



## 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** 12.50  
plum syrup with dry martini and prosecco

**Seerose autumn apéro alcohol free** 9.50  
Seetaler apple juice with bitter lemon and lime juice

### **Balance Hotels House Champagne**

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

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

**Champagne Drappier, Carte d'Or, Balance Familie** 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 “hunter style”

roasted bacon, croutons and egg

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### Pumpkin soup 🌱🌾

with pumpkin seed oil

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### Entrecôte served on Café de Paris sauce

with grilled vegetables and croquettes

*Entrecôte Sauce Café de Paris*

or / ou

### Deer escalope “Mirza”

on cranberry cream sauce with “Spätzli” and red cabbage, mushrooms  
glazed chestnuts, apple with cranberry and Brussels sprouts

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### Pear-Cream-tart 🌱

with cinnamon-pear compote

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

### **Pumpkin soup**

with cranberry, roasted pumpkin seed and oil

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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»

*Filets de féra frits dans une pâte à bière*


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### **Vermicelles**


and chestnut puree, meringue and whipped cream


Complete menu

74

vegetarian 

vegan 

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## THE BALANCE VEGAN MENU

### Autumn lettuce

with caramelized walnuts, mushrooms and pear, vegan feta cheese and quince-vanilla dressing

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### Pumpkin soup

with cranberry, roasted pumpkin seed and oil

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### Vegan Puff pastry

filled with spinach and pumpkin  
autumn-vegetables on porcini-sauce


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Warm sweet potatoes-pistachio tart  
with coco-crème fraiche-ice-cream

4 courses menu	68
3 courses menu	58

vegetarian 

vegan 

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## COLD STARTERS & SALADS

<b>Pickled char</b>	24.00
with honey-mustard sauce, served with autumn herbs	
<b>Beef Tatar (80g) «Seerose»</b>	27.50
tangy marinated, served with olives, chopped egg and marinated vegetables	
<b>Mushrooms-Spinach crêpes</b>	21.00
filled with pumpkin and mushroom, marinated red cabbage salad pumpkin-jam and fresh horseradish	
<b>Autumn lettuce</b>	20.00
with caramelized walnut, mushrooms and pear, vegan feta cheese and quince-vanilla dressing	
<b>Seasonal leaf salad</b> 🌿 🌱	13.50
variety of fresh leaf salads <i>Salade verte de saison mesclun de salade verte</i>	
<b>Mixed salad</b> 🌿 🌱	16.50
variety of fresh vegetable and leaf salad <i>Salade mêlée diverses salades de légumes et mesclun de salade</i>	
<b>Lamb`s lettuce «Mimosa»</b> 🌱 🌿	17.50
with cooked egg	
<b>Lamb`s lettuce «hunter style»</b>	19.50
with croutons, roasted bacon and egg	
<b>Your choice of salad sauces</b> 🌿 🌱	
Vegan quince-vanilla dressing, Balsamic sauce, creamy French dressing, <i>Votre choix de dressings faits maison</i>	

vegetarian 🌱

vegan 🌱





gluten-free 🌿


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## SOUPS

**Pumpkin soup**     13.50  
with cranberry, roasted pumpkin seed and oil



**Sweetcorn soup**  13.50  
with baked chicken stripe`s and popcorn


## WARM STARTERS

**Porcini-Ravioli** 26.50 | 34.00  
filled with porcini, pumpkin  
roasted hazelnut and "Belper Knolle" cheese


## VEGETARIAN


**Vegan filled Puff pastry**     28.00  
filled with spinach and pumpkin  
autumn-vegetables on porcini-sauce


**Autumn plate**   28.50  
with red cabbage, glazed chestnuts, apple with cranberry`s,  
dried beans, pumpkin and sautéed mushrooms with herbs

**Side dish spätzle**  5.00

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## SEEROSE FISH CLASSICS

**Deep-fried fillet of pollan** 41.50  
with tartar sauce «Seerose»

**Deep-fried fillet of perch** 43.50  
with tartar sauce «Seerose»  
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**Fillets of perch with almond sprinkles** 43.50  
on sautéed spinach

**Choice of side dishes**  
boiled potatoes 🌾, spätzle, rice 🌾, French fries or Rösti 🌾, croquettes

## FROM THE LAKES

**«Fish of the Day»** 39.00  
freshly caught regional fish  
with autumn 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 <i>Tartare de bœuf (160 gr) «Seerose»</i>	
<b>Cordon Bleu of veal</b>	45.50
with French fries and seasonal vegetables	
<b>Filet of beef «Stroganoff»</b>	48.00
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 autumn 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 ✖, croquettes, rice ✖, French fries or Rösti ✖, Spätzle

vegetarian 🌿

vegan 🌱

gluten-free ✖

laktose-free 🚫

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## FROM THE MEADOWS


<b>Duet of wild boar filet &amp; deer back</b>	46.00
on wild cream sauce, potatoes-croquettes with autumn vegetables with red wine-apple compote	
<b>Fried duck breast</b>	42.00
with port wine-sauce and Spätzle served with dried beans and Brussels sprouts	
<b>Deer escalope "Mirza"</b>	49.50
on cranberry cream sauce with "Spätzli" and red cabbage glazed chestnuts, apple with cranberry and Brussels sprouts	


## 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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