



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 Hallwil appear even bluer.

SEEROSE MENU

Lamb's lettuce «Hunter style»

with roasted bacon, egg from Schongau and croutons
on honey-mustard dressing

French onion soup 🌱 🍷

with Gruyère, white bread and fermented garlic

Entrecôte with Café de Paris sauce

served with Rösti fries and seasonal vegetables

Warm apple Strudel 🍷

with homemade vanilla sauce and vanilla ice cream

Complete menu	89
Three-course menu	76

vegetarian 🌱

vegan 🌱

gluten-free 🌾

laktose-free 🌱

OUR FISH MENU

Sweet potato soup

with croutons, pine nut crumble and mountain pepper

Filets of perch sautéed in butter with almond sprinkles

served with leaf spinach

Deep-fried filets of pollan


served with parsley potatoes and tartar sauce "Seerose"


Vermicelles


chestnut puree, meringue, and whipped cream


Complete menu

74

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THE BALANCE VEGAN MENU

Winter salad "Seerose" ✓✓

with mandarins, grapes, and pumpkin seeds and croutons,
in blood orange-cinnamon dressing

Sweet potato soup ✓ 🌱

with croutons, pine nut crumble and mountain pepper

"Vegetables en Papillote" from the oven ✓

with beetroot, carrot, celery, and kale, accompanied by leaf spinach and corn slice

Warm sweet potato-pistachio cake ✓ ✓ ✓ 🌱 ✖ 6.8

with coconut ice cream

Full menu 68

Three-course menu 58

vegetarian ✓


vegan ✓


gluten-free ✖


laktose-free 🌱


STARTER

Duet of pike-perch and smoked trout from Bremgarten	24.00
with beets and marinated lentils, pumpernickel and saffron mayonnaise	
Beef tartare "Seerose" (80g)	27.50
marinated to your liking, with sweet, sour curry zucchini from Riedweid farm and toast	
Vegan tartare 	21.00
from pumpkin, sweet potato, and herb mushrooms, accompanied by lingonberry cream, kale, and hazelnut	
Seasonal leaf salad 	13.50
mixed leaf salads with balsamic dressing	
Mixed Salad 	16.50
various vegetable salads and colorful lettuce leaves, served with french dressing	
Winter Salad "Seerose"  1	19.50
with mandarins, grapes, roasted pumpkin seeds, and croutons, with blood orange-cinnamon dressing	
Lamb's lettuce «Hunter style»	19.50
with fried bacon, Schongau farm egg and crispy croutons in honey-mustard dressing	




vegetarian 

vegan 

gluten-free 

laktose-free 



SOUPS *SOUPES*


- French onion soup**   13.50
with Gruyère, white bread and fermented garlic
- Sweet potato soup**  1.9.12 13.50
with croutons, pine nut crumble and mountain pepper


WARM STARTERS *PÂTES*


- Pan-fried Swiss Salmon** 26.50 | 34.50
on pumpkin puree, spinach, and capers, with white wine foam


VEGETARIAN *VÉGÉTARIEN*

- "Vegetables en Papillote" from the oven**  21.50 | 28.00
with beetroot, carrot, celery, kale,
accompanied by leaf spinach and corn slice
- Fresh saffron Fettuccine**  22.50 | 29.50
in a light cream sauce with sautéed pumpkin,
walnuts and Parmesan

vegetarian 

vegan 

gluten-free 


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SEEROSE FISH CLASSICS *CLASSIQUE DE POISSONS SEEROSE*


Whitefish fillets baked in beer batter with parsley potatoes and "Seerose" tartar sauce	41.50
Perch fillets baked in beer batter with parsley potatoes and "Seerose" tartar sauce	43.50
Pan fried perch fillets with roasted almond slices served on leaf spinach	43.50
Daily recommendation Fresh fish from swiss lakes served with seasonal vegetables and a side of your choice	39.00


Sides:

Parsley potatoes, Long-grain rice, French fries, Hash browns, Potato-celery puree, Corn slice, Rösti Frites

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SEEROSE MEAT CLASSICS *CLASSIQUE DE VIANDES SEEROSE*

Beef Tartare "Seerose" (160g)	44.50	
marinated to your liking, with sweet, sour curry zucchini from Riedweid farm and toast		
Veal Cordon Bleu	45.50	
filled with "Grossvätu" Raclette cheese and ham served with french fries and seasonal market vegetables		
Entrecôte with Café de Paris Sauce (200 gr)	50.00	
with Rösti fries and seasonal market vegetables		
Veal «Zurich-style» Sliced ✖	45.50	
Sautéed veal strips in a mushroom cream sauce served with butter hash browns		
Wiener Schnitzel	44.50	
with French fries, seasonal market vegetables, and lingonberries		
Chateaubriand «Seerose»	220 gr pro Person	68.00
Served in 2 courses, with homemade Béarnaise sauce, seasonal vegetable garnish, and side dishes of your choice		

Sides:

Parsley potatoes, Long-grain rice, French fries, Hash browns, Potato-celery puree, Corn slice, Rösti Frites

This dish is served for 2 people and only in the evening.
For maximum enjoyment, preparation takes at least 40 minutes.

vegetarian 🌿

vegan 🌱

gluten-free ✖

laktose-free 🥛

FROM THE MEADOWS *DES PRAIRIES*

Tender Venison Backstrap

46.50

with creamy lingonberry sauce accompanied by beetroot, kale,
and pumpkin
with a corn slice

Pork Chop from Thurgau Apple Pig (300g)

48.50

with green pepper cream sauce, served with savoy cabbage
roasted cauliflower, and crispy Rösti fries

Seetal Veal Cheek 🍷

49.50

braised in Balance Cru Bourgeois red wine-herb broth
with roasted mini carrots, kale, and potato-celery puree

FITNESS DISHES *CLASSIQUES FITNESS SEEROSE*

Fitness plate with grilled veal paillard 🍷

43.50

with homemade herb butter, various salads and balsamic dressing

«Seerose» Plate

39.50

Baked whitefish fillets with various salads
in french dressing, with "Seerose" tartar sauce»

vegetarian 🌱

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Origin of our products:

Fruit / Vegetables

Mundo AG Rothenburg
Keller Fruits & Gemüse Sins

Cheese / dairy products

Cheese Paradise Seengen
Rolf Beeler Mellingen

Meat/sausage products


Ulmann Zetzwil butcher shop
Mérat AG Rothenburg


Fish / smoked products


Laibag Meisterschwanden
Hallwilersee Sport Fishing Club
Bianchi AG

Beef	Switzerland
Veal	Switzerland
Pork	Switzerland
Chicken	Switzerland
Whitefish	Switzerland
Salmon	Switzerland
Zander	Switzerland
Trout	Switzerland
Egli	FA05
Deer	EU/CH

**About ingredients in our dishes that can cause allergies or intolerances,
Our staff will be happy to provide you with more information upon request**

vegetarian 

vegan 

gluten-free 

laktose-free 