



THE SEASON HAS BEGUN FOR

Asparagus

Asparagus Cream Soup

Scallops | Oona Caviar

24.50 (15.- without Scallops and Caviar)

Spring Salad mit Asparagus

Burrata | Cherry Tomatoes | Rocket Leaves

17.50

Asparagus with Sauce Hollandaise

Potatoes

22.50 (32.50 as main Course)

Prawns & Salmon mi-cuit

Creamy Asparagus Risotto

52

Fillet of Veal Mignon

Morels Sauce | Asparagus

59



Gourmet Menu

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

Swiss Alpine Salmon & Scallops

Oona Caviar | Mango | Radish | Berry Tea

Homemade Duck Liver Terrine

Apple -Compote | Brioche

John Dory

Sauce Béarnaise aux Corails | Spinach

Refreshing Sherbet

Variation of Veal

Jus | Seasonal Vegetables

Cheese selected by our Master Rolf Beeler

Ticino fig mustard | Pear bread

Valhrona Chocolate Mousse

As from 2 people (Sherbet included)

3 courses – Starter (Salmon), main course, cheese or dessert - CHF 98.50

4 courses – 2 Starters, main course, cheese or dessert - CHF 125

5 courses with cheese or dessert CHF 142.50

6 courses – CHF 154

Wine accompaniment as per prices on our Wine list.

Starters

Appetizers

Home-made Duck Liver Terrine mi-cuit

Apple -Compote | Brioche



32.50

Handcut Beef Tartare <1567>

Toast | Butter



28.50 / 39.80

Swiss Alpine Salmon & Scallops

| Mango | Radish | Berry Tea

On request with Oona Caviar

23.50

+ 8

Our recommendation with your cheese

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

11

Soups

Mauritian Fish Chowder

19

Römerhof's Soup of the Day

Served with Croûtons

15

Main courses

Vegetarian

Mauritian Vegetable Curry



Jasmine Rice | Tomato Salsa

36

Fish

Catch of the Day

As per Chef's Special



52

Fillet of Pike Perch

Chorizo | Ratatouille Pesto | Hummus

49.50

Sautéed Perch Fillets 'Meunière Style'

Nut Butter | Potatoes

42

Our recommendation with your fish

1dl Wild Quitte, Obsthof Retter Steiermark

12

Meat

Prime beef fillet (dry aged)

Red Wine Sauce | crunchy vegetables

As per request with Duck liver



59

+13.50

Saddle of Lamb Sous-vide

Spring Herbs Butter | Polenta

47

Chicken Breast Fricassee

Morels | Potato Mousline

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) 19.80

Normal Portion 25

Our recommendation with your cheese

4cl Porto PRESIDENTIAL Colheita 1995 Portugal 14

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

Desserts

Mille-Feuille

Vanilla Cream | Strawberries | Pistachio



19

Valhrona Chocolate Mousse

Perfumed with Tia Maria

15

+ a fine glass of Red Beard Rum 'Captains Elixir' 4cl + 11

Panna Cotta

Berry Coulis

14.50

Dessert of the Day

14

Apple 'Refresh'

Apple sherbet | With your Choice of spirit from Möhl

14.50

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

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.

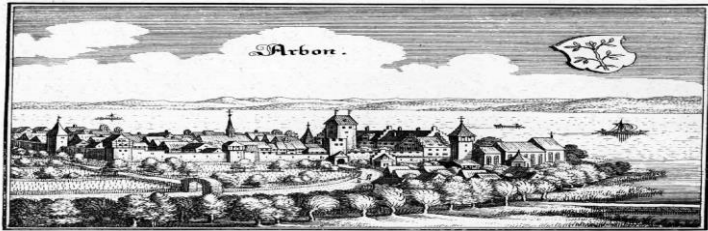
On request, our staff will be happy to tell you which ingredients in our dishes may cause allergies or intolerances.

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
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