

WiFi Network: lotti-lokal

WiFi Password: lottiwlan

Evening menu

Monday to Saturday 6 pm to 10 pm

Monday to Friday
09 am to 11 pm

Lunch menu: 11:30 am to 2 pm

Evening menu: 6 pm to 10 pm

Saturday
10 am to 11 pm

Brunch: 10:00 am to 5 pm

Evening menu: 6 pm to 10 pm

Sunday
closed

Essen

In case of allergies, please contact our team.

Meat: Switzerland from Reto Rust and Holzen Fleisch, Ennetbürgen
Poultry: Switzerland, France
Fish Switzerland: from Fischerei Weidmann, Zürichsee and Bio Zucht
Glauser, Bachs
Salmon: Canada /Alaska from certified, sustainable fishing
Black Tiger: Bio Eden Shrimps from Vietnam
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

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

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.

You could also try our Lotti Tavolata, it's a wonderful tour through our menu for 65 or 85 Fr. per person.

We are looking forward to serving you

Anna, Ralf and the Team

Sweet

Apple crumble with sour cream ice cream			11
Coupe Denmark Coupe winter Vanilla ice cream, chocolate sauce and whipped cream			13
Coupe winter Cinnamon and caramel ice cream with plum compote and speculaa crumbs			13
Coupe Banana Banana and chocolate ice cream with chocolate sauce, hazelnut crisp, banana and whipped cream			13
Ralf's homemade Limoncello made from organic lemons from the Amalfi Coast	30.0°	4 cl	11
Homemade ice cream (glaces and sorbets)		per scoop	5
Homemade cakes		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 made of Nebbiolo, schnaps.ch	42.0°	2 cl	9.00
Grappa Isabella Acquavita made of Uva Americana, schnaps.ch	42.0°	2 cl	7.50
Vieux Marc made of Pinot Noir, Martha und Daniel Gantenbein	40.0°	2 cl	14.00

Züriflade

Chopped beef with chopped beef, sour cream and apple slices	16
Bacon «Flamm» with sour cream, smoked bacon and red onions	15
Cima di Rapa with tomato sauce, mascarpone, chili, olives, capers and almonds	16
Sockey Wild Salmon with sour cream, sockeye wild salmon smoked by Sämi Weidmann	19
Caprese with tomato sauce, cold buffalo mozzarella and basil	12
Radicchio with gorgonzola, braised radicchio, sour cream and walnut	17

Cold Kitchen

Market salad with mustard seed vinaigrette with KAG certified onsen egg	10 +3
Catalogna and Pomegranate marinated Catalogna salad with pomegranate and Socca	16
House-Smoked goat cheese with all kinds of beetroot sweet and sour, marinated raw and as crème	17
Ribollita light vegetable stew with canelli beans and black cabbage	11
Smoked organic trout from Bachs with barley apple salad and celery	18
Beef tartar from the Toggenburger Weiderind (70 g) with KAG certified onsen egg, sweet-sour shallots and butter brioche	19
Duck liver mousse with roasted butter brioche and elderberry jelly	15

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
Special Cuts	Butcher's Offer	

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.

Wood Grill and Oven

Roasted marrowbone with bread and Maldon Sea Salt Flakes	14
Beetroot chickpea falafel with mint yoghurt	15
Potato terrine with cheddar-chilli	12
Whole Marinated Artichoke from the Wood Grill with mayonnaise	15
Marketvegetables from the wood grill with herb sourcream	15
Lamb meatball with herbal couscous	17
Whole fish from the wood grill about 300g from Glauser's organic breeding or from Sämi from Lake Zurich	22
Bread dumpling Cuts with ricotta mushroom crust	16
Horseradish ravioli from ScalaGusti from the oven with parsley foam	16
Organic Black Tiger shrimps from the wood grill with braised Cima di rapa, pine nuts and raisins	19

Lotti-Tavolata for everyone at the table

Wonderful and sociable is our Lotti Tavolata.
A tour of our menu for 65 or 85 Fr. per person.