

# *Galerie am See*

*bar cafe gelateria restaurant*



ENGLISH MENU

## WANNA SNACK?

<b>Galerie picnic platter (ideal for 1-2 Person)</b>	<b>27.50</b>
ham from the canton Graubünden, salami, coppa, bresaola, cheese from canton Appenzell, tête de moine, silveronions, capers, pickles and dillmustard	

## OUT OF OUR SOUPPOT

✓ <b>Tomatocream soup</b>	<b>10.50</b>
✓ <b>Green-Currycream soup with Coconutmilk „hot spicey“</b>	<b>10.50</b>
<b>Soup of the day „ask our staff“</b>	<b>10.50</b>

## NOW WE HAVE THE SALAD

✓ <b>Green salad</b>	<b>starter / maincourse</b>	<b>8.50</b>	<b>11.50</b>
✓ <b>Mixed salad</b>	<b>starter / maincourse</b>	<b>11.50</b>	<b>14.50</b>
✓ <b>Caprese</b>			<b>17.50</b>
buffelmozzarella with tomato and basil			
<b>Cesar</b>			<b>20.50</b>
succulent chickenstripes on iceberg lettuce and Parmesan			
<b>Pineapplesalad</b>			<b>20.50</b>
green salad with chickenstripes and pineapple			
<b>Bananasalad</b>			<b>20.50</b>
green salad with chickenstripes and banana			
<b>Greeksalad</b>			<b>20.50</b>
green salad, tomatoes, olives, cucumber, feta, onions			
<b>Sausage salad plain or garnished</b>		<b>17.50</b>	<b>20.50</b>
<b>Sausage and cheese plain or garnished</b>		<b>17.50</b>	<b>20.50</b>
<b>Cheese salad plain or garnished</b>		<b>17.50</b>	<b>20.50</b>
<b>Tunasalad plain or garnished</b>		<b>17.50</b>	<b>20.50</b>

All salads are available with french, italian or balsamic dressing.

## MAINDISHES

<b>Beeffilet</b> with twister fries and seasonal vegetables	<b>48.00</b>
<b>Beeffilet Stroganoff</b> on a piquant paprikasauce with mushrooms, pickels- and paprikastripes, additional rice	<b>39.50</b>
<b>Cordon-Bleu from the pork</b> porkmeat filled with tender ham, aromatical cheese from Appenzell, with crunchy french fries and vegetables	<b>32.50</b>
<b>Chickenbreast</b> succulent chickenbreast with homemade herbutter, additional some baked potatoes with sourcream and vegetables	<b>28.50</b>
<b>Chicken - Greencurry</b> chickenstripes on a hot spicey Greencurry-sauce with coconutmilk and rice	<b>28.50</b>
 <b>Vegan vegetable patty</b> grilled homemade vegetable patty that comes with ratatouille and seasonal vegetables	<b>28.50</b>
<b>Fishnuggets</b> perchnuggets in beerdough with twisterfries and additional andalusian- and tartarsauce	<b>28.50</b>
<b>Pikeperch</b> with a nice herbsauce, rice and seasonal vegetables	<b>38.50</b>

ALL DISHES CAN BE ORDERED AS A FITNESS PLATE

For information on allergens in the dishes, contact our staff.

Declaration

Sausage and dried meat = CH / IT, chicken = CH, pork = CH, beef = CH / AU,  
Zander = RU, salmon = NO, tuna = TH

## BURGERSHOP

 <b>Vegi burger</b>	<b>21.50</b>
homemade vegetable patty with raclette cheese, in a fluffy bun, fresh green salad, succulent tomato slices, pickles, onions- and bellpepper.	
<b>Chicken burger</b>	<b>22.50</b>
chickencutlet with raclette cheese, in a fluffy bun, with guacamole, crispy green salad, succulent tomato slices, pickles, onions- and bellpepper.	
<b>Galerie burger</b>	<b>21.50</b>
pure beefpatty in a fluffy bun, fresh green salad, succulent tomato slices, pickles, onions- and bellpepper.	
<b>Cheese burger</b>	<b>22.50</b>
pure beefpatty with raclette cheese in a fluffy bun, fresh green salad, succulent tomato slices, pickles, onions- and bellpepper.	
<b>Hawaii burger</b>	<b>23.50</b>
pure beefpatty with raclette cheese and pineapple in a fluffy bun, fresh green salad, succulent tomato slices, pickles, onions- and bellpepper.	
<b>Country burger</b>	<b>24.50</b>
pure beefpatty with raclette cheese and blackforest bacon in a fluffy bun, fresh green salad, succulent tomato slices, pickles, onions- and bellpepper.	
<b>all burgers are served with various sauces and french fries</b>	
<b>Portion french fries</b>	<b>8.00</b>
<b>Portion twister</b>	<b>9.00</b>
<b>Portion chicken nuggets</b>	<b>12.00</b>

## PASTA

- ✓ **Mediterran** 16.00  
tomatocremsauce with fresh vegetables
- ✓ **Green-curry „hot“** 17.00  
with a spicy curry-coconut sauce

## GALERIE SPECIAL – HOT CHIABATTABREAD FILLED WITH..

- ✓ **Caprese** 16.00  
tomatoes with mozzarella and pestosauce
- Hawaii** 17.00  
pineapple, ham, cheese
- ✓ **Champignons** 16.00  
mushrooms, tomato, cheese
- Crisscross** 18.00  
salami, raw ham, ham, cheese
- Bacon** 17.00  
bacon, mushrooms, cheese
- Smoked salmon** 18.00  
smoked salmon, dillmustard, olives, cheese
- Zack - Zack** 18.00  
pork cutlet, cocktailsauce, cheese

## CHILDRENSCORNER UP TO 12 YEARS

- Chicken nuggets 5 pcs.** 7.50
- Twister fries** 7.50
- French fries** 6.50
- Pasta mediterran** 8.50  
Tomatocremsauce with fresh vegetables

## RED WINE OF THE HOUSE

	20cl	50cl
<b>Jeninser Blauburgunder, Switzerland</b> fruity and rich	8.00	19.00
<b>Shiraz Cabernet „Barossa“, Australia</b> floral fruity note, deep structure	8.00	19.00
<b>Primitivo - Merlot, Italy</b> full-bodied, smooth long finish		22.00
<b>Fläscher Blauburgunder, Switzerland</b> intense burgundy touch, long-lasting fruit with soft tanins		23.00
<b>Rioja El Coto, Spain</b> taste of fresh fruits, long finish		26.00
<b>Amarone Della Valpolicella, Italy</b> aromatic, hints of dried fruit, balanced tannins, persistent		35.00

## SPAIN / PORTUGAL

	75cl
<b>Museum Real tinto Reserva, Spain</b> balsamic tracks of carnations, elegant, silky and excellent acid ratio	48.00
<b>Aalto Tinto Cosecha, Tempranillo, Spain</b> dark garnetred, ssian spices, black cherry and dark berrys	67.00
<b>Figuro 15 Reserva, Tempranillo, Spain</b> roses, bergamot, figs, cassis, earl grey tea, eucalyptus and gingerbreadspices	72.00
<b>Alibi, portugal</b> aromas of ripe black fruit, combination of vanilla and cocoa	42.00



## ITALY

75cl

### **Rocca Rubia, Sardinia**

**53.00**

fruity bouquet with blackberry and blueberry notes and a hint of vanilla and licorice

### **Sessant'anni, Primitivo di Manduria**

**49.00**

Intense, bright ruby red, fruity bouquet

### **Brunello Di Montalcino DOCG**

**75.00**

fruity, cherry and violets, soft, full-bodied and long finish

### **Primitivo Senza Parole**

**42.00**

fruity, blackberry aroma

### **Ripasso San Vito**

**53.00**

this young-timer comes along in combination with the essence of „Amarone“, which gives him his strong colour, structure and a higher alcohol concentration

### **Feudo Arancio, Nero d'Avola, Sicily**

**42.00**

fruity, tastes of wild strawberry, cranberry and morel in alcohol

## AUSTRIA

75cl

### **Unplugged Zweigelt, Hannes Reeh**

**48.00**

red cherry, elder and spicy roses

## ARGENTINA

### **Kaiken Ultra Malbec**

**45.00**

aged in an oak barrel, fruity wine with flavours of blue- and blackberries



## WHITE WINE

	20cl	50cl	75cl
<b>Fechy AOC, Switzerland</b>	<b>8.00</b>		
<b>Chardonnay Alto Adige, Italy</b>	<b>8.00</b>	<b>19.00</b>	
<b>Pinot Grigio, Italy</b>	<b>8.00</b>	<b>19.00</b>	
<b>Wysser Jeninser AOC, Switzerland</b> fruity, fresh white wine with nutmeg flavour		<b>19.00</b>	
<b>Epesses AOC, Switzerland</b> fruity spicy aroma, long finish		<b>21.00</b>	
<b>Fläscher Riesling &amp; Silvaner, Switzerland</b> fruity and fresh white wine with a touch of nutmeg		<b>22.00</b>	
<b>Rioja Blanco El Coto, Spain</b> aromatic and fresh white wine with a fruity finish			<b>39.00</b>
<b>Bodensee Cuvee, Switzerland</b> fresh and spicy, tinged exotic, beautiful fruit flavours, fine elegant, delicate but persistent finish			<b>39.00</b>



## SPARKLING WINE AND CHAMPAGNE

	10cl	75cl
<b>Musecco</b>	9.00	52.00
<b>Prosecco</b>	9.00	52.00
<b>Champagner Moët</b>	12.50	82.00
<b>Champagner Dom Perignon</b>		240.00

## APERITIF

		4cl
<b>Martini</b>	15%	8.50
<b>Cynar</b>	16.5%	8.50
<b>Campari</b>	25%	8.50

## WANNA TASTE SOMETHING FIZZY?

**Aperol Spritz** 11.5% 10.50  
aperol (ital. fruity bitter liqueur),  
prosecco and sparkling water

**Hugo** 11.5% 10.50  
prosecco, elderflowersyrup, sparkling water,  
fresh mint and lime

**White wine spritzed with lemonade or  
sparkling water** 7.00



## UNLEADED COCKTAILS

**Pina Olada** 9.50  
pineapplejuice, cocossyrup, cream

**Impanema** 9.50  
lime, sugar, gingerale

## COCKTAILS WITH FUN

**Caipi** 13.50  
cachaca, brown sugar, lime

**Pina Colada** 13.50  
white rum, pineapplejuice, cocossyrup, cream

**Mojito** 13.50  
Havanna Club 3 años, brown sugar, lime,  
fresh peppermint and sparkling water

**Swimmingpool** 13.50  
Havanna Club 3 años, blue curacao, cream,  
cocossyrup, pineapplejuice

**Sex on the Beach** 13.50  
white vodka, white peach, pomegranatejuice,  
orangejuice

**Long Island** 18.50  
gin, vodka, tequilla, bacardi,  
triple sec, cola



## HOT BEVERAGES (MILK GETS HEATED BY STEAM)

<b>Coffee, Espresso, Ristretto</b>	<b>4.40</b>
<b>double Espresso</b>	<b>5.50</b>
<b>Milkcoffee</b>	<b>4.50</b>
<b>Cappuccino</b>	<b>5.00</b>
<b>Coffee with whipped cream</b>	<b>5.50</b>
<b>Latte Macchiato</b>	<b>6.00</b>
<b>Latte Macchiato with aroma hazelnut, vanilla, amaretto, caramel, coconut</b>	<b>6.50</b>
<b>Latte Macchiato with white chocolate and cream</b>	<b>7.00</b>
<b>Latte Macchiato with dark chocolate and cream</b>	<b>7.00</b>
<b>Tea in several variations</b>	<b>4.40</b>
• peppermint      • green matinee      • toffee rooibos • fruit berry      • lemon mint      • black english superior • camomile      • vervain      • persian apple	
<b>Punch</b>	<b>4.40</b>
• apple              • rum                  • orange	
<b>Milk cold / hot</b>	<b>4.50</b>
<b>Ovo / Chocolate cold or hot</b>	<b>5.00</b>
<b>Ovo / Chocolate with whipped cream</b>	<b>5.50</b>
<b>Coffee „Fertig“ or „Lutz“</b>	<b>6.50</b>
<b>Coffee with amaretto or baileys</b>	<b>7.50</b>



## BEVERAGES OPEN

Sparkling water, Coke, Sprite, Ictea, Sinalco	30cl	4.40
Applejuice, Applejuice with sparkling water	30cl	4.40
Every beverage also available as 1/2 liter	50cl	6.00

## BEVERAGES BOTTLE

Elmer water with / without sparkles	33cl	5.00
Elmer water without sparkles	50cl	6.50
Elmer water with / without sparkles	100cl	10.50
Coca Cola / Coca Cola Zero	33cl	5.00
Rivella red / blue / green	33cl	5.00
Bitter Lemon / Tonic / Ginger Ale	20cl	5.00
Chinotto	20cl	5.00
San Bitter	18cl	5.00
Trojka Energy	25cl	6.00

## FRUITJUICE GRANINI

orange, pineapple, apricot	20cl	5.00
even more refreshing with sparkling or still water		



## CIDER AND BEER SPECIALITIES

Ramseier cider natural cloudy without alc.	50cl	7.00
Ramseier cider natural cloudy with alc.	50cl	7.00
Sonnenbräu bottle without alc.	30cl	5.00
Sonnenbräu Draft beer	30cl	4.50
Draft beer with sparkling water or sprite	30cl	4.50
Sonnenbräu Darkbeer 1891	50cl	7.00
Sonnenbräu wheatbeer	50cl	7.00
Corona	33cl	7.00

all prices inkl. MwSt.



## **Celebrations**

**Celebrate with us big and small parties.  
Reserve the gallery today for:**

**Christmas dinners, birthdays, weddings,  
class reunions, births, baptisms, promotions,  
club meetings...**

**or, just for fun!**

Galerie am See  
St.Gallerstrasse 33  
9470 Buchs

Fon 081 740 50 01  
info@galerieamsee.net  
www.galerieamsee.net

Summer opening times (April - September)  
Monday - Saturday 11am - 11pm  
Sunday and Holidays 10am - 10pm

Winter opening times (October - March)  
Monday - Saturday 11am - 11pm  
Sunday and Holiday 10am - 10pm