



LILIENBERG®

A warm welcome!

Arrive, come down and come back

Thank you for dinning with us.

Over the next few hours, we can create new moments of enjoyment with you and hopefully create wonderful memories together.

Arrive in peace and quiet, marvel at the panoramic view
and experience culinary highlights.

Our kitchen team consists of creative artists from all over the world and you will be able to discover these influences on our menu. We always work with fresh and homemade products, from bread and butter to ice cream and sorbet. From spring to fall, our garden gives us a nice share of our own vegetables and aromatic herbs.

Our service team consists of passionate hosts,
who are there for you and your wishes.

Let yourself be inspired by the exquisite wines on our menu.

We work exclusively with small, family-run wineries and winegrowers who want to open up new and exclusive horizons for you.

Now we wish you a lot of pleasure, an unforgettable time and

ÄN GUETÄ



LILIENBERG®

How about an aperitif?

APEROL SPRITZ		CHF 12.50
Aperol, Prosecco, Mineral, Orange		
APEROL LIGHT		CHF 9.50
Aperol, Tonic, Mineral, Orange		
HUGO		CHF 12.50
Holundersirup, Prosecco, Mineral, Limette, Minze		
VIRGIN HUGO		CHF 9.50
Holundersirup, Ginger Ale, Limette, Minze		
GSPRÜTZTE WYSSE SÜESS ODER SUUR		CHF 10.50
Weisswein, Mineral oder Citro, Zitrone oder Orange		
PROSECCO MIOL	10 CL 11%	CHF 9.00
FRANCIACORTA extra brut	10 CL 12,5%	CHF 16.00
Edizione 45 DOCG Lombardei Italien	75 CL 12,5%	CHF 95.00
FRANCIACORTA PRESTIGE ROSÉ	10 CL 12,5%	CHF 19.50
Edizione 45 DOCG Lombardei Italien	75 CL 12,5%	CHF 135.00
CHAMPAGNE AOC extra brut	75 CL 12,5%	CHF 182.00
"CUVÉE 60/40" Champagne Frankreich		



LILIENBERG®

Lilienberg menu

GREETINGS FROM APPENZELL

Duck liver terrine from the Appenzell free-range duck
Blackberries | Brioche
or
Appenzell cheese tarte | Herb salad | Alpenbitter Emulsion

Appenzeller cheese soup | Onion chutney

Appenzeller herb lamb braised on hay
Thyme jus | Ribbon corn slice | Lettuce roulade
or
Fried redfish
Hollandaise sauce | Asparagus | Parsley | Potatoes
or
"Älper Makkronen" | Shallots | Chilli apples | Sweet potatoes

"Bärli Biber" parfait | Rhubarb | Honey

Menu CHF 85
Vegi Menu CHF 79



LILIENBERG®

Starters

Baby leaf salad | Passion fruit vinaigrette
Mild mango-chili chutney | Roquefort | Tree nuts | Belper tuber

CHF 13

Duet of pickled char | Brioche
Two kinds of caviar | Cucumber | Buttermilk

CHF 20

Green asparagus salad | waxy quail egg
Sliced Sbrinz | Passion fruit vinaigrette | Pomegranate

CHF 19

Tartar of beef fillet | finely hand-sliced
Mustard ice cream | Toast bread | Belper Knolle | Fermented vegetables

CHF 26

Soups

White wine soup
Grisons raw ham | Grissini

CHF 12

Asparagus soup
Swiss smoked salmon | Asparagus garnish

CHF 14

Crustacean Bisque
Schlössli shrimps | Prawn tartare

CHF 15



LILIENBERG®

Intermediate aisle

Homemade crab tortelloni
Crustacean bisque | Fennel

CHF 19

Vegetarian dishes

Homemade linguine
creamy burrata | wild garlic | asparagus | cashew

CHF 33

Eggplant | Couscous with oriental flavors
Harissa | Pomegranate seeds | Salsa Verde

CHF 32





LILIENBERG®

Fish dishes

Skrei fillet from the Lofoten Islands
Riesling sauce | two kinds of artichoke

CHF 41

Whole roasted sole Meunier
Brown almond butter | Spring vegetables

CHF 44

Lake Constance fish ravioli
Leek sauce | Shallot puree | Lettuce

CHF 45

Meat dishes

Dry aged entrecote | 200 gram
Wild herb butter | Spring vegetables

CHF 50

Cordon Bleu from Thurgau apple pork
Mountain cheese | Apple and onion | Side salad

CHF 41

Thurgau veal cutlet | baked milk
Apple cider | Spring vegetables

CHF 48



LILIENBERG®

Lilienberg specialties
to share or enjoy on your own

Salad Bowl | Leaf salads CHF 26
Cress | Tomato | Mild mango-chili chutney | Onion |
Raw vegetable salads

Chateaubriand | 300 gram CHF 98
Béarnaise sauce | Truffle Duchesse | Spring vegetables

Supplements

per CHF 5

Rösti

Homemade croquettes

Oriental couscous

Spanked potatoes

Sweet potato fries

Truffle Duchesse



Declaration

Fish

Perch, prawns, smoked salmon, char, caviar from Switzerland
Sole from the Netherlands
Skrei from Norway
Crayfish from France

Meat

Raw ham & apple pork from Switzerland
Beef & veal from Schrofenhof Kreuzlingen / Switzerland

Eggs

Mühli Ei, Föh family in Homburg

Cheese specialties

Bulant cheese specialties, Steckborn and Urchiger mountain cheese from Wollerau

Bread and focaccia

from the LILIEBERG Bakery & Switzerland

Vegetables, fruit and herbs

from the LILIEBERG Garden & Vegetable Center Tägerwilen

Please inform our staff of any allergies and intolerances you may have.

We will be happy to recommend possible alternatives.