

Gourmet Menu

A culinary journey brimming with delicate flavours, carefully selected ingredients and the distinctive touch of our kitchen. Accompanied, on request, by a harmoniously paired wine or non-alcoholic drink.

Tuna Salmon Tataki

Sesame | Wakame | Ponzu

Homemade Duck Liver Terrine

Berry Gelée | Apple –Pineapple Chutney | Brioche

Caramelized Handdiven Scallops

Roscoff Onion Confit | Zucchini Flower Risotto | Saffron

Refreshing Sherbet

Tournedos Rossini

Jus | Seasonal Vegetables

Cheese selected by our Master Rolf Beeler

Ticino fig mustard | Pear bread

Dessert Surprise

Römerhof's Gourmet Menu

7 courses | CHF 154 per Person

As from 2 people

Römerhof's Signature Journeys

A culinary journey through origin, craftsmanship and inspiration.

Mauritius – Seychelles: The Flavours of the Islands

The flavours of the islands – Creole cuisine, exotic spices and Chef Gerald Bergue's memories of home.

Mauritian Octopus Salad

Octopus | Bell Pepper | Coriander | Lemon | Tomatoes 26

Creole Fish Soup

Fish | Prawns | Cognac | Croûtons 17

Whole Grilled Fish Creole Style

Jasmine Rice | Vegetable Achards 51

Gerald's Chicken & Prawn Curry

Jasmine Rice | Coconut | Tomato Salsa 46

Pineapple Crème Brulée

Coconut Ice-Cream 15

Non-alcoholic accompaniment to Starters

1 dl Well Hirschbirne, Obsthof Retter Steiermark 11

'For me, cooking is about memories, emotions – and a touch of adventure'

– Chef Gerald Bergue

France – The Art of Living

The tradition of haute cuisine – refined, classic and with a modern twist.

Home-made Duck Liver Terrine mi-cuit

Berry Gelée | Apple –Pineapple Chutney | Brioche 32

Caramelized Handdiven Scallops

Roscoff Onion Confit | Zucchini Flower Risotto | Saffron 26 | 38

Variation of Duck

Orange Sauce | Potato Moussline | Puy Lentils 44

Apple Tarte Tatin

Refreshing Vanilla ice-cream 16

Cheese selected by Rolf Beeler

Ticino fig mustard / nuts / dried fruit / pear bread 19 | 26

Our recommendation with your cheese

1dl Well Hirschbirne, Obsthof Retter Steiermark (without Alcohol) 11

Our cuisine is complemented by a carefully selected range of wines and non-alcoholic drinks – from the aperitif through the main course to the cheese and a sweet finish.

Asia – The World of Flavours

The Art of Flavours – Precision, spices and modern inspiration.

Tuna-Salmon-Tataki

Black Sesame | Wakame | Ponzu 26

Beef Consommé <Asia-Style>

Dim Sum | Pak Choi 23

Teriyaki Codfish

Fried Rice | Crabmeat | Carabineros 49

Lime Panna Cotta

Mango Coulis 14

Our recommendation with your fish

1 dl Wild Quitte, Obsthof Retter Steiermark 12

Römerhof's Classic Dishes

Our timeless favourites – familiar dishes that define the Römerhof.

Handcut Beef Tartare <1567>

Toast | Butter 29 | 42

Vitello Tonnato

Thinly Sliced Veal | Fresh Tuna | Capers 24 | 38
+ with Oona Caviar +8

Prime beef fillet

Red Wine Sauce | Crunchy vegetables 60
As per request with Duck liver +14.50

Mille-Feuille

Vanilla Cream | Strawberries | Pistachio 18

Our recommendation with your meat

1 dl Wild Kirsche, Wild Edition Sommelier, Obsthof Retter Steiermark 13

Green Journey



Vegetarian dishes brimming with flavour, sophistication and international inspiration

Summer Salad

Tomatoes | Burrata | Rocket Pesto | Basil 17

Paccheri

Mushrooms | Stracciatella | Summer Truffles 36

Asia Fried Rice

Tomatoes | Egg | Vegetables 28

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) 9.80

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

Normal Portion 26

Our recommendation with your cheese

4cl Porto PRESIDENTIAL Colheita 1995 Portugal 14

1dl Well Hirschbirne, Obsthof Retter Steiermark (without Alcohol) 11

The World behind the Kitchen

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.



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

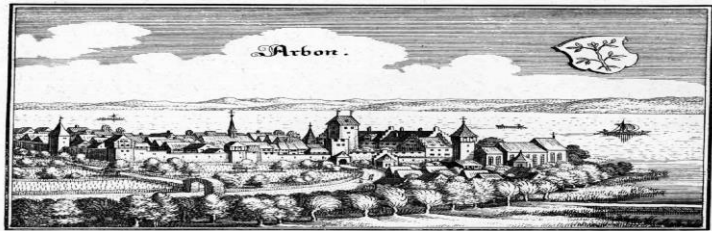
On request, our staff will be happy to tell you which ingredients in our dishes may cause allergies or intolerances.

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:



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

