

Hummus garnished 13.50
with pomegranate seeds and mint,
served with fresh pita bread



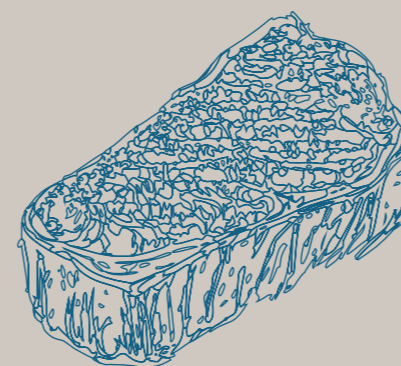
Homemade Garlic Bread 12.80

Spring Salad 14.00
Leaf and raw vegetable salads,
seeds, egg, sprouts, fruits

Homemade Tomato Soup 13.00
Gin, croutons und and cream

Mozarella di Bufala 18.50
Tomatoes, Mozzarella di Bufala,
basil and pine nuts

Beef Tartare *Nature* 140g 26.00
with its spices, ingredients,
toast and butter



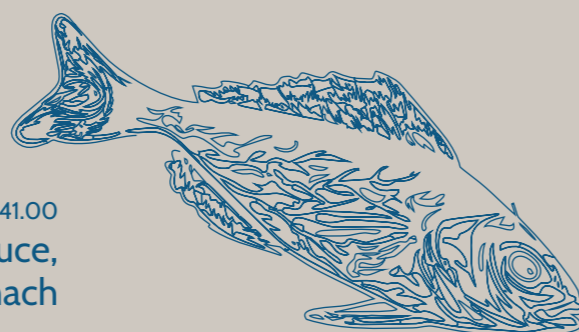
Sliced veal fillet 44.00
"Nidwalden" style
Apples, walnut, mushrooms and herb
schnapps, homemade spaetzli

Beef Tartare *Nature* 210g 38.00
with its spices, ingredients,
toast and butter

Tender beef filet 62.00
180 gr. from the Grill (centre piece)
Herb butter and bénaise sauce
French fries and grilled broccoli with pine nuts

Surf and Turf 75.00
180 gr. fillet steak and 2 King Prawns 6/8er from the grill
Tomatoes Provenzale, grilled broccoli with pine nuts,
french fries

Whitefish fillets «Müllerinnen-Art» 41.00
fried in butter, homemade tartar sauce,
lemon potatoes and fresh spinach



Deep-fried perch fillets 48.00
Homemade tartar sauce,
lemon potaotes and fresh spinach

King Prawns Aglio Olio 43.00
5 grilled 6/8 king prawns
in a copper pan, served with fres pita bread



Baumgarten fish platter 44.00
Marlin fillets and perch fillets deep-fried,
homemade tartar sauce, lemon potatoes
and fresh spinach

Homemade vegetable spaetzle 29.50
Seasonal vegetables, spaetzle, with
mushroom sauce and parmesan cheese

Bereits seit über 40 Jahren geben wir, die Familie Hoffmann, unser ganzes Herzblut in das Seehotel Baumgarten. Als Familienunternehmen leben wir für das persönliche und entspannte Ambiente in unserem Haus. Wir freuen uns, dich heute in unserem kleinen Paradies am Vierwaldstättersee verwöhnen zu dürfen.