

English

Essen

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.

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.

Apero available from 11:30 am

Nuts	5
Mixed and roasted nuts with rosemary	
Olives	5
Mixed and marinated olives	
Lens vegetarian «lard»	6
with wood-oven baked bread	
Duck liver mousse	16
with roasted brioche and rosehip confit	
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

Sweet available from 11:30 am

Crema Catalana		8
«Ovencloth» with vanilla sauce With Apple and elderberries		8
«Helene im Glas» Pear sorbet and compote, warm chocolate foam and Magenbrot		11
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 Tscharner	41.0°	2 cl	12.00
Grappa di Amarone Vittorio Capovilla (I)	41.0°	2 cl	11.00

Züriflade available from 11:30 am

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

*available from 11:30 am

*Market salad with mustard seed vinaigrette with KAG certified onsen egg	10 +3
*Catalogna Salad with pomegranate seeds and socca (chickpea cracker)	17
*KAG certified Onsen Egg with spinach and mustard foam	16
*Smoked Organic Trout from Brachs with grilled leek and cottage cheese	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 available from 18:00 pm

with herb butter or Lotti barbecue sauce

Beef rib eye steak	300 g	32
	200 g	25
Beef entrecote	300 g	35
	200 g	28
Cote de Boeuf ca. 40 minutes	1 kg	110
Veal tail steak	300 g	38
	200 g	32
Veal chop	300 g	39
Buurekotelett Pork chop	300 g	27
Lamb racks	300 g	38
Whole organic trout from Bach	300 g	22

Toggenburger meat x Lotti wood grill

Fine Swiss meat from the Alpstein and Churfirten 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.

Wood Grill and Oven available from 18:00 pm

Roasted marrowbone with bread and Maldon Sea Salt Flakes	14
Whole artichoke from the wood grill with lemon olive oil mayonnaise	15
Chili Cheese Potato from the oven with cheddar and green chili	13
Grilled market vegetables with herbs and sour cream	15
Tuna from the wood grill with Barba di Frate salad Red tuna from sustainable MSC fishing	20
Grilled Pulpo from sustainable fishing and cima di rapa with pine nuts and raisins	18
Whole beetroot from the oven with horseradish	12
Ruccola ravioli from the oven with Mozzarella di Bufala	16