



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 strawberry aperitif 11.50
homemade strawberry pulp flavoured with peppermint
filled up with Prosecco

Seerose strawberry aperitif alcohol free 8.50
homemade strawberry pulp flavoured with peppermint
filled up with ginger ale

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 Hotels 1 dl 12.50
noble, genuine, sparkling and premium

Prosecco Treviso, extra dry 1 dl 8.50

The following dishes are available from 11.30 to 13.45 and 18.00 to 21.45 hrs.



THE MAGIC OF SPRING

Beetroot Carpaccio

served with fillet of smoked pollan
and a horseradish vinaigrette

Prime boiled beef consommé

with prime boiled beef jelly

Two kinds of beef

beef tenderloin and baked praline
with a morel jus, beans and fried young potatoes

Selection of cheese

from the local «Maître Fromager» Rolf Beeler

or

White chocolate mousse

served with Grand Marnier marinated strawberries

Complete menu	88
3 course menu	74



OUR FISH MENU

Lamb's lettuce with wild garlic croutons  

Filets of perch sautéed in butter with almond sprinkles
served with rice

Deep-fried filets of pollan
served with boiled potatoes and tartar sauce «Seerose»

Ice cream sundae Romanoff
vanilla ice cream with strawberries and whipped cream

Complete menu

65



VEGETARIAN MENU

Spring salad «Seerose»

leaf salads with a rhubarb vinaigrette
with dandelion, asparagus, avocado and cherry tomatoes

White tomato soup

Tagliatelle

with spring onions, peas and cherry tomatoes
on a creamy herbal sauce

Yoghurt Panna Cotta with crumble

Complete menu	62
3 course menu	52



COLD STARTERS & SALADS

Beef tatar (80g) «Seerose» 24.00
marinated to your taste
served with toast and spicy curry zucchinis

Beetroot Carpaccio 19.50
served with fillet of smoked pollan
on a horseradish vinaigrette

Tatar of veal fillet with «Beeler Chocele» cheese 24.50
marinated with olive oil and truffle oil
ruccola salad and homemade brioche

Spring salad «Seerose» ☒ ✓ ♯ 18.50
leaf salads marinated with a rhubarb vinaigrette
with asparagus, avocado and cherry tomatoes

Lamb's lettuce with wild garlic croutons ♯ ✓ 14.50

Mixed salad ♯ ☒ ✓ 14.00
mixed vegetables and leaf salads

Seasonal leaf salads ♯ ☒ ✓ 11.50
variety of mixed leaf salads

Your choice of salad sauces

Rhubarb vinaigrette ☒ ✓, French dressing
Italian dressing, honey-mustard dressing

☒ glutenfreies Gericht

✓ laktosefreies Gericht

♯ vegetarisches Gericht

Unsere Preise verstehen sich in CHF und inklusive MwSt.



SOUPS

White tomato cream soup ✓ 14.50
with tomato mousse and celery

Prime boiled beef consommé 14.50
with prime boiled beef jelly

WARM STARTERS

Morel feast ✓ 19.50
homemade wild garlic gnocchis with fresh creamy morels

Braised squid 21.50
with olive oil, lemon juice, snow peas, cherry tomatoes
and homemade gnocchis

Tagliatelle 18.50
with spring onions, fresh peas and cherry tomatoes
on a creamy herb sauce

VEGETARIAN & FITNESS DISHES

Morel feast ✓ 29.50
hand made wild garlic gnocchi with fresh creamy morels

Tagliatelle 26.50
with spring onions, fresh peas and cherry tomatoes
on a creamy herbal sauce

«Seerose» plate 37.50
deep-fried filet of whitefish with assorted seasonal salads
and tartar sauce «Seerose»

«Fitness» plate ⊗ ✓ 41.50 with escalope of veal
assorted seasonal salads with chicken breast 36.50

⊗ glutenfreies Gericht

✓ laktosefreies Gericht

✓ vegetarisches Gericht

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FROM THE MEADOWS

Cordon Bleu of veal «Capanna» stuffed with smoked ham, spring onions and raclette bio cheese from the canton Valais French fries, ragout of asparagus and carrots	43.50
Two kinds of beef beef tenderloin and baked praline with a morel jus, beans and fried young potatoes	49.50
Sliced calf`s liver sautéed with herbs and onions in a jus with raspberry vinegar	35.50

FROM THE LAKES AND THE SEA

Fried fillets of trout <i>from Spielhofers FishingFarm in Römerswil</i> served on tagliatelle with spring onions, fresh peas and cherry tomatoes with a creamy herbal sauce	41.50
Braised squid with olive oil, lemon juice, snow peas, cherry tomatoes and homemade gnocchis	29.50

Side orders of your choice

Fried young potatoes, boiled potatoes ☒, long grain rice ☒,
Tagliatelle, French fries or Rösti ☒

☒ glutenfreies Gericht

✓ laktosefreies Gericht

✓ vegetarisches Gericht

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SEEROSE FISH CLASSICS

Deep-fried filet of pollan 38.50
with tartar sauce «Seerose»

Pollan «Zug style» 39.00
with herbs poached whitefish filets, white wine sauce and
sautéed spinach with tomatoes and rice

Deep-fried filet of perch 38.50
with vegetables and tartar sauce «Seerose»

Filets of perch with almond sprinkles 41.50
on sautéed spinach

Filet of pollan «Maharadscha» 38.50
breaded in coconut flakes on a Thai curry sauce
long grain rice and exotic fruits

Choice of side dishes

Fried young potatoes ☒, boiled potatoes ☒, long grain rice ☒,
Tagliatelle, French fries or Rösti ☒

☒ glutenfreies Gericht

✓ laktosefreies Gericht

✓ vegetarisches Gericht

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SEEROSE MEAT CLASSICS

Beef tatar (160g) «Seerose»		41.50
marinated to your taste with French fries and spicy curry zucchinis		
Cordon Bleu of veal		41.50
French fries and seasonal vegetables		
Prime boiled beef with a horseradish sauce		37.50
served with mashed potatoes and leaf spinach		
Entrecote Café de Paris (200g)		46.00
served with French fries and seasonal vegetables		
Sliced veal «Zurich style»		46.50
sliced filet of veal in a creamy mushroom sauce		
Filet of beef «Stroganoff»		46.00
fried cubes of beef filet with spicy red pepper sauce served with stripes of gherkins, peppers and mushrooms		
Seerose «Chateaubriand»	220 g per person	65.00
with delicious Béarnaise sauce, mixed vegetables and side dishes of your choice		

Nice to know

For the maximum culinary delight the preparation time of the Chateaubriand takes at least 40 minutes. Enjoy this dish at our Mediterranean terrace served on plates in two courses. To guarantee you the best possible quality we refrain from serving the Chateaubriand on Sundays and Holidays.

Choice of side dishes

Fried young potatoes ☒, boiled potatoes ☒, long grain rice ☒,
Tagliatelle, French fries or Rösti ☒

Our service team is happy to provide you information regarding our dishes, declarations and half portions.

☒ glutenfreies Gericht

✓ laktosefreies Gericht

✓ vegetarisches Gericht

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