



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 summer apéro 11.50

homemade strawberry pulp flavoured with peppermint
filled up with Prosecco

Seerose summer apero 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 pipfruit 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 De Simoni,DOC Treviso, extra dry 1 dl 8.50

From our regular Seerose menu we serve from 11.30 to 13.45 and 18.00 to 21.45 hrs.



THE MAGIC OF SUMMER

Beef carpaccio

marinated with Millenium olive oil and lime juice
Gruyere cheese and ruccola

Bouillabaise

French fish soup with sauce Rouille
and herb butter baguette

Sirloin tips of Pata Negra

with port wine jus, ratatouille and vegetables
served with home made potato gnocchis

Selection of cheese from the local «Maître Fromager» Rolf Beeler

or

Peach salad with ginger and lemon grass

with a sour cream-lime-mousse

Complete menu	88.00
3 course menu	74.00

 gluten-free-dish

 laktos-free-dish

 vegetarian dish

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



OUR FISH MENU

Summer salad

Salad, radishes, cherry-tomatoes, cucumber, avocado
melon and fried chanterelles
on strawberry sauce

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 65.00



VEGETARIAN MENU

Burrata

served on sweet & sour marinated apricots with mint

Gazpacho

with gratinated goat cheese

Pappardelle

in a light creamy sauce with avocado and tomatoes

Baileys chocolate mousse

Fresh berries marinated with elder flower syrup
and pistachio ice cream

Complete menu	62.00
3 course menu	52.00

 gluten-free-dish

 laktos-free-dish

 vegetarian dish

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COLD STARTERS & SALADS

Beef Tatar (80g) «Seerose»	24.00
tangy marinated, served with spicy curry zucchinis and toast	
Burrata	18.50
served on sweet & sour marinated apricots with mint	
Carpaccio of beef	19.50
marinated with Millenium olive oil and lime juice Gruyere cheese and Rucicola salad	
Variation of salmon	24.50
smoked, marinated and tatar served with homemade brioche	
Summer salad  	16.50
Salad, radishes, cherry-tomatoes, cucumber avocado, melon and fried chanterelles with strawberry dressing	
Mixed salad   	14.00
variety of fresh vegetable and leaf salad	
Seasonal leaf salad   	11.50
variety of fresh leaf salads	
Your choice of salad sauces   	
Strawberry dressing, Balsamico sauce, creamy French dressing, hiney-mustard dressing	

 gluten-free-dish

 laktos-free-dish

 vegetarian dish

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SOUPS AND WARM STARTERS

Bouillabaise French fish soup with sauce Rouille and herb butter baguette	16.50
Gazpacho with gratinated goat cheese	13.50
Pappardelle served in a creamy sauce with crayfish and avocado	17.50
Creamy ragout of chantarelles with herbs and fries bread dumplings	17.50

VEGETARIAN & FITNESS DISHES

Pappardelle in a creamy sauce with avocado and tomatoes	24.50
Creamy ragout of chantarelles with herbs and fries bread dumplings	28.50
«Seerose» plate deep-fried filet of pollan with assorted seasonal salads and tartar sauce «Seerose»	37.50
«Fitness» plate 	with fried filet of salmon 38.50 with fried chicken breast 36.50

 gluten-free-dish

✓ laktos-free-dish

 vegetarian dish

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FROM THE MEADOWS

Sirloin tips of Pata Negra	44.50
with port wine jus, ratatouille and vegetables served with home made potato gnocchis	
«Bœuf à la ficelle »	49.50
The timeless classic poached beef fillet on chantarelles and root vegetables served with young fried potatoes	
Sliced veal liver sautéed with herbs and onions  	35.50
in a jus flavoured with raspberry vinegar	

FROM THE LAKES AND THE SEA

Pappardelle	31.50
served in a creamy sauce with crayfish and avocado	
Bouillabaise	36.50
French fish soup with sauce Rouille and herb butter baguette (sole, red mullet, sea bass, mussels)	
Braised octopus	33.50
With olive oil, lemon juice, snow peas, cherry tomatoes and homemade potato gnocchis	

 gluten-free-dish

 laktos-free-dish

 vegetarian dish

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SEEROSE FISH CLASSICS

Deep-fried filet of pollan with tartar sauce «Seerose»	36.50
Pollan «Zug style» ☒ with herbs poached whitefish filets, white wine sauce and sautéed spinach with tomatoes and rice	39.00
Deep-fried filet of perch with tartar sauce «Seerose»	38.50
Filets of perch with almond sprinkles on sautéed spinach and champignons	41.50

Choice of side dishes

Fried young potatoes ☒, boiled potatoes ☒, rice ☒, noodles,
French fries or Rösti ☒

☒ gluten-free-dish

✓ laktos-free-dish

🌿 vegetarian dish

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SEEROSE MEAT CLASSICS

Beef Tatar (160g) «Seerose» 42.50
tangy marinated, served with
spicy curry zucchinis and French fries or toast

Cordon Bleu of veal 41.50
on summer vegetables
served with French fries

Entrecôte Café de Paris (200g) 45.00
served with French fries and summer vegetables

Sliced veal «Zurich style»  46.50
sliced filet of veal in a creamy mushroom sauce

Filet of beef «Stroganoff»  44.00
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

Please note that the preparation of this dish takes at least 40 minutes.

This dish is not available on Sundays at lunch time.

Terrace/ outside seating: this speciality will be served on plates in two courses

Choice of side dishes

Fried young potatoes , boiled potatoes , rice ,
noodles, French fries or Rösti ,

Please ask our Service team, if you have any questions about source or declaration of our products.

 gluten-free-dish

✓ laktos-free-dish

 vegetarian dish

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