chanterelles, strawberry and artichoke

Filets of perch sautéed in butter with almond sprinkles

served with spinach

Deep-fried filets of pollan


served with parsley potatoes and tartar sauce «Seerose»


Lemon-buttermilk Crema Catalana


with baked apricot and oatmeal-crumble

Complete menu

68

 gluten-free-dish

 laktos-free-dish

 vegetarian dish

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THE BALANCE VEGAN MENU

Summersalad

baby leaf wild apricot-dressing
strawberry and artichoke

Tomato soup


Potato gnocchi


with chanterelles, sun dried tomatoes
pine nuts and basil foam


White chocolate-hazelnut-cake

with baked apricot and blackcurrant-sorbet

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|---------------|----|
| 4 course menu | 66 |
| 3 course menu | 56 |

 gluten-free-dish

 laktos-free-dish

 vegetarian dish

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COLD STARTERS & SALADS

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| Caprese «Seerose» ♣ sour cream ice cream with tomatoes chutney, rocket salad and focaccia | 22.00 |
| Beef Tatar (80g) «Seerose» tangy marinated, served with sweet-sour marinated radish and toast | 26.00 |
| Summersalad ✖ ♣ baby leaf with apricot dressing chanterelles, strawberry and artichoke | 19.00 |
| Mixed salad ✖ ♣ variety of fresh vegetable and leaf salad | 16.00 |
| Your choice of salad sauces ✖ ♣ apricot dressing, Balsamic sauce, creamy French dressing, | |

✖ gluten-free-dish

✓ laktos-free-dish

♣ vegetarian dish

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SOUPS

Tomato soup with basil ✓ 13.50
served with mozzarella foam


Chilled melon soup 13.50
served with raw ham

WARM STARTERS


Tagliatelle 28.50 / 36.50
with clam and shrimps

VEGETARIAN

Potato gnocchi ✓ 28.50
served with chanterelles, sun dried tomatoes
pine nuts and basil foam

 gluten-free-dish

✓ laktos-free-dish

 vegetarian dish

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SEEROSE FISH CLASSICS

Deep-fried filet of pollan 39.50
with tartar sauce «Seerose»

Filets of perch with almond sprinkles 42.50
on sautéed spinach

Deep-fried filet of perch 41.50
with vegetables, tartar sauce «Seerose»

Choice of side dishes

parsley potatoes ✕, tagliatelle
rice ✕, French fries or Rösti ✕

FROM THE LAKES AND SEA

«Fish of the Day»

freshly caught regional fish
with spring vegetables and choice of side dishes

✕ gluten-free-dish

✓ laktos-free-dish

✕ vegetarian dish

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SEEROSE MEAT CLASSICS

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|---|------------------|-------|
| Beef Tatar (160g) «Seerose» | | 44.50 |
| tangy marinated, served with spicy curry courgettes and French fries or toast | | |
| Cordon Bleu of veal | | 44.50 |
| with French fries and seasonal vegetables | | |
| Entrecôte with Café de Paris sauce | | 48.00 |
| served with Rösti-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 for one person.

Choice of side dishes

Parsley potatoes ✘, tagliatelle
rice ✘, French fries or Rösti ✘

✘ gluten-free-dish

✓ laktos-free-dish

✘ vegetarian dish

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FROM THE MEADOWS

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|---|-------|
| Veal-Saltim Bocca | 50.00 |
| sautéed chanterelles bramata and mascarpone | |
| Flat-Iron-Steak of regional beef | 48.00 |
| with chimi-churri sauce grilled vegetables and sweet potatoes mash | |

FITNESS DISHES

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|--|-------|
| «Seerose» plate | 39.50 |
| deep-fried filet of pollan with assorted seasonal salads and tartar sauce «Seerose» | |
| «Fitness» plate with veal paillard ✕ | 43.50 |
| on assorted seasonal salads | |

✕ gluten-free-dish

✓ laktos-free-dish

🌿 vegetarian dish

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