



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

***Atlantic lobster tail
shellfish jus
tagliatelle, cherry tomatoes***

CHF 65.00

***Fillet of Swiss beef
pommes dauphine
chanterelles, parsnips
Béarnaise sauce***

or from 2 people,
carved at the table as

Traditional Chateaubriand

CHF 70.00 per person

***Beef tartare from an old cow
from the "Hinterhofmetzgerei" Staad
classically marinated
tabasco, onions, capers, chive
egg yolk and brioche***

as starter CHF 29.00

as main CHF 39.00

Starters

**Tête de Moine
artichokes, salted lemons
hazelnut**

CHF 26.00

**Tuna
cucumber, melon, peanut
lemon balm**

CHF 30.00

**Summer venison
apricot, corn
green sauce**

CHF 30.00

Soups

**Cream of radish
marinated crayfish
dill oil**

CHF 19.00

**Tomato and yoghurt soup
oregano croutons
basil**

CHF 19.00

Main courses

Home-made ravioli
ricotta, basil
dried tomato
summer truffle 🌿

as starter CHF 26.00

as main CHF 36.00



Veal shank and loin
burgundy jus
kohlrabi, sweet potato 🌿

CHF 60.00



Fish of the day
Martini beurre blanc
fennel
herb risotto

CHF 60.00

Dessert

Fresh berries from the Waldhof
banana cold soup
pineapple and sage sorbet 🍷

CHF 19.00



Cheesecake
apricot, lavender
maracaibo

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
pineapple and sage sorbet
passion fruit sorbet
vanilla ice cream
sour cream 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

beef, veal	Switzerland
summer venison	Austria
crayfish	Spain
lobster	Atlantic
tuna	FAO 71