

Gourmet Menu

Swiss Alpine Salmon

Remoulade of Crustaceans with asparagus, celery & apple
Riesling Handwerk, Lesehof Stagard, Kremstal, Österreich

Asparagus Cream Soup

Caramelized Scallops
Viognier Les Pyramides AOC Valais

Duck Breast with pan-fried Duck liver

Puy lentils with bacon / Orange Sauce
Aathur AOC Thurgau (Pinot Noir, Cabernet Dorsa)

Variation of Veal

Morel Sauce / Spring Vegetables
Trasmontes Garnacha Vdt Bio, Finca Aylés, Ribera del Jiloca ES

Cheese selected by our Master Rolf Beeler

Ticino fig mustard / nuts / dried fruit / pear bread
Valfado, Cave Biber Salgesch (CH)

Strawberry Carpaccio

Refreshing Sherbet
Ratafia Chardonnay AC, Vilmar & Cie, Champagne FR

3 courses – Starter or soup, main course, cheese or dessert - CHF 94.50
4 courses – Starter or soup, duck, main course, cheese or dessert - CHF 118
5 courses with cheese or dessert CHF 134
6 courses – CHF 149

Wine accompaniment as per prices on our Wine list.

Starters

Soups

Asparagus Cream Soup 	13.50
+ Caramelized Scallops	+5.50

Appetizers

Green Asparagus with Parmesan breaded Egg 	16
+ Graved Salmon	+7.50
+ Dry cured Ham	+7.50

Goose liver Terrine with sweet spices 	19.50
Apple-Rhubarb-Chutney / Brioche	

Our recommendation with your Duck liver	
5cl Ratafia Chardonnay AC, Vilmart & Cie, Champagne FR	11
1dl Wild Traube Jahrgang 2018, Obsthof Retter Steiermark (ohne Alkohol)	12

Römerhof's handcut Beef Tartare	
Toast / Salad leaves	28 / 39.50

Mauritian Octopus Salad 'Tandoori' 	25.50
Toast / Salad leaves	

Salmon & Tuna Tataki with Ponzu Sauce	
Salad leaves / Wakame / Wasabi / Chili	23.50

Mixed Salad Römerhof 	15.50
Home-Made Dressing	

Our recommendation with your fish or seafood	
1dl Wild Quitte Jahrgang 2016, Obsthof Retter Steiermark	9.70

Main courses

Vegetarian

Lime Tagliatelle



Fresh Asparagus from Roggwil TG

22.50 / 31

Fish

Sautéed Egli Fish with Beurre Escargot

Lentil ragout / mushrooms / vegetable achards

42

Pike-perch with Spring Flavours

Rocket salad / Fennel / Lentils / Tomatoes / Radish

41.50

Fresh catch of the Day

Creamy Risotto

39.50

Meat

Entrecôte of Veal with Morel Sauce

Creamy Potato Mousseline / Spring vegetables

51

Prime beef fillet

Red Wine Sauce / crunchy vegetables

57

+ Duck liver

+12

Pan-Fried Duck Breast with Orange Sauce

Simon's Napkin Dumplings / Navet

42

Gerald's Favourite Chicken & Prawn Curry

Jasmine Rice / tomato salsa



46.50

Our recommendation with your meet

1dl Wild Kirsche, Jg. 2017, Wild Edition Sommelier, Obsthof Retter Steiermark

12

Cheese & Desserts

Cheese from the Cheese trolley

Cheese selected by Rolf Beeler (Swiss Master of cheese)

Ticino fig mustard / nuts / dried fruit / pear bread

Small Portion (3 pieces) 18.50

Normal Portion 24

Our recommendation with your cheese

4cl Porto PRESIDENTIAL Colheita 1995 Portugal 9.80

1dl Well Hirschbirne, Obsthof Retter Steiermark (without Alcohol) 7.90

Desserts

Thurgados 'Refresh'

Refreshing sherbet with a hint of Thurgados (local apple spirit) 13.50

Meringue with Red Berries

Pistachio ice-cream / light Mascarpone Cream



16

Lime Panna Cotta

Exotic Passion Fruit Coulis

13.50

Home-Made Mille-Feuille

Mascarpone-Vanille Cream

15.50

Moelleux au chocolat

+ a fine glass of Red Beard Rum 'Captains Elixir' 2cl + 6 / 4cl + 11 16

Thurgovian Berries

Vanilla ice-cream / Chantilly

14.50

Our recommendaion for your dessert.... or just like that!

5cl Ratafia Chardonnay AC, Vilmart & Cie, Champagne FR 11

1dl Well Apfel mit Rose, Obsthof Retter Steiermark (without Alcohol) 7.90

Römerhof News

Print@Home Vouchers

Order Römerhof vouchers directly on our homepage (including individual design with personal text & picture)



Our staff will be happy to inform you about ingredients in our dishes that may trigger allergies or intolerances upon request.

Crystal water

If you wish, we can serve you our crystal water from VitaJewel instead of Appenzeller mineral water for CHF 6 per carafe. The beautiful gemstone vials also make a great gift and can be purchased from us.

Are you planning a celebration soon?

Our historic rooms offer the ideal setting for a successful family or company event.

Instagram

Post your experiences from Römerhof on Instagram with the hashtag #römerhofarbon. Thank you very much.



Gerald's Signature Dish



Vegetarian Dish



All our prices are in Swiss Francs are inclusive of TVA.

On request, our staff will be happy to tell you which ingredients in our dishes may cause allergies or intolerances.

All our bread and baked goods come from Switzerland - unless otherwise stated.

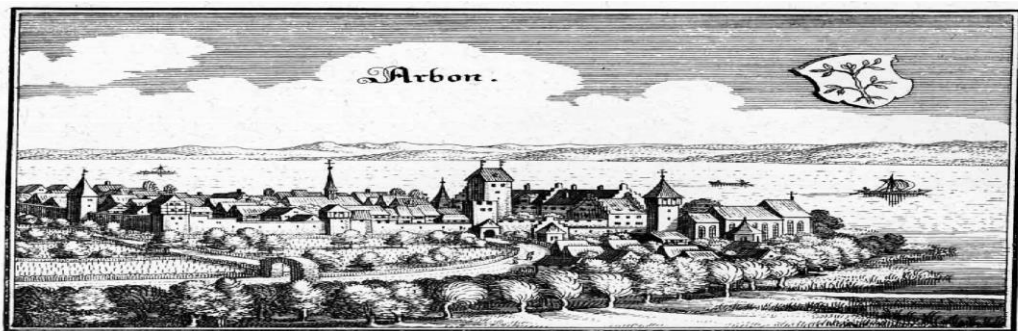
About the history of Römerhof

Built in 1567 as the 'Zur Freiheit' house, the name, after it was renamed 'Römerhof' at the beginning of the 20th century, is reminiscent of the Roman 'Arbor felix'. The house was made available by the community as a reformed schoolhouse from 1736, and from 1834 it also housed the secondary school. Towards the end of the 18th century, the linen trade flourished in Arbon. This created prosperity, which in 1781 allowed the renovation and in 1784 the incorporation of the city wall and the corner tower into the house 'Zur Freiheit'. The industrial boom and the associated increase in population up to 1870 resulted in an increasingly depressing lack of space and ultimately the construction of the promenade school house. In 1872 the house 'Zur Freiheit' was sold to private customers and a clothes shop was operated in it, before a new buyer opened the 'Römerhof' restaurant in 1904.

In order to put the two city gates of Arbon in a better state of defense, the people of Arbon were authorized by the Thurgau government in 1798 to fetch two cannons from the Fischingen monastery. They were later given the current location.

In 1920 the community acquired the 'Römerhof' and built the historical museum and the community library in it. In 1935 and 1968 extensive renovations took place and the inn was adapted to the conditions at the time.

In close cooperation with the preservation of monuments, the "Römerhof" underwent a careful restoration in 1997/98, during which, in particular, the substantially valuable components were left in their original form. Stylish, contemporary hotel rooms are now located above the modernized restaurant. The guests are cordially invited to enjoy all the comforts of a modern inn in the 'Römerhof' and to feel good!



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