

# *Gourmet Menu*

A culinary experience from 3 courses - finely composed, seasonally inspired, with optional wine or non-alcoholic accompaniment.

## **Pot-au-Feu**

Beef / Duck Liver / Truffle / Vegetable

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## **Goose Liver marinated with Winter spices**

Apple-Pineapple-Compote

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## **Linguine with Crayfish**

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## **Variation of Luma Beef**

Redwine Sauce / Vegetables

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## **Cheese selected by our Master Rolf Beeler**

Ticino fig mustard / pear bread

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## **Moelleux au Chocolat**

Ice-cream

### **As from 2 people**

3 courses – Starter, main course, cheese or dessert - CHF 98  
4 courses – 2 Starters, main course, cheese or dessert - CHF 119  
5 courses with cheese or dessert CHF 136.50  
6 courses – CHF 152

Wine accompaniment as per prices on our Wine list.

# Starters

## Appetizers

### **Duo of Goose & Duck Liver**

Apple-Pineapple-Compote / Brioche



32.50

### **Römerhof's Handcut Beef Tartare <1567>**

Toast & Butter



28.50 / 39.80

### **Tuna Tataki**

Wakame Salad / Wasabi Mayonnaise

18.50

### **Beetroot Carpaccio**

Gratinated Goat Cheese / Rocket Leaves

16

## Soups

### **Lobster Bisque perfumed with Cognac**

Crabmeat

19

### **Pot-au-Feu with Truffles**

Beef / Duck Liver / Vegetables

18.50

### **Potato-Leek-Soup**

Croûtons



18.50

# Main courses

## Vegetarian

### Fresh Tagliolini with Truffles

Celery / Walnut



41

### Vegetables Pitivier

Ratatouille / Tomato Coulis



35

## Fish

### Black Tiger Prawn Curry

Coconut Milk / Basmati Rice / Tomato Salsa



48.50

### Perch Fillet

Creamy Champagne Risotto

47

### Catch of the Day

Potatoes / Spinach

42

#### Our recommendation with your fish

1dl Wild Quitte, Obsthof Retter Steiermark

11

## Meat

### Prime beef fillet

Red Wine Sauce / crunchy vegetables

+ Goose liver



58

+13.50

### Duck Breast from Challans

Orange Sauce / Knödel

45

### Veal Liver with Madeira Sauce

Potato Mousseline / Spinach

44

### Boeuf Bourguignon

Served with Fresh Pasta

42.50

#### Our recommendation with your meat

1dl Wild Kirsche, Wild Edition Sommelier, Obsthof Retter Steiermark

13

# 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) 19.50

Normal Portion 25

#### **Our recommendation with your cheese**

4cl Porto PRESIDENTIAL Colheita 1995 Portugal 14

1dl Well Hirschbirne, Obsthof Retter Steiermark (without Alcohol) 9.50

## Desserts

### **Crêpes Suzette**

Flambéed at your table (as from 2 people)



19.50 p.P.

### **Moelleux au Chocolat**

Refreshing ice-cream

16

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

### **Caramel Flan**

Servied with Chantilly

14.50

### **Dessert of the Day**

13.50

### **Apple 'Refresh'**

Refreshing sherbet with a hint of local apple spirit from Möhl

14

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

5cl Pineau, Michael Broger, Weinfeldten TG 8.50

1dl Well Apfel mit Rose, Obsthof Retter Steiermark (without Alcohol) 9.50

# 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.

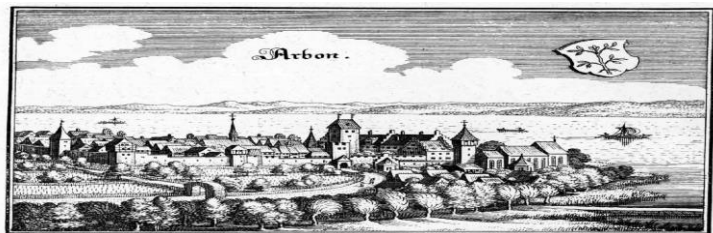
On request, our staff will be happy to tell you which ingredients in our dishes may cause allergies or intolerances.

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

# About the history of Römerhof

The Römerhof was built in 1567 as the house 'Zur Freiheit' and looks back on an eventful past - from a reformed schoolhouse to a clothes shop and today's inn. Since 1904 it has been known as the 'Römerhof', which probably refers to the Roman 'Arbor felix'. In 1997/98, the house was carefully restored in close co-operation with the heritage conservation authorities. Today, the Römerhof combines historical charm with modern comfort - in stylish hotel rooms and a restaurant that invites you to savour a meal.

You can find more information about the history of the hotel on our website:



## Gerald's Signature Dishes



*'For me, cooking is memory, emotion - and a bit of adventure.'*

Chef Gerald Bergue's signature dishes are more than just dishes - they are culinary highlights that have stood the test of time. Some are inspired by his native Mauritius, others are popular favourites with our guests. Whether exotically spiced or classically refined, these dishes bear his signature - cooked with great sensitivity, experience and genuine passion.

## Tafelgesellschaft zum Goldenen Fisch



With attention to detail and the highest quality standards, we serve you fish dishes that impress - honoured by the Tafelgesellschaft zum Goldenen Fisch.

Dominique & Gerald Bergue  
Restaurant-Hotel de charme Römerhof,  
Freiheitsgasse 3, 9320 Arbon  
www.roemerhof-arbon.ch, Tel: +41 (0) 71 447 30 30

