

Evening menu starting 6 pm

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Essen  
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Meat: Switzerland from Reto Rust, Neu St. Johann  
Poultry: Switzerland, France  
Fish Switzerland: from Fischerei Weidmann, Zürichsee and Bio Zucht  
Glauser, Bachs  
Fish from the sea: from certified, sustainable fishing  
Cheese and dairy products: Switzerland from Chäs & Co  
Bread: Holzofenbäckerei Bio-Beck Lehmann, Lanterswil  
All weights are approximate.  
In case of allergies, please contact our team.

All prices are in CHF incl. 7.7% VAT.

## Wine

There is no classic wine list at Lotti. But there are eight wines by the glass and two wine coolers with rarities, exclusive bottles and other fine wines.

In elaborate blind tastings, we look for honestly produced wines in every price segment.

The wine coolers are refilled daily with new rarities, single bottles and other wines.

The prices are written on the bottles and it has as many bottles as are available in the wine cooler. We are happy to help.

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## Apero

Nuts	5
Mixed and roasted nuts with rosemary	
Olives	5
Mixed and marinated olives	
Pea Hummus	6
with wood-oven baked bread	
Dried meat and sausages	15
from our butchers	
Cheese	13
from the Swiss mountains and the valleys	
Pickled market vegetables	9
Pickled market vegetables in verjus	
Tells Platte	22
with dried meat, sausage, cheese and verjus market vegetables	

## Lotti

The Lotti Restaurant Bar Cafe is an urban, open and lively place with a fresh, authentic and contemporary kitchen from the wood fire grill and oven.

We attach great importance to the best possible, seasonal and honest products from the region.

According to these principles, we also create our drinks menu.

For average hunger, we recommend 3 dishes per person.  
All dishes are for sharing or eating alone.

Try our Lotti Tavolata, a tour of our menu for 65 or 85 Fr. per person.

Thank you for visiting us

Ralf, Martin, Anna and Team

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## Sweet

Caramelchöpfli (Caramel flan)		8
Pannacotta with rhubarb compote		8
Homemade ice cream (glaces and sorbets)	per scoop	5
More sweets at the Bar		

## Spirits

The same way we choose our wines, we select our spirits in elaborate blind tastings. We prefer products from small or at least independent and private distilleries. More spirits can be found in our drinks menu.

## Tresterbrand/Marc/Grappa

Grappa di Sforzato aus Nebbiolo, schnaps.ch	42.0°	2 cl	9.00
Grappa Isabella Acquavita aus Uva Americana, schnaps.ch	42.0°	2 cl	7.50
Vieux Marc aus Pinot Noir, Martha und Daniel Gantenbein	40.0°	2 cl	14.00
Jeninser Marc aus Completer, Gian-Battista von Tscherner	41.0°	2 cl	12.00
Grappa di Amarone Vittorio Capovilla (I)	41.0°	2 cl	11.00

## Züriflade

Chopped beef with chopped beef, sour cream and apple slices	16
Sbrinz «Chnolibrot» with garlic, Sbrinz Chese	11
Veal «Züri Gschnätzlets» with veal, sour cream, mushrooms and potato «straw»	18
Sockey Wild Salmon with sour cream, sockey wild salmon smoked by Sämi Weidmann	19
Raclettekäse with raclette cheese from the Valais, leek and tomato	13
Goat Cheese with goat cheese from the Muotathal, figs and hazelnuts from Piemont	17

## Cold Kitchen

Duck liver mousse with roasted brioche and rosehip confit	16
Market salad with mustard seed vinaigrette with KAG certified onsen egg	10 +3
Asparagus Salad with fresh buffalo mozzarella and tarragon	17
KAG certified Onsen Egg with brown butter hollandaise and chard	16
Smoked Organic Trout from Brachs with barley and wild garlic salad and radishes	16
Beef tartar from the Toggenburger Weiderind (70 g) with KAG certified onsen egg, sweet-sour shallots and butter brioche	19

## Toggenburger meat from the wood grill

with herb butter

Beef rib eye steak	400 g	45
	300 g	36
	200 g	27
Beef entrecote	400g	48
	300 g	39
	200 g	31
Veal chop	300 g	39
Lamb racks	300 g	38

## Toggenburger meat x Lotti wood grill

Fine Swiss meat from the Alpstein and Churfirsten area by Silvia and Reto Rust. A passionate butcher's family from Neu St. Johann in Toggenburg.

The Rust family slaughters in house and takes good care of animals and meat. The animals are from the immediate vicinity with a distance of max. 12 km.

At Lotti we put the wonderful meat on our wood-fire grill, heated with beech from Bachs.

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## Wood Grill and Oven

Roasted marrowbone with bread and Maldon Sea Salt Flakes		14
Whole artichoke from the wood grill with lemon olive oil mayonnaise		15
Baked potato with cottage cheese, garden cress and swiss rapeseed oil		12
Marktgemüse vom Holz-Grill mit Kräuter-Sauerrahm		15
Tuna mit Mönchsbart-Salat vom Holz-Grill Roter Tuna aus nachhaltigem MSC Fischfang		20
Whole organic trout from Bach about 300g from Bach	300 g	22
Grilled Pulpo from sustainable catch with fennel salad, orange vinaigrette and olives		18
Asparagus with herb crust from the oven		14
Wild garlic ravioli from ScalaGusti from the oven with buffalo mozzarella foam		16