

# Beef Consommé 'Surf & Turf' with Scallops

Aagne Sauvignon Blanc AOC Schaffhausen

Without Alcohol: Wild Quitte, Obsthof Retter Steiermark

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## Pigeon Breast / Goose Liver

Pinot Noir G3 AOC St. Gallen, tobias wein.gut

Without Alcohol: Wild Traube, Obsthof Retter Steiermark

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## Skrej Codfish / creamy Risotto

Skoff Original Weissburgunder – Grassnitzberg

Without Alcohol: Cypher Blanc (Cuvée) Domaine de Brau, Occitanie FR

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### Variation Pork & Beef

Redwine Sauce La Bollina Cletus Toscana IGT

Without Alcohol: Wild Kirsche, Obsthof Retter Steiermark

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## Cheese selected by our Master Rolf Beeler

Ticino fig mustard / nuts / dried fruit / pear bread Valfado, Cave Biber Salgesch (CH)

Without Alcohol: Well Hirschbirne, Obsthof Retter Steiermark

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### Moelleux au Chocolat

Ratafia Chardonnay AC, Vilmart & Cie, Champagne FR

Without Alcohol: Well Apfel mit Rose

#### As from 2 people

3 courses – Starter, main course, cheese or dessert - CHF 94.50 4 courses – 2 Starters, main course, cheese or dessert - CHF 118 5 courses with cheese or dessert CHF 134 6 courses – CHF 149

Wine accompaniment as per prices on our Wine list.

Starters

Soups	
Croûtons	16
Beef Consommé 'Surf & Turf' Scallops	22
<b>Creole Fish Soup</b> Perfumed with Cognac	21
Appetizers	
<b>Römerhof's Handcut Beef Tartare &lt;1567&gt;</b> Toast / Salad leaves	28 / 39.50
<b>Mixed Salad</b> Castelfranco / Chicory / Bacon / Egg	16.50
<b>Duo of Goose Liver</b> Portwine Sauce / Brioche	29
Mauritian Octopus Salad Potatoes / Bell Pepper / Chili / Coriander	24.50



# Vegetarian

Homemade Ravioli

Filled with Celery & Ricotta / poached Egg

# Fish

# **Sauted Perch Fillets**

Lemon Butter / Boiled Potatoes

# Fresh catch of the Day

According to the Chef's recipe

Our recommendation with your fish	
1dl Wild Quitte, Obsthof Retter Steiermark	

Gerald Ren

# Meat

Prime beef fillet Red Wine Sauce / crunchy vegetables + Goose liver	<b>57</b> +13.50
Fillet of Beer Pig Potato Mousseline / sautéed Mushrooms	38.90
Chicken & Prawn Curry Jasmine Rice / Tomato Salsa	46

Our recommendation with your meet	
1dl Wild Kirsche, Wild Edition Sommelier, Obsthof Retter Steiermark	13

35

46

42.50

11

Cheese & Desserts

# Cheese from the Cheese trolley

## Cheese selected by Rolf Beeler (Swiss Master of cheese)

Ticino fig mustard / nuts / dried fruit / pear bread

Small Portion (3 pieces)	19.50
Normal Portion	25

Our recommendation with your cheese	
4cl Porto PRESIDENTIAL Colheita 1995 Portugal	14
1dl Well Hirschbirne, Obsthof Retter Steiermark (without Alcohol)	9

# Desserts

## Thurgados 'Refresh'

Refreshing sherbet with a hint of Thurgados (local apple spirit)	13.50
Home-Made French Mille-Feuille Mascarpone-Vanille Cream / Pistachio	16.50
Moelleux au chocolat Ice-Cream + a fine glass of Red Beard Rum 'Captains Elixir' 2cl + 6 / 4cl + 11	15.50
Dessert of the day	14
<b>Baba au Rhum</b> Light Cream with Chantilly	14.50

Römerhof Mews

### Print@Home Vouchers

Order Römerhof vouchers directly on our homepage (including individual design with personal text & picture)



Our staff will be happy to inform you about ingredients in our dishes that may trigger allergies or intolerances upon request.

### **Crystal water**

If you wish, we can serve you our crystal water from VitaJewel instead of Appenzeller mineral water for CHF 6 per carafe. The beautiful gemstone vials also make a great gift and can be purchased from us.

### Are you planning a celebration soon?

Our historic rooms offer the ideal setting for a successful family or company event.

### Instagram

Post your experiences from Römerhof on Instagram with the hashtag #römerhofarbon. Thank you very much.



Gerald's Signature Dish





All our prices are in Swiss Francs are inclusive of TVA.

On request, our staff will be happy to tell you which ingredients in our dishes may cause allergies or intolerances.

All our bread and baked goods come from Switzerland - unless otherwise stated.

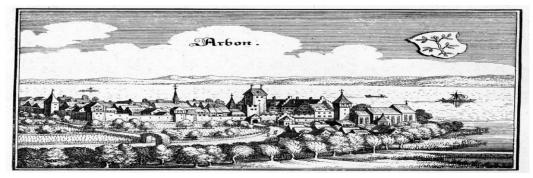
About the history of Römerhof

Built in 1567 as the 'Zur Freiheit' house, the name, after it was renamed 'Römerhof' at the beginning of the 20th century, is reminiscent of the Roman 'Arbor felix'. The house was made available by the community as a reformed schoolhouse from 1736, and from 1834 it also housed the secondary school. Towards the end of the 18th century, the linen trade flourished in Arbon. This created prosperity, which in 1781 allowed the renovation and in 1784 the incorporation of the city wall and the corner tower into the house 'Zur Freiheit'. The industrial boom and the associated increase in population up to 1870 resulted in an increasingly depressing lack of space and ultimately the construction of the promenade school house. In 1872 the house 'Zur Freiheit' was sold to private customers and a clothes shop was operated in it, before a new buyer opened the 'Römerhof' restaurant in 1904.

In order to put the two city gates of Arbon in a better state of defense, the people of Arbon were authorized by the Thurgau government in 1798 to fetch two cannons from the Fischingen monastery. They were later given the current location.

In 1920 the community acquired the 'Römerhof' and built the historical museum and the community library in it. In 1935 and 1968 extensive renovations took place and the inn was adapted to the conditions at the time.

In close cooperation with the preservation of monuments, the "Römerhof" underwent a careful restoration in 1997/98, during which, in particular, the substantially valuable components were left in their original form. Stylish, contemporary hotel rooms are now located above the modernized restaurant. The guests are cordially invited to enjoy all the comforts of a modern inn in the 'Römerhof' and to feel good!



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