



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.

Colors inspired by nature: sand, driftwood, stone, weather-beaten wood and natural finish linen harmonically placed together. Shadings in colors and materials which can only be found in nature and which let the blue of our Lake Hallwil appear even bluer.

APERITIF

Seerose Autumn Aperero		11.50
homemade lemongrass-blackberry pulp filled up with Prosecco		
Seerose Autumn Aperero alcohol free		8.50
homemade lemongrass-blackberry pulp filled up with Ginger Ale		
Balance Familie Haus-Champagner		
75% Pinot Noir, 15% Chardonnay, 10% Meunier Our Carte d'Or offers a wide range of flavors like pipfruit and white peach, and a full-flavored, full-bodied, tangy, complex and distinctive taste of quince jelly.		
Champagner Drappier, Carte d'Or, Balance Familie	1 dl	12.50
noble, genuine, sparkling and premium		
Prosecco De Simoni, DOC Treviso, extra dry	1 dl	8.50



SEEROSE MENU

Capriolo tonnato ✖

braised venison shoulder with tuna-Sauce,
capers and onion rings

or

Lamb`s lettuce ✖

with roasted bacon and egg

“Seetaler” pumpkin soup ♡

with pumpkin seed oil and seeds

Sliced entrecôte steak on a Café de Paris sauce

served with Allumettes potatoes and glazed vegetables

or

Thin strips of venison (deer)

with creamy cep-sauce and “Spätzli” and Brussels sprouts

Warm plum-compote ♡

served with homemade rice-pudding ice cream and hazelnut crumble

Complete menu	79
3 courses menu	67

Vegetarian ♡

vegan ♡

gluten free ✖

laktose free ♡

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



OUR FISH MENU

Lamb`s lettuce "Mimosa" ✓

with cooked egg

Filets of perch sautéed in butter with almond sprinkles

served with sautéed spinach

Deep-fried filets of pollan

served with boiled potatoes and tartar sauce «Seerose»

Mini coupe "Nesselrode" ✓

chestnut-puree, "Meringue" and vanilla ice cream

Complete menu

65

Vegetarian ✓

vegan ✓

gluten free ✘

laktose free ✘

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COLD STARTERS & SALADS

Beef Tatar (80g) «Seerose»	24.00
tangy marinated, served with spicy curry zucchinis and toast	
Capriolo tonnato ✘	19.50
Braised venison shoulder with tuna-Sauce, capers and onion rings	
Pumpkin-mousse with smoked wild boar ham ✘	18.50
on salad and pumpkin seed oil	
Lamb`s lettuce «hunter style»	18.50
with roasted bacon and egg	
Lamb`s lettuce «Mimosa» ✓ ✘	17.50
with cooked egg	
Seasonal leaf salad ✓ ✘ 🌱	11.50
variety of fresh leaf salads	
Mixed salad ✓ ✘ 🌱	14.00
variety of fresh vegetable and leaf salad	
Your choice of homemade salad sauces ✓ ✘ 🌱	
Pumpkin Vinaigrette, Balsamic sauce, creamy French dressing, honey-mustard dressing	

Vegetarian ✓

vegan ✓

gluten free ✘

laktose free 🌱

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SOUPS

Game consommé with venison ravioli	14.50
“Seetaler” pumpkin soup ♡ ✎ with pumpkin seed oil and seeds	12.50

WARM STARTERS

Pan fried scallops on linguine with Balance Family olive oil, garlic and herbs	12.50
Roasted pikeperch with pumpkin sheds and one corn risotto from Aesch and pumpkin seed oil	19.50

VEGETARIAN & FITNESS DISHES

Autumn plate ♡ with red cabbage, glazed chestnuts, apple with cranberry's, creamy “Sauerkraut „and sautéed mushrooms with herbs	26.50
Side dish spätzle ♡	5.00
Linguine ♡ on a creamy boletus sauce and long grain pepper	29.50
«Seerose» plate deep-fried filet of pollan with assorted seasonal salads and tartar sauce «Seerose»	38.50
«Fitness» plate ✎ assorted seasonal salads	with pan fried slice of salmon 38.50 with grilled escalope of veal 41.50

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vegan ♡

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SEEROSE FISH CLASSICS

Deep-fried fillet of pollan 38.50
with vegetables and tartar sauce «Seerose»

Pollan «Zug style» ✘ 39.00
poaches pollan filets, with wine- herbs sauce
rice and sautéed spinach

Deep-fried fillet of perch 39.50
vegetables and tartar sauce «Seerose»

Fillets of perch sautéed in butter with almond sprinkles 41.50
on sautéed spinach

Choice of side dishes

“Spätzli” ✘, boiled potatoes ✘, rice ✘,
French fries, Rösti ✘, Rösti fries, Linguine,
one corn risotto from Aesch (LU)

FROM THE LAKE AND THE SEA

Roasted pikeperch 38.50
with pumpkin sheds and one corn risotto from Aesch and pumpkin seed oil

Pan fried scallops 39.50
on linguine with Balance Family olive oil, garlic and herbs

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FROM THE MEADOWS

Roasted beef filet on creamy savoy cabbage and „Rösti“ fries	49.50
«Wiener Schnitzel» with cranberries and French fries	41.50
Venison escalope „Mirza“ on cranberry cream sauce with „Spätzli“ and red cabbage, glazed chestnuts, apple with cranberry's and Brussels sprouts	48.50
Thin strips of venison (deer) with creamy cep-sauce and “Spätzli” and Brussels sprouts	41.50
Venison sausage exclusively made for the “Seerose” restaurant from the butcher “Rebstock” in Seengen on creamy “Sauerkraut „and” Spätzli”	28.50

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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	43.50	
with French fries and seasonal vegetables		
Sliced entrecote steak on a Café de Paris sauce (200 gr)	46.00	
served with Allumettes potatoes and glazed 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		
Chateaubriand «Seerose»	220 gr per Person	65.00
with delicious Béarnaise sauce, mixed vegetables and side dishes of your choice		

God to know

Time to prepare 40 minutes.

This dish will be served in two courses

We don't serve this dish on Sundays at lunchtime.

Choice of side dishes

“Spätzli” ✖, boiled potatoes ✖, rice ✖,
French fries, Rösti ✖, Rösti fries, Linguine,
one corn risotto from Aesch (LU)

Do not hesitate to ask our staff members, if you have any questions about half portions
or food declarations

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vegan ✓

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laktose free ✖

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