



Welcome to the restaurant "Wave". Our kitchen team under the direction of Christian Göpel and Max Muranka, restaurant manager Thomas Buchschuster and his service crew happily welcome you and look forward to make your stay enjoyable.

Our chef recommends

from 2 people, carved at the table

***Traditional Chateaubriand
sauce béarnaise
gratin dauphinois
vegetables***

CHF 70.00 per person

***Sea bass
watercress pesto
spelt risotto
parsley root***

CHF 65.00

Starters

**Three kinds of beetroot
apple, walnut
vacherin** 🍷

CHF 26.00

**Norway lobster
cashew nuts
cauliflower, limequat**

CHF 30.00

**Barbarie duck breast
smoked and as praline
celery, pistacchio, plum** 🍷

CHF 30.00

Soups

**Cream of pumpkin
home-smoked salmon trout
amaretti** 🍷

CHF 19.00

**Forrest mushroom essence
raviolo, game salami** 🍷

CHF 19.00

Main courses

Truffle tagliolini
chives, milk foam 🌿

as starter CHF 26.00

as main CHF 36.00



Bison entrecote
porcini mushrooms, green pepper jus
potato mousseline
savoy cabbage

CHF 70.00



Monkfish, pine crust
guanciale
pommery mustard sauce
lemon polenta, young leek

CHF 60.00

Dessert

Nougat ice cream
lemon cream
honey crumble 🌿

CHF 19.00



Fig and pistachio tartlet
chocolate ganache
tonka bean ice cream 🌿

CHF 19.00



Cheese selection
from our affineur
Kündig in Rorschach

small portion CHF 17.00

large portion CHF 23.00



home-made ice cream and sorbets
herb sorbet, lime sorbet,
passion fruit sorbet
vanilla ice cream
tonka bean ice cream

CHF 4.60

Degustation menu

Compose your own menu.

3 courses CHF 95.00

4 courses CHF 128.00

Allergies and intolerances

Please contact our service staff.

-  gluten-free
-  lactose-free
-  vegetarian
-  vegan

Proof of origin

veal	Switzerland
salmon trout	Netherlands
bison	USA
duck	France
monkfish	Iceland
sea bass	Greece
norway lobster	Africa