

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.

Albacore Tuna Tartare

Pumpkin Purée | Sesame

Mushroom Essence

Venison

Sole Roulade

Farce Fine with Prawns | Beurre Blanc

Refreshing Sherbet

Saddle of Venison

Sauce Chasseur | Seasonal Vegetables

Cheese selected by our Master Rolf Beeler

Ticino fig mustard | Pear bread

Gianduja Chocolate Mousse with Penny Blue Rum

In Vallina Sirup poached Sirup

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

Lemon Confit 26

Creole Fish Soup

Perfumed with Old Cognac 18

Grilled Catch of the Day Creole Style

Jasmine Rice | Vegetable Achards 52

Mauritian Chicken Curry

Perfumed Rice | Tomato Salsa 46

Caramel Banana

With Old Mauritian Rum | Vanilla 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

Apple –Pineapple Chutney | Brioche 32

Sole Roulade

Farce Fine with Prawns | Beurre Blanc | Vegetables 52

Veal Sweetbreads

Portwine Sauce | Potato Moussline | Fermented Garlic 28 | 44

Saddle of Venison

Sauce Chasseur | Home-made Spätzli 60

Grand Marnier Soufflé

Refreshing Joghurt Ice-cream 18

Preparation Time approximately 25 minutes

Cheese selected by Rolf Beeler

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

Our recommendation with your cheese

1 dl 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-Sashimi

Black Sesame | Wakame | Ponzu 26

Egg Drop soup <Asia-Style>

Corn | Egg | Chicken 16

Steamed Red Snapper

Soba Noodles | Ginger 49

Sticky Rice

Mango | Coconut Milk 15

Our recommendation with your fish

1dl 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

Venison Civet

Home-made Spätzli | Red Cabbage 43

Prime beef fillet

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

Gianduja Chocolate Mousse

Poached Pear in Bourbon Vanilla Sirup 17

Our recommendation with your meat

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

Green Journey



Vegetarian dishes brimming with flavour, sophistication and international inspiration

Pumpkin Panna Cotta

Wood Smoked vegan Salmon 17

Bolletus Risotto

Parmesan | Rocket Leaves 24 | 36

Home-made Ravioli

Orange | Ricotta 26 | 38

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.

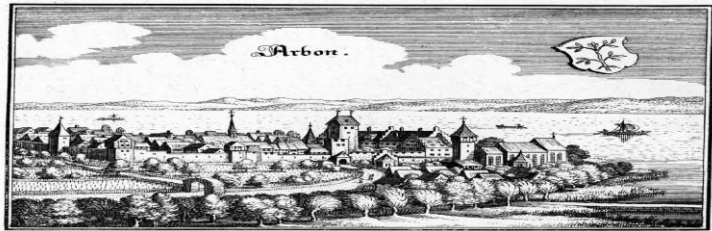
On request, our staff will be happy to tell you which ingredients in our dishes may cause allergies or intolerances.

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
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