

# Welcome to the sagibeiz

The sagibeiz Crew serves you under the lead of Jessica Knobel (service) and Kai Höhn (Kitchen) with homemade delicacy out of fresh seasonal and region based products.

## Starters and light main courses

<b>Apéro board</b> Homemade Naan-bread after an original Indian recipe with a pear chutney, Grisons dry meat, raw ham from Cassani-Rüegg butchery from Unterterzen and mountain cheese from Family Gadiant from Flumserberg.	17.50
<b>Hommage to the beetroot</b>  A creative dedication filled with love to the amazing beetroot. With different flavors so as structures to praise the «one of a kind» vegetable. Light maincourse	11.50 20.50
<b>Salat of fried lettuce</b>  Short fried lettuce-salad-hearts with our house dressing and an alpine-herb mayo mit chervil and a bread crunch.	10.50
<b>sagibeiz «Adventure» served on a wooden board</b> Explore our starters as mini versions. (hommage to the beetroot, salad niçoise, coconut-lemongrass soup)	22.50
<b>Sharing starters degustation etagère</b> per person Picked out delicacies from the warm as well as the cold dishes of our kitchen. Served on an etagère to share.	17.50

## SALADS & BOWLS

<b>Mixed Salad «sagibeiz»</b>  Simple and varying mixed salads of the house. Seasonal and fresh products are the main base of our delicious mixed salad. Spiced up with roasted nuts and a bread crumble.	12.50
<b>Winter salad bowl «sagibeiz»</b>  This interesting winter bowl combines berries, regional mushrooms and dried fruits in a game of flavor.	25.50
Choose to add: fried tofu  marinated chicken preserved beef cubes	29.50 33.50 35.50
Dressings to our salads: Housedressing Forest berry vinaigrette 	

You can purchase our dressings as a take-away option to take home.

## SOUPS

<b>Coconut-lemongrass soup</b> This refreshing kind of aroma and texture does not only warm up the senses but also a bit of the soul, refined with a soft foam of meadow herbs.	11.50
Choose to add: a crunchy shrimp with coriander mayo marinated tofu tempura chicken	16.50 15.50 16.50

 vegetarian  vegan

Our waitrons will gladly inform you about contained allergenes  
All prices in CHF including VAT

## Main course

### MEAT

<b>Three different mini Cordon Bleus of east-Swiss pork from our butcher in Flums</b> Filled with country smoked ham and alp cheese from Flumserberg, cured ham and Vacherin Mont d'Or and shoulder ham with Emmentaler and dried apricots. Served with French fries and vegetables or salad.	42.50
With home made purple French fries	3.00
<b>BBQ Burger</b> This Signature Burger contains 180g of fresh beef, crunchy lettuce, caramelized onions, fried onions, beechwood smoked bacon, Irish cheddar, coleslaw and homemade BBQ-sauce and is served with French fries.	36.50
With home made purple French fries	3.00
Choose to add: extra burger patty (180g) extra bacon extra cheddar	8.50 2.00 2.00

<b>Sagi board</b> for at least two people, price on request choose meat or vegetarian Share a special kind of meat or a vegetarian dish. Our waitrons are happy to inform you about our actual offers. Served with home made coleslaw, baked potatoes, «sagibeiz» mixed pickles, home made purple French fries and three different dips.	
--	--

### FISH

<b>Pan fried whitefish from local waters</b> Saffron foam crossed with the sweet Afilla cress, served with peas puree, glazed peas and field peas.	42.50
<b>Pikeperch goujons in Glarner Adlerbräu beer batter</b> With home made truffle mayo, French fries and vegetables or mixed salads.	35.50
With home made purple French fries	3.00

### VEGETARIAN

<b>Vegetarian goat cheese burger</b>  This delicious burger starts with 120g goat cheese that is gratinated with honey, thyme and nut crunch and accompanied with fig-grape chutney, citrus mayo and baby spinach. Served with French fries.	34.50
With our home made purple French fries Instead of goat cheese with vegan Green Mountain patty	3.00 2.00

Declaration: poultry, beef, veal, pork CH | Fish: whitefish CH, pikeperch DE  
Suppliers: Meat: Ru-Fleisch (Flums), Cassani Rüegg (Unterterzen) | Vegetables and fruits: Ernst (Näfels) | Cheese/dairy products: Familie Gadiant (Flumserberg), Marchhof (Flums) | Fish: Rageth (Landquart), Bianchi (Zürich), Hanspeter Gubser (Walenstadt), Trout farm Schwendi (Weisstannental) | Ice cream: confectionary Müller (Näfels) | Quail eggs: family Marthy (Flums)



drinks



wine



Individual events with sport, culture in the nature!  
eventagentour



culinary round trip



watersport sagibeiz and lofthotel



No desire to drive back home? Ask our waitrons about our last minute offers in the lofthotel  
[www.lofthotel.ch](http://www.lofthotel.ch)