

Dear Guests



WELCOME TO OUR RESTAURANT "MARÉE".

LET YOURSELF BE ENCHANTED BY THE MAGIC OF THIS SPECIAL PLACE, COMBINED WITH OUR HOSPITALITY AND THE PROFOUND FLAVORS OF OUR DISHES.

ON ONE HAND, OUR MENU FEATURES THE BELOVED SONNENHOF CLASSICS—DISHES THAT HAVE BECOME AN INDISPENSABLE PART OF OUR CULINARY TRADITION OVER THE YEARS. AT THE SAME TIME, WE TAKE GREAT PRIDE IN DELIGHTING OUR VEGETARIAN GUESTS.

STAYING TRUE TO OUR MOTTO "HEALTHY AND VITAL," WE USE HIGH-QUALITY INGREDIENTS, SOURCED LOCALLY WHENEVER POSSIBLE.

WE ARE DELIGHTED TO HAVE YOU WITH US—ENJOY YOUR TIME TO THE FULLEST. BON APPÉTIT!

IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE LET US KNOW.

Yours, Hubertus Real

THE LIECHTENSTEIN VETERINARY OFFICE ASKS YOU TO NOTE THAT FOREIGN MEAT MAY CONTAIN HORMONES, ANTIBIOTICS, OR OTHER ANTIMICROBIAL PERFORMANCE ENHANCERS. ALL NON-LABELLED FOODS, INCLUDING EGGS AND DAIRY PRODUCTS, ORIGINATE FROM LIECHTENSTEIN AND SWITZERLAND.

PRICES ARE IN SWISS FRANCS AND INCLUDE 8.1% VAT.

Salads and Starters

GARDEN SALAD WITH HERBS

FRIED SHIITAKE MUSHROOMS | NUTS | CRANBERRIES | CRISP
VE | VG | SONNENHOF CLASSIC | 36

COLORFUL MIXED SONNENHOF SALAD

NUTS | APPLES | CRANBERRIES | HERBS
VE | VG | 24

SWISS SALMON MARINATED IN BEETROOT JUICE

ASPARAGUS | RHUBARB
VE | VG | 36

SEARED SCALLOPS

GREEN TOMATOES | RADISHES | CELERY - WASABI CREAM
HERB - TOMATO - STEW
VE | 36

TUNA CUBES

FERMENTED VEGETABLES | GINGER | CORIANDER
MANGO | LEMONGRASS
SONNENHOF CLASSIC | 35 | 55

DISHES MARKED WITH "VE" CAN ALSO BE PREPARED VEGETARIAN, OR "VG" VEGAN.
SALMON: SWITZERLAND - AQUACULTURE | SCALLOPS: JAPAN - WILD CATCH
TUNA: VIETNAM - WILD CATCH

Soups and Appetizers

SPRING CARROT SOUP

PUREE | PICKLED CARROTS

VE | VG | 24

WHITE ASPARAGUS SOUP

WILD GARLIC PESTO

VE | 24

MINI-BOUILLABAISSE

FISH | CRUSTACEANS | SAUCE ROUILLE | CROUTONS

SONNENHOF CLASSIC | 39

HOMEMADE RAVIOLINI “EMILIO”

VEAL - SPINACH STUFFING

SONNENHOF CLASSIC | 35 | 49

HOMEMADE FETTUCCINE

CREAMY MORELS | SPRING ONIONS

35 | 49

Main Courses

SLOWLY COOKED RAY WING

CAPERS | BROWN GARLIC BUTTER | MASHED POTATOES
SONNENHOF CLASSIC | 65

CRISPY FRIED GILTHEAD

ASPARAGUS | PEAS | CARROT BEUREE BLANC
FISH VARIANT 65 | VEGETARIAN VARIANT 55

FILLET OF SWISS SALMON

ARTICHOKE VARIATION | MAJORAM STEW | RED CAVIAR
FISH VARIANT 67 | VEGETARIAN VARIANT 55

TENDER GUINEA FOWL BREAST OR

MEDIUM ROASTED VEAL STEAK
FRESH MORELS | SHIITAKE | SPRING ONIONS
COGNAC CREAM
MEAT VARIANT 67 | VEGETARIAN VARIANT 55

CRISPY "SONNENHOF SCHNITZEL"

LIECHTENSTEIN POTATOES
LINGONBERRY CHUTNEY OR SPICY CHILI DIP
55

DISHES MARKED WITH "VE" CAN ALSO BE PREPARED VEGETARIAN, OR "VG" VEGAN.
RAY: NETHERLANDS-AQUACULTURE | GILTHEAD: CROATIA-AQUACULTURE
SALMON: SWITZERLAND-AQUACULTURE | GUINEA FOWL: FRANCE | VEAL STEAK: SWITZERLAND
VEAL: SWITZERLAND

Dessert

TEN SCOOPS OF HOMEMADE FRUIT SORBETS

COLOURFUL SELECTION

VG | SONNENHOF CLASSIC | 28

CHOCOLATE DREAM

SEMI-WHIPPED WHISKY-BAILEYS-CREAM

SONNENHOF CLASSIC | 23 | 19

CREME BRÛLÉE

VANILLA ICE CREAM | PASSION FRUIT

SONNENHOF CLASSIC | 23

CRUMBLE-CHEESECAKE-MOUSSE

RHUBARB | STRAWBERRIES

25

LIGHTLY BAKED APPLE TART

20 MIN. WAITING TIME | LAST ORDER 13:50 | 22:00

VANILLA ICE CREAM | GRAND MARNIER

SONNENHOF CLASSIC | 32