

MENU

Welcome to the Restaurant Lagerhaus

In 2006, an initiative was launched to transform the historic former duty-free warehouse in St.Gallen into a vibrant urban space, centered around the idea of a cozy „fireplace“ concept – a warm, inviting space for dining and gathering.

After almost two years of planning, the Restaurant Lagerhaus was finally opened in October 2007.

Since March 2024, Jérôme Brunner manages the business.

His support team consists of Charles Travis Soumare (Chef de Service) and Nikolas David Hrdlicka (Chef de Cuisine). This trio – together with 21 other employees and apprentices – ensures that you enjoy excellent service and fresh, high-quality products..

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

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

Your Lagerhaus-Team

APPETIZERS

Beef Tartare (CH, 90g)	29.50
hand-chopped Swiss beef, <i>slightly spicy</i>	
as a main course (120g)	39.50
Gratinated goat cheese (FR)	17.50
<i>with walnuts and honey, served with cicorino rosso salad and lime dressing¹</i>	
Grilled eggplant	17.50
<i>served with feta (GRC) cheese, parsley and onion</i>	
Feta al forno (GRC)	16.50
<i>oven-baked feta, served with cherry tomatoes and onions</i>	
Market salad	13.50
<i>multi-colored salad, with mediterranean vegetables and roasted garlic bread served with house dressing¹, french dressing¹ or lime dressing (vegan)¹</i>	
Green salad	9.50
<i>seasonal salad, served with house dressing¹, french dressing¹ or lime dressing (vegan)¹</i>	
Soup of the day ²	9.50

APPETIZERS FROM THE SEA

Fritto Misto di Mare	19.50
<i>octopus (FO34), prawns and fish of the day, deep-fried served with garlic dip and green salad with lime dressing¹</i>	
Pulpo (octopus) (FO34)	17.50
<i>tender squid from the wood grill on a fennel-wasabi-salad¹</i>	
Prawns (VN) al forno	19.50
<i>shrimps with garlic, dried tomatoes and parsley fried in olive oil</i>	
Mussels on Tuesdays	
<i>Every Tuesday we offer a piece of vacation in our restaurant:</i>	
<i>Blue mussels (NL/DK) – a taste of the seaside to start your week.</i>	

PASTA-BASED STARTERS

Ricotta-Spinach-Ravioli ³	22.50
<i>Ravioli filled with spinach and Italian ricotta cheese (4pcs) served with either homemade tomato sauce with cherry tomatoes or butter and fresh sage</i>	
Handmade Tagliolini ³	19.50
<i>served with either of homemade tomato sauce with cherry tomatoes or butter and fresh sage</i>	
VEGAN	
Orecchiette ³	19.50
<i>with either homemade tomato sauce and cherry tomatoes or homemade green pesto</i>	

MAIN COURSES

VEGETARIAN

BBQ-Cheese with harissa <i>served with verdure al forno</i>	27.50
Ricotta-Spinach-Ravioli³ <i>Ravioli filled with spinach and Italian ricotta cheese (7pcs)</i> served with either of homemade tomato sauce with cherry tomatoes or butter and fresh sage	32.50
Handmade Tagliolini³ served with either of homemade tomato sauce with cherry tomatoes or butter and fresh sage	28.50
Prosecco-Risotto¹ <i>our highly praised Prosecco-Risotto, cooked with seasonal ingredients</i>	22.50

VEGAN

Orecchiette³ with either homemade tomato sauce and cherry tomatoes or homemade green pesto	28.50
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MAIN COURSES FROM THE BEECHWOOD GRILL

SEA FOOD SPECIALTIES including a 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 may not always available.

	300g	180g
Tuna fillet (FA 051/057/071)	49.50	37.—
Grilled Prawns on a Spit (VN)		34.50
Salmon fillet (NOR)	38.—	30.—
Whole Fish of the Day (300g-600g) <i>our staff will help you with further information</i>		36.50
Fillet of the Day <i>our staff will help you with further information</i>	39.—	30.—

SIDE DISHES NEXT PAGE

MAIN COURSES FROM THE WOOD GRILL

LA BISTECCA

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

La Bistecca (CH) 16.—
*grilled Swiss T-bone-steak, served with a side dish of choice + CHF 9.—
about 800 - 1600 grams (min. 2 people), price per 100g*

Châteaubriand (CH) 67.—
*served with homemade sauce béarnaise and a side dish of choice + CHF 9.—
starting from a party of two, 250 grams 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
Beef Tenderloin (CH)	82.—	63.—
Rib-Eye Steak Swiss black angus beef (CH)	59.—	48.—
Beef sirloin (CH)	58.—	47.—
Rack of Lamb chop of meat (IRL)	56.—	45.—
Pork Neck Steak (CH) marinated with cognac	33.—	25.—

	2 pieces	1 piece
Chicken Breast (CH)	35.—	26.—
St.Galler Olma Bratwurst (160g, CH)		22.50

SIDE DISHES

Prosecco Risotto¹ *according to season*

Verdure al forno

Mashed Potatoes served with Truffle Oil

Handmade Tagliolini³

Fennel-Wasabi-Salad¹

Green Salad / Market Salad¹
served with house dressing¹, french dressing¹ or lime dressing (vegan)¹

French fries

*Our fries are, depending on availability and season, prepared daily from fresh potatoes,
without additives. We value pure, natural ingredients. Depending on the starch content of the
potatoes, it is possible that the fries are not always „crunchy“.*

DESSERT

Dessert variation	18.50
<i>starting from a party of two, price per person.</i>	
Chocolate Lava Cake	16.—
<i>served with sour cream ice cream</i>	
Crema Catalana	10.50
Seasonal Tiramisù	10.50
Panna Cotta	10.50
<i>served with seasonal fruit pulp or salted caramel</i>	
Mousse au Chocolat (dark or light)	9.50
Affogato (one scoop of vanilla ice cream with an Espresso)	9.50
1 or 2 scoops of sorbet or ice cream	5.50 / 9.50
<i>mango, sour cream, vanilla, chocolate</i>	

Dishes that do not fully meet the ‚Fait Maison‘ standards are marked with an asterisk () on the menu.
This provides transparency and highlights our commitment to homemade cuisine.*



¹*Vegetable broth as a seasoning*

²*Roux as a thickening agent*

³*Products that are not made in-house*

(Tagliolini und Ravioli from Manufaktur Maista)

(Orecchiette from Manufaktur Favouloza Pasta Pagluica)