



## 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** 12.50

Limoncello, orange juice and lemon balm with prosecco

**Seerose spring apéro alcohol free** 9.50

Sirup of mountain-herb, lemon balm and bitter lemon

### **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 14.50

noble, genuine, sparkling and premium

**Prosecco De Simoni,DOC Treviso, extra dry** 1 dl 9.50

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

with wild garlic croutons and pomegranate

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### Spring like vegetable soup

with wild garlic pesto

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### Entrecote served on Café de Paris sauce

with mixed vegetables and Rösti fries

or

### Fried Filets of perch pike

on Beurre blanc

cream spinach and sepia-pasta

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### Passionfruit-bomb

with compote of berries and whipped cream

Complete menu	89
3 course menu	76

vegetarian 

vegan 

gluten-free 

laktose-free 

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



## OUR FISH MENU

### **Morel-cappuccino** ✖️🌱🌿

served a puff pastry

or

### **Lamb`s lettuce** ✖️🌿

with wild garlic croutons and pomegranate

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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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### **“Trè Leches” Kuchen** 🌿

with coconut creme, salted caramel  
mango and orange

Complete menu

74

vegetarian 🌿

vegan 🌿

gluten-free ✖️

laktose-free 🌿

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## THE BALANCE VEGAN MENU

### Spring lettuce

with radish, spring onions, roasted nuts  
and fried mushrooms

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### Springlike vegetable soup

with wild garlic pesto

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### Puff Pastry filled

with morel and peas-espuma

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### Vegan dark chocolate sorbet

with berries and meringue

4 courses menu	68
3 courses menu	58

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## COLD STARTERS & SALADS

<b>Pickles swiss char</b>	26.00
with marinated trout, cucumber-relish and horse-radish creme	
<b>Beef Tatar (80g) «Seerose»</b>	27.50
tangy marinated, served with spicy curry courgettes and toast	
<b>Hand sliced veal Tatar</b>	28.00
served with a wild garlic crème, parmino and lemon and roasted baguette	
<b>Spring lettuce</b>	19.00
with radish, spring onions, roasted nuts and fried mushrooms	
<b>Seasonal leaf salad</b> ✕ 🌱	13.50
variety of fresh leaf salads	
<b>Mixed salad</b> ✕ 🌱	16.50
variety of fresh vegetable and leaf salad	
<b>Lamb`s lettuce</b> 🌱 ✕	18.50
with wild garlic croutons and pomegranate	
<b>Your choice of salad sauces</b> ✕ 🌱	
Honey-mustard dressing, Balsamic sauce, creamy French dressing,	

vegetarian 🌱

vegan 🌱

gluten-free ✕

laktose-free 🌱

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## SOUPS

**Spring like vegetable soup** ✖️ 🍃 13.50  
with wild garlic pesto

**Morel-cappuccino** 14.50  
served a puff pastry

## WARM STARTERS

**Pan fried scallops** 🍃 🌱 🍃 28.50 | 39.00  
served with sepia-pasta and saffron sauce  
and spring onions

## VEGETARIAN

**Wild garlic-gnocchi** 🍃 🌱 🍃 24.50 | 32.50  
served with roasted pine-nuts, garlic-creme  
and white tomatoe sauce

**Vegan puff pastry** 🍃 34.50  
filled with morel and peas espuma

vegetarian 🍃

vegan 🌱

gluten-free ✖️

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## SEEROSE FISH CLASSICS

<b>Deep-fried fillet of pollan</b> with tartar sauce «Seerose»	41.50
<b>Deep-fried fillet of perch</b> with tartar sauce «Seerose»	43.50
<b>Fillets of perch with almond sprinkles</b> on sautéed spinach	43.50

### Choice of side dishes

boiled potatoes 🌾, fried potatoes  
rice 🌾, French fries or Rösti 🌾, fregula sarda,

## FROM THE LAKES AND THE SEA

### «Fish of the Day»

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

vegetarian 🌿

vegan 🌱

gluten-free 🌾

laktose-free 🥛

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## SEEROSE MEAT CLASSICS

<b>Beef Tatar (160g) «Seerose»</b>		44.50
tangy marinated, served with radish and French fries or toast		
<b>Cordon Bleu of veal</b>		45.50
with French fries and seasonal vegetables		
<b>Filet of beef «Stroganoff»</b>		44.00
fried cubes of beef filet with spicy red pepper sauce served with stripes of gherkins, peppers and mushrooms		
<b>Entrecôte with Café de Paris sauce</b>		50.00
served with rösti-frites and glazed vegetables		
<b>Sliced veal «Zürcher style»</b>		45.50
sliced veal in a creamy mushroom sauce		
<b>«Wiener Schnitzel»</b>		45.50
escalope of veal "Vienna style" served with French fries, vegetables and cranberries		
<b>Seerose «Chateaubriand»</b>	220 g per person	68.00
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 🌱, fried potatoes  
rice 🌱, French fries or Rösti 🌱, fregula sarda

vegetarian 🌱

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## FROM THE MEADOWS

<b>Sliced veal liver</b> ✖	44.00
with fresh herb and crispy onions balsamic-port wine sauce and Freiämter Rösti	
<b>“Alpstein-Poulet” Involtini</b>	42.00
filled with spinach and raw ham on morel sauce, fregula sarda and glazed vegetables	
<b>Regional beef filet</b>	58.00
with paprika-chutney, pan fried potatoes and aubergine	

## FITNESS DISHES

<b>«Seerose» plate</b>	39.50
deep-fried filet of pollan with assorted seasonal salads and tartar sauce «Seerose»	
<b>«Fitness» plate</b> ✖	
on assorted seasonal salads	
<b>with veal paillard</b>	44.50
<b>with beef-entrecôte</b>	46.50

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