

Evening menu

Tuesday to Saturday 6 pm to 10 pm

EsSEN

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

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	5
Mixed and roasted nuts with rosemary	
Green olives	5
from Sicily marinated with fennel seed and orange	
Labneh, homemade yoghurt cream cheese	6
with herbs and savory biscuits from Liebevoll from Leimbach	
Rohschinken-meat and sausage (Salametti)	15
from the Butchery Piccoli in Piotta	
Cheese Schnebel Kuh and Chällerhocker	13
with poached saffron honey pear	
Tells Platte	22
Rohschinken-meat and sausage (Salametti), cheese and celery sweet-sour	

Züriflade

Bacon «Flamm»	16
with sour cream, smoked bacon and red onions	
Sockey Wild Salmon	18
with sour cream, sockey wild salmon smoked by Sämi Weidmann	
Caprese	12
with tomato sauce, cold buffalo mozzarella and basil	
Jersey blue cheese and pear	17
with blue cheese from Willi Schmid, pear and walnuts	

Cold Kitchen

Market salad with mustard seed vinaigrette	10
with KAG certified onsen egg	+3
with Sockey wild salmon smoked by Sämi Weidmann	+5
with smoked bacon	+3
with buffalo mozzarella	+3
Oven carrots and honey	16
Carrot cream, carrots braised with honey and lentil salad	
Forest walk	16
Mushroom with thyme, chanterelles and rapeseed oil from Thurgau	
Kale and organic onsen egg	16
with dried tomatoes, olives and pomegranate	
Tatar from the old organic cow (hand-cut 90 g)	21
with organic onsen egg, homemade sour gherkin and butter brioche	

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	

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.

Organic Uelihof Special Cuts from the wood grill

with herb butter

Depending on the offer of organic butcher 150 g bis 1 kg

The farms of the producer group of Ueli-Hof farm their farms biologically. The Ueli-Hof pays close attention to the respectful handling of the animals.

The last walk of the animals is short and without unnecessary stress. On their transport from the organic farms, the animals are therefore accompanied and cared for by a caregiver.

Lotti-Tavolata for everyone at the table

When you chose the Lotti-Tavolata you will be surprised by the kitchen with many different dishes to share. It is a tour through our menu. A sweet finale is included.

Vegetarian Tour for Fr. 65 (optional with fish)
Tour with meat and fisch from the wooden grill for Fr. 85 per person.

Wood Grill and Oven

Roasted marrow bone with bread and Maldon Sea Salt Flakes	14
Shepherd's Pie «Autumn Vegetables» roasted and stewed vegetables gratinated with mashed potatoes	16
Beetroot and chickpea falafel with Turkish horseradish yogurt	15
Fluffy potato fritters with cottage cheese and rapeseed oil from Kressibucher	12
Market vegetables from the wood grill with tomato and parsley oil	15
Bortsch as a stew Braised beetroot, carrots, cabbage, navettes and sour cream	16
Celery cannelloni filled with creamy sauerkraut and horseradish applesauce	16
Savoy cabbage bales out of the oven filled with mushrooms with lemon sauce	16
Cep mushroom ravioli made by Reto from ScalaGusti from the oven baked with gin-cream sauce	16
Whole trout from the Wood Grill from Glauser's organic breeding in Bachs with marinated watercress	23

Sweet

«Chilbi in the glass»		11
plum compote, sweet bread, apple juice foam and sugary almonds		
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	42.0°	2 cl	9.00
made of Nebbiolo, schnaps.ch			
Grappa Isabella Acquavita	42.0°	2 cl	7.50
made of Uva Americana, schnaps.ch			
Vieux Marc	40.0°	2 cl	14.00
made of Pinot Noir, Martha und Daniel Gantenbein			

Trinken

Flaschenweine

In unseren Weinkühlern liegen Raritäten, exklusive Einzelflaschen und weitere spannende Weine. Die Preise stehen direkt auf den Flaschen. Zudem gibt es immer wieder spezielle Offenweine im Angebot.

Schaumweine

Prosecco «Rivalta», brut	1 dl	9.50
Veneto I, Valdobbiadene, Azienda Agricola DEA	75 cl	59.00
Champagne Grand Cru Blanc de Noirs	35 cl	49.00
Ambonnay F, Patrick Soutiran	75 cl	98.00
Moscato d'Asti «Saracco»	35 cl	33.00
Piemonte I, Paolo Saracco	75 cl	62.00

Weissweine

La Colombe Chasselas vom Genfersee	1 dl	7.50
Féchy, Laura und Raymond Paccot	1 Fl	52.00
Terre Alte Bianco, Merlot	1 dl	7.00
Mendrisio, Feliciano Gialdi	1 Fl	49.00
Grüner Veltliner Strass Kamptal DAC	1 dl	8.00
Kamp A, Birgit Eichinger	1 Fl	56.00
Castore, Bellone	1 dl	6.80
Lazio I, A. V. Cincinnato	1 Fl	47.00

Rotweine

Blauburgunder x Lotti	1 dl	9.00
Meilen, Schwarzenbach Weinbau	1 Fl	63.00
Terre Alte Rosso, Merlot	1 dl	8.20
Mendrisio, Feliciano Gialdi	1 Fl	57.00
Ripasso della Valpolicella	1 dl	7.80
Veneto I, Cantina Sociale della Valpantena	1 Fl	54.00
Rioja Crianza	1 dl	6.80
Logroño S, Bodegas Juan Alcorta	1 Fl	47.00

Softgetränke

Appenzeller Mineral, still/leise	5 dl	5.50
	1 l	10.00
Hausgemachter Eistee	3 dl	5.00
	5 dl	7.50
A discretion Hahnenwasser pro Person		3.00
Coca Cola/Cola Zero	3 dl	4.80
Sinalco	3 dl	4.80
Rivella rot	3 dl	4.80
Tonic Thomas Henry	3 dl	5.00
Bitter Lemon Thomas Henry	3 dl	5.00
Spicy Gingerbeer Thomas Henry offen	3 dl	5.00
Citro offen	3 dl	4.50
Cucumis Gurken-Limonade	3 dl	6.00
Club Mate	3 dl	6.00
San Pellegrino Bitter, alkoholfrei	2 dl	5.00
Datterino Tomatensaft van Nahmen	2 dl	7.80
Apfel-Quitte Frucht-Secco (alkoholfrei)	2 dl	9.50
Ramseier Hochstämmer Apfelsaft offen	3 dl	4.50
Ramseier Orangensaft offen	3 dl	4.50

Biere

Einsiedler Lager hell offen	3 dl	5.00
Einsiedeln, Brauerei Rosengarten	5 dl	7.50
Bosch Pils	5 dl	8.50
Bad Laasphe D, Brauerei Bosch		
Appenzeller Weizenbier	5 dl	7.50
Appenzell, Brauerei Locher		
Craft Beer	3 dl	8.50
nach Angebot		
Leermond (alkoholfrei)	3 dl	5.00
Appenzell, Brauerei Locher		

Lotti trinkt

Gingo Tonic	17.50
Gingo mit Thomas Henry Tonic	
London Mule Gingo	15.00
Gingo mit Thomas Henry Ginger-Beer	
Moscow Mule Vodkari	15.00
Vodkari mit Thomas Henry Ginger-Beer	
Datterino Bloody Mary	19.00
Datterino Tomatensaft van Nahmen, Wodotschka Vodka	
Lotti Negroni	16.00
Gingo, Campari, Vermouth Rosso Formula und Schuss Soda	
Rivalta scharf	11.50
Prosecco Rivalta mit Thomas Henry Ginger-Beer	
Fast ein Hugo	12.00
Prosecco, Holunderblütensirup, Soda	
Apfel-Quitte Frucht-Secco (alkoholfrei)	9.50
van Nahmen	

Aperitif

Gespritzter Weisswein süss/sauer			8.00
Aperolspritz mit Weisswein			9.50
Aperolspritz mit Prosecco			11.50
Campari mit Soda			10.50
Campari mit Orangensaft			11.50
Cynar mit Soda			10.50
Vermouth Bianco/Rosso Formula, Matter-Luginbühl	18.0°	4 cl	9.00
Cocchi Storico Vermouth di Torino, Giulio Cocchi	18.0°	4 cl	11.00
Wermut, Kaspar Fenkart	16.0°	4 cl	8.00
Sherry	15.0°	5 cl	8.50
Porto	19.5°	5 cl	9.00

Rare und ausgesuchte Spirituosen

An unserer Theke haben wir wunderbare Raritäten und Einzelflaschen. Besondere Whiskys, Gins, Fruchtbrände und vieles mehr.

Tresterbrand/Marc/Grappa

Grappa di Sforzato aus Nebbiolo, schnaps.ch	42.0°	2 cl	9.00
Grappa Isabella Acquavita aus Uva Americana, schnaps.ch	42.0°	2 cl	7.50
Vieux Marc aus Pinot Noir, Martha und Daniel Gantenbein	40.0°	2 cl	14.00
Jeninser Marc us Completer Familie von Tscharner	41.0°	2 cl	12.00

Kaffee von RickliS Kaffeerösterei

Kaffee	4.50
Espresso	4.50
Schale	5.00
Cappuccino	5.50
Latte Macchiato	6.20
Doppelter Espresso	5.80
Espresso on Ice (mit oder ohne Milch/Zucker)	5.50

Tee von Schwarzenbach Kolonialwaren

Nana Minze bio	4.50
Verveine odorante bio (Eisenkraut)	4.50
Darjeeling 2nd flush Singbulli	4.50
Earl Grey Schwarztee	4.50
China Grüntee «Lung Chin Grade 2»	4.50

Warme Getränke

Hausgemachter Heisstee aus Hibiskusblüten, Schwarztee, Minze und Kräutern	5.50
Hochstämmer Glühmost mit feinen Gewürzen	5.50
Hausgemachter Schokoladentraum aus Felchlin-Schokolade	6.50
Hausgemachter Chai Tea Latte, auch kalt erhältlich aus hauseigener Gewürzmischung	5.50
Ovomaltine/Caotina, auch kalt erhältlich	5.00

Whisky

«McAlpine» Swiss Single Chestnut, schnaps.ch	43.0°	4 cl	22.00
Single Malt, 100% Islay, Limited 2018 8 th Edition, Isle of Islay, Kilchoman	50.0°	4 cl	19.00
Single Malt, Limited Sauternes Cask Finish Limited 2018 Edition, Isle of Islay, Kilchoman	50.0°	4 cl	22.00
Single Malt, Aged 15 Years Campbeltown, Springbank	46.0°	4 cl	22.00
Single Malt Aurora non age, Highlands, Wolfburn	46.0°	4 cl	16.00
The Famous Grouse Blended Scotch, Schottland, Famous Grouse	40.0°	4 cl	13.00

Cognac/Armagnac/Brandy

Cognac VS, Jean-Baptiste Pinard und Lorenz Humbel	40.0°	2 cl	9.50
Armagnac Croix du Rey VSOP, Lorenz Humbel	42.0°	2 cl	11.50
Brandy Nebbiolo, schnaps.ch	42.0°	2 cl	10.00

Bitter

Zimmermann's Hygea Bitter!	30.0°	4 cl	9.00
Kina L'Aero d'Or, Matter-Luginbühl	18.0°	4 cl	10.00
Glarner Alpenbitter Fleur, Glarussel	26.0°	4 cl	9.00
Gran Classico Bitter, Matter-Luginbühl	28.0°	4 cl	10.00
Appenzeller	29.0°	4 cl	9.00
Braulio	21.0°	4 cl	8.50
Montenegro	23.0°	4 cl	8.50
Averna	16.0°	4 cl	8.00

Absinth/Pastis

Absinthe Duplais Verte, Matter-Luginbühl	68.0°	2 cl	8.00
Absinthe LDF, Brut d'Alambic, Matter-Luginbühl	81.6°	2 cl	9.50
Pastis, Henri Bardouin (F)	45.0°	4 cl	10.00

Gin

GINGO Power Spice Gin, schnaps.ch	43.0°	4 cl	13.00
Turicum, Better Taste	41.5°	4 cl	15.00

Vodka

Wodkari, schnaps.ch	40.0°	4 cl	13.00
Wodotschka Bio, Lorenz Humbel	40.0°	4 cl	12.00

Rum

Rhum Rhum Liberation, Vittorio Capovilla (I)	45.0°	4 cl	18.00
Rhum Rhum Blanc Agricole, Vittorio Capovilla (I)	56.0°	4 cl	17.00
Ron de Marinero, Lorenz Lorenz Humbel	40.0°	4 cl	14.00
Ed's Rum, Pascal Kählin	40.0°	4 cl	11.00

Fruchtbrände

Fine Williams, Matter-Luginbühl	41.0°	2 cl	11.00
Fine Coing (Quitte), Matter-Luginbühl	41.0°	2 cl	11.00
Ottenbacher (Birne) Holzfass, Kari Laimbacher	40.0°	2 cl	11.00
Ottenbacher (Birne), Kari Laimbacher	40.0°	2 cl	9.00
Alte Zwetschke, Gölles (A)	40.0°	2 cl	12.00
Luizet Aprikose Barrique, schnaps.ch	42.0°	2 cl	18.00
Goldküstler Obstbrand aus alten Sorten, schnaps.ch	40.0°	2 cl	9.00
Grosi's Bolschewiki (Apfel), Seehalde	40.0°	2 cl	9.00
Waldbrombeer, Marder (D)	40.0°	2 cl	9.00
Schwarzdorn, Kari Laimbacher	42.0°	2 cl	9.00
Marille (Aprikose), Gölles (A)	43.0°	2 cl	11.00
Sauerkirsch, Marder (D)	40.0°	2 cl	9.00
Grosi's Kirsch, Seehalde	40.0°	2 cl	9.00
Castagna val Chiavenna/Varrone, schnaps.ch	40.0°	2 cl	11.00
Chrüter Laimbacher	40.0°	2 cl	9.50

Likör

Amaretto di Mattia Walcher (Bio), Humbel	28.0°	4 cl	15.00
Vieille Prune Dessert, Matter-Luginbühl	40.0°	2 cl	11.00
Damenrüschi, schnaps.ch	35.0°	2 cl	9.00

Sämtliche Preise sind in CHF inkl. 7.7% MwSt.

WiFi Network: lotti-lokal

WiFi Password: lottiwlan

Tuesday 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 and Monday
closed

In case of allergies, please contact our team.

Meat: Switzerland from Reto Rust and Ueli Hof Bio Fleischmanufaktur, Ebikon

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.