

# MENU

Welcome to the Restaurant Lagerhaus

In 2006 started the undertaking of opening up an “urban barbecue place” in the history-charged, former free zone warehouse in the city of St.Gallen. After almost two years of planning, the Restaurant Lagerhaus was finally opened in October 2007.

Since November 2020, Patrick Studerus manages the business. His support team consists of Hannes Pescoll (Chef de Service) and Jérôme Brunner (Chef de Cuisine). This trio – together with 17 other employees and apprentices – makes sure that you as our guests are enlightened by an excellent service and market-fresh products.

The unique beech wood grill in the Restaurant makes it possible to prepare fish and meat in its most natural way. We take extra care in storing the meat, and focus on natural ingredients and home-made products.

We hope that you are enjoying your meal in our unique atmosphere.

Your Lagerhaus-Team

## APPETIZERS FROM THE LAND

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<b>Beef Tartare (CH)</b>	28.50
<i>fresh chopped Swiss beef, slightly spicy</i>	
as a main course	38.50
<b>Gratinated goat cheese (FR)</b>	17.50
<i>with walnuts and honey served with cicorino rosso Salad and lime dressing</i>	
<b>Grilled eggplant</b>	17.50
<i>served with feta cheese, parsley and onion</i>	
<b>Feta al forno</b>	16.50
<i>oven baked feta cheese served with cherry tomatoes and onions</i>	
<b>Marked salad</b>	13.80
<i>multi colored salad* served with saisonal vegetables and roasted garlic bread</i>	
<b>Green salad</b>	9.80
<i>seasonal salad* served with house dressing, french dressing or lime dressing (vegan)</i>	
<b>Soup of the day</b>	9.80

## APPETIZERS FROM THE SEA

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<b>Fritto Misto di Mare</b>	19.80
<i>octopus, prawns and fish of the day, deep-fried with garlic dip</i>	
<b>Pulpo (octopus)(ITA)</b>	17.80
<i>tender squid from the wood grill on a fennel-wasabi-salad</i>	
<b>Prawns (VN)al forno</b>	19.50
<i>shrimps with garlic, dried tomatos and parsley fried in olive oil</i>	
<b>Mussels on Tuesday's</b>	
<i>Every Tuesday we offer vacation feelings in the Restaurant Lagerhaus: Blue mussels and other tasty seafood will help you overcome your Monday blues.</i>	

## MAIN COURSES

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### VEGETARIAN

<b>BBQ-Cheese with harissa</b> <i>served with verdure al forno</i>	27.80
<b>Ricotta-Ravioli al burro con salvia or pomodoro</b> <i>ravioli, filled with Swiss chard and Italian ricotta cheese</i>	31.50
<b>Prosecco-Risotto</b> <i>our highly praised prosecco-risotto, cooked with ingredients according to season</i>	22.50
<b>Bio Tagliatelle pomodoro or al burro con salvia</b>	26.50

## MAIN COURSES FROM THE WOOD GRILL

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### SEA FOOD SPECIALTIES including side dish of choice

*It is important to us to offer certified products. Therefore we keep a fine small selection of fish. Due to our purchase policy it is possible that some of the products are not always available.*

	300g	180g
<b>Tuna fillet (FA071)</b>	49.50	37.—
<b>Grilled Prawns on a Spit (VN)</b>		33.50
<b>Salmon fillet (NO)</b>	37.—	29.—
<b>Fish fresh from the Market</b> <i>our staff will help you with further information</i>	38.—	30.—

### SIDE DISHES (home-made)

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**Prosecco Risotto** *according to season*

**Verdure al forno**

**Mashed potatoes served with truffle oil**

**Bio Tagliolini**

**Fennel wasabi salad**

**French fries**

*Our fries are, depending on availability and season, prepared daily from fresh potatoes, without additives. Pure nature is important to us. Depending on the starch content of the potatoes, it is possible that the fries are not all equally „crunchy“ each time.*

## MAIN COURSES FROM THE WOOD GRILL

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### LA BISTECCA

**La Bistecca with tenderloin** 18.—  
*grilled Swiss T-bone-steak with tenderloin, served with a side dish of choice + CHF 9.—  
 about 800 - 1600 gramms, price per 100gramms, starting from a party of two*

**La Bistecca** 16.—  
*grilled Swiss T-bone-steak, served with a side dish of choice + CHF 9.—  
 about 800 - 1600 gramms, price per 100 gramms, starting from a party of two*

**Châteaubriand (CH)** 67.—  
*served with home-made sauce bernaise and a side dish of choice + CHF 9.—  
 starting from a party of two, 250gramms per person, price per person.*

### MEAT including side dish of choice.

*Our meat is marinated with fresh herbs, gently grilled in blaze and served  
 with homemade herb butter.*

	300g	180g
<b>Beef tenderloin (CH)</b>	81.—	59.—
<b>Rib-Eye Steak</b> Swiss black angus beef	59.—	46.—
<b>Beef sirloin (CH)</b>	57.—	44.50
<b>Rack of lamb</b> chop of meat (IRL)	54.—	44.—
<b>Pork Steak</b> neck(CH)	29.50	24.—

	2 pieces	1 piece
<b>Chicken breast (CH)</b>	37.—	28.—
<b>St.Galler Olma Bratwurst</b> (160g)		22.50

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**Fennel–Wasabi-salade**

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## DESSERT

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Dessert variation	12.50
<i>starting from a party of two, price per person.</i>	
Chocolate Lava Cake	15.50
<i>served with sour cream ice cream</i>	
Mousse au Chocolat	9.50
Crema Catalana	10.50
Panna Cotta with seasonal fruit pulp	10.50
Tiramisù „seasonal“	10.50
1 / 2 scoops of sorbet / ice cream	5.50 / 9.50
<i>mango, sour cream, vanille, chocolate</i>	