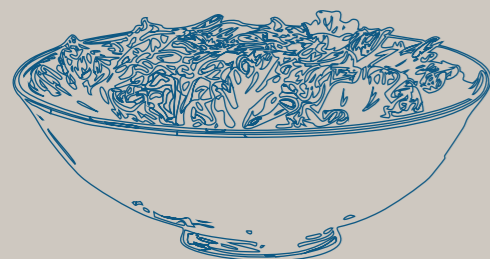


**Hummus garnished** 13.50  
with pomegranate seeds and mint,  
served with fresh pita bread



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

**Homemade Garlic Bread** 12.80

**Lamb's Lettuce** 14.50  
with egg, croûtons and bacon

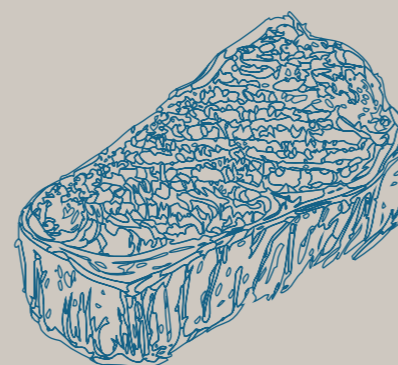
**Homemade Tomato Soup** 13.00  
Gin, croûtons und and cream

**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

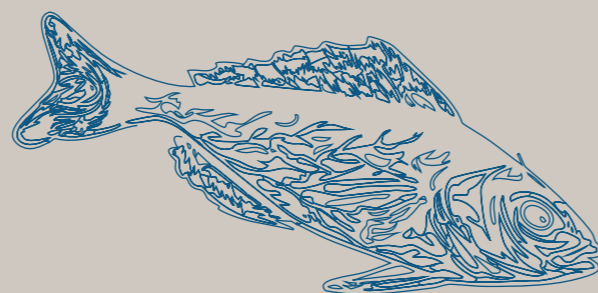
**Cordon-Bleu Baumgarten** 35.00  
of pork, filled with ham and cheese  
fries and grilled broccoli with pine nuts



**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



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



**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.