

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



Salmon on Toast 24.50
John Orrin smoked salmon on toast
onions, horseradish and capers

Homemade Garlic Bread 12.80

Sommer Salad 14.00
Leaf and raw vegetable salads,
croûtons, egg, fruits

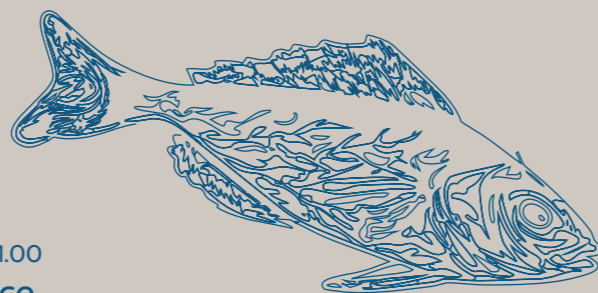
Homemade Tomato Soup 13.00
Gin, croutons und and cream

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

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

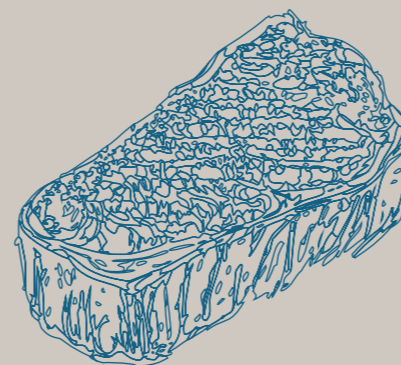
Whitefish fillets «Müllerinnen-Art» 41.00
fried in butter, homemade tartar sauce,
lemon potatoes and fresh spinach

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



Fish Bowl 32.50
Various raw vegetable salads with french dressing
fish crispies, cucumber, lemond wedge,
croûtons, egg, homemade tartar sauce

Cordon-Bleu Baumgarten 35.00
of pork, filled with ham and cheese
fries and grilled broccoli with pine nuts



Beef Tatar *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 béarnaise sauce
French fries and grilled broccoli with pine nuts

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



Lasagne Vegetable 29.50
Homemade Lasagne with vegetables
fresh from the oven

Bereits seit über 40 Jahren geben wir, die
Familie Hoffmann, unser ganzes Herz-
blut 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 Vier-
waldstättersee
verwöhnen zu
dürfen.