

# Autumn Recommendation

## APERITIF

Herbst-Bellini

Home-made Pear & Ginger Purée with Champagne  
16.50

## SOUP

Pumpkin Soupe with Croûtons and Pumpkin Seeds  
15.50

## STARTER

Mixed Salad with Mushrooms & Pumpkin Seeds  
16.50

Home-made Venison Pie / Salad leaves  
21.50

Porcini Mushroom Risotto  
19 / 29

## MAIN COURSE

Venison Saddle with Spätzli & Red Cabbage  
59 (as from 2 people)

Game stew with Spätzli, Brussel sprouts and pear  
39.50

Linguini with Venison strips on creamy Sauce  
38

Mauritian Deer Curry with Jasmine Rice  
41.50

## DESSERT

Coupe Nesselrode  
12.50



# Gourmet Menu

## Duck Liver Terrine

Apple-Pineapple Compote / Brioche  
Viognier Les Pyramides AOC Valais

**Alkoholfrei: Wild Traube, Obsthof Retter Steiermark**

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## Pumpkin Soup / Prawn-Crab-Tartare

Amic Rosé, Clos d'Agon (ES)

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

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## Fillet of Sea Bass

Celery Purée / Spinach  
My Time Bianco del Friuli DOC, Weingut Scarbiolo (Friaul)

**Without Alcohol: Wild Quitte, Obsthof Retter Steiermark**

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## Veal Mignon

Jus / Crunchy Vegetables  
Lettres de Noblesse St. Saphorin, H. Badoux

**Without Alcohol: Wild Traube Jahrgang 2018, 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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## French Mille-Feuille Pastry

Vanilla Light Cream with Mascarpone  
Ratafia Chardonnay AC, Vilmart & Cie, Champagne FR

**Without Alcohol: Well Apfel mit Rose**

### As from 2 people

3 courses – Starter or soup, main course, cheese or dessert - CHF 94.50  
4 courses – Starter or soup, fish, 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

### Tête de veau

Sauce Gribiche

14.50

### Pumpkin Soup with Curry Flavour



Crispy Croûtons / Pumpkin Seeds

15.50

## Appetizers

### Römerhof's Handcut Beef Tartare <1567>

Toast / Salad leaves



28 / 39.50

### Home-Made Game Pie

Salad Leaves

21.50

### Mixed Salad



With Mushrooms and Pumpkin Seeds

16.50

### Tuna-Salmon Tartare

Tomato Coulis / Avoado

23.50

# Main courses

## Vegetarian


- Porcini Mushroom Risotto**   
Enhanced with Stracciatella Cheese & Rocket Salad 19 / 29
- Pumpkin Scissor Cut Noodles**   
Sage / Garlic / Sprouts / Chili 33

## Fish

- Sautéed Perch Fish**  
Lemon Butter / Boiled potatoes 43.50
- Sole 'Meunière' whole Fish**  
Garnish as per your Choice 49
- Fresh catch of the Day**   
According to the Chef's recipe 39.50

<b>Our recommendation with your fish or seafood</b> 1dl Wild Quitte Jahrgang 2016, Obsthof Retter Steiermark 11
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## Meat

- Swiss Classic RIB EYE Steak dry aged 300g cut**  
Chimichuri and potato Gratin 74
- Prime beef fillet**  
Red Wine Sauce / crunchy vegetables 57  
+ Duck liver +12
- Chef's Curry of the week**   
Jasmine Rice / Tomato Salsa / Lentils 'Corail' 41.50

<b>Our recommendation with your meat</b> 1dl Wild Kirsche, Jg. 2017, Wild Edition Sommelier, Obsthof Retter Steiermark 13
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# 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	9.80
1dl Well Hirschbirne, Obsthof Retter Steiermark (without Alcohol)	9

## Desserts

### Thurgados 'Refresh'

Refreshing sherbet with a hint of Thurgados (local apple spirit)	13.50
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### Coconut Caramel Cream

Chantilly	12.50
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### Home-Made French Mille-Feuille

Mascarpone-Vanille Cream	16.50
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### Amaretto Soufflé

Yoghurt ice-cream	18
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+ a fine glass of Red Beard Rum 'Captains Elixir' 2cl + 6 / 4cl + 11

**25 minutes preparation Time**

<b>Dessert of the day</b>	<b>14</b>
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#### Our recommendaion for your dessert.... or just like that!

5cl Ratafia Chardonnay AC, Vilmart & Cie, Champagne FR	11
1dl Well Apfel mit Rose, Obsthof Retter Steiermark (without Alcohol)	9

# Römerhof News

## 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**



**Vegetarian 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.

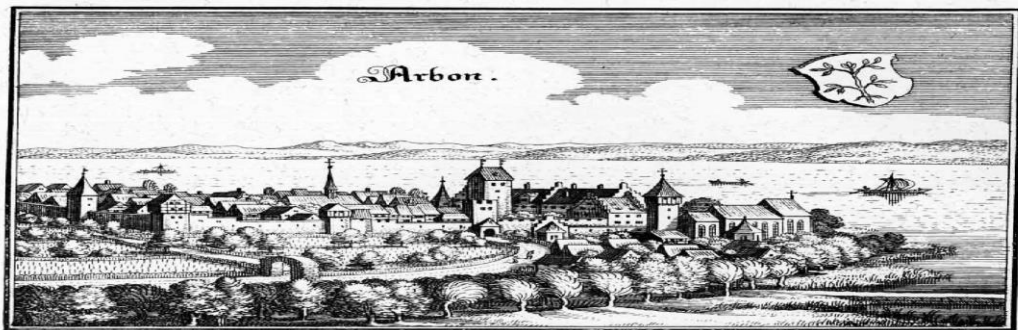
# *About the history of Römerhof*

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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