



## Soups & Starters

### Mediterranean Tomato Soup

Served with butter croutons & fresh herbs

7.40

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### Grilled Goat Cheese

On rustic fig bread with crispy bacon, salad bouquet, and Ticino fig mustard dressing

10.90

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### Rustic Bread Basket

With fresh rustic baguette, homemade fruity onion marmalade & aioli dip

6.40

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### Truffle Beef Carpaccio

With arugula, shaved Parmesan, truffle mayo, small salad bouquet & fresh baguette

13.90

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### Fine Chicken Ragout

Gratinated with cheese, served with fresh baguette & lemon

7.80

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## Salads

### Small Salad Mix

Various leafy greens, tomatoes & cucumbers, bell peppers, red beets,  
garnished with butter croutons & roasted seeds

7.80

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### Large Salad Mix

Various leafy greens, tomatoes & cucumbers, bell peppers, red beets,  
garnished with butter croutons & roasted seeds

14.50

## Optional Toppings:

Grilled Black Tiger Prawns (10 pcs.)

19.90

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### "Boozy Seagull"

Chicken breast fillet in beer-tempura batter

19.50

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### Roast Beef (250g) with Herb Butter

Ethically raised, grain-fed, medium-rare, finished with sea salt flakes

28.50

Dressing Choices:

- Homemade yogurt dressing
- Northern Italian balsamic dressing
- Wiberg olive oil & balsamic vinegar
- Ticino fig mustard dressing

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## Vegetarian Dishes

### Gnocchi with Basil Pesto (Vegan)

Served with sautéed cherry tomatoes, red onions & arugula

14.90

### *Alternative:*

With shaved Parmesan and porcini mushroom cream sauce (Vegetarian)

17.90

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### Potato & Egg

Farmers' breakfast with roasted baby potatoes & fresh eggs,  
served with seasonal vegetables

14.90

### *Alternative:*

Crazy Unvegetarian version with bacon

16.90

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"WE WOULD LOVE TO SURPRISE YOU"

Feel free to ask our friendly service staff  
about today's special recommendation from the kitchen.

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## House Classics

### Steak "au four"

Gratinated with fine spiced chicken and cheese,  
served with a small salad & fresh French fries

19.90

### "Boozy Seagull"

Chicken breast fillet in beer-tempura batter,  
with chili yogurt dip, seasonal vegetables & fresh French fries

18.90

### Calf's Liver "Chef's Favorite" (180g)

Pan-fried & finished with veal jus,  
served with homemade mashed potatoes & crispy onion garnish

19,50

### Argentinian Roast Beef (250g) with Veal Jus & Herb Butter

Ethically raised, grain-fed, served with seasonal vegetables & fresh French fries

18.90

## Recommended Wine

Rioja Tempranillo

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## Classic Dishes

### Crispy Skinned Pike-Perch Fillet

Served with seasonal vegetables & roasted baby potatoes

19.50

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### Fine Beef Roulade

Filled with bacon, onion, mustard & pickles,  
served with red cabbage & potato dumplings with butter crumbs

19.90

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### "Lamb Fillet"

Served with creamy polenta, wild broccoli, Café de Paris butter & veal jus

24,50

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## Recommended Wine

Grauburgunder Villa

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### Wild Game Goulash

Served with red cabbage, potato dumplings & butter crumbs

17.90

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## Fish Dishes

### Crispy Skinned Pike-Perch Fillet

With lemon pepper sauce, seasonal vegetables & duchess potatoes

22,90

### Recommended Wine

Rosé Cuvée

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### Grilled "Black Tiger" Prawns (12 pcs.)

In garlic broth, served with mixed salad & fresh baguette

21.90

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### Crispy Fried Egli Fillet (Perch)

In beer batter with homemade tartar sauce & fresh French fries

15,90

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### Whole Trout

Pan-fried with butter,

served with a small salad bouquet & herb-seasoned potatoes

18.90

On request, you can change your side dish; we charge a service fee of 1.50 EUR.  
If you are unable to finish your portion, you are welcome to take it with you.  
For packaging, we charge an environmental fee of 0.50 EUR.

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## Desserts

### Chocolate Soufflé with a Liquid White Chocolate Core

On cherry compote with vanilla ice cream & vanilla crumble

7,20

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### Cassis Royal

Vanilla ice cream with blackcurrant sorbet, blueberry compote,  
chocolate sauce & crumble

7,20

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You can find more delicious treats on our ice cream menu  
or in our dessert & cake display at the entrance.