



WELCOME TO THE SEVEN HEAVENS SKYLounge

«PLEASURE FOR THE SOUL»

Following our guideline, enjoyment is celebrated at Seven Heavens Skylounge and this in various forms and aspects. With our urban yet modern restaurant and the magnificent view of the Liechtenstein and Swiss mountains, we offer you a dining experience of the highest standard.

Our chef Stanislav Samko will delight you with culinary specialities and internationally inspired delicacies. Great importance is attached to high-quality regional products and seasonal conditions.

Take a look at our food and drink menu at your leisure. All dishes are freshly prepared for you.

We wish you hours of enjoyment in our Seven Heavens Skylounge.

Stanislav Samko
and the Seven Heavens Skylounge - Team



COLD STARTERS

Beef Tatar	Small (100 gr.) 25,00
Wild mushroom salad / Quail egg / Butter / Various pastries	
	Large (150 gr.) 32,00
Buratta	24,00
Tomato variation / Basil - Espuma / Bruschetta	
Summer Salad Delight	21,00
Plucked salads / Spinach / Mozzarelline / Olives / Cucumber / Melon / Basil / Citrus vinegar	

SOUPS

Tomatoes Essence	15,00
Basil dumplings	
Carrot - Ginger Soup	14,00
Almond yoghurt / orange filets	



WARM STARTERS

Smoked Trout Cappelletti	26,00
Swiss chard / Nettle Foam	
Potato - Lavender Gnocchi	28,00
Ragout of suckling pig cheeks / Rosemary foam	
Risottino	24,00
Eierschwamerl / Garden Cress	



Alle Preise verstehen sich in CHF und inkl. MwSt.



MAIN COURSES

Lammentrecote	48,00
Black Tiger Prawns / Sweet Potato Wedges / Thai Asparagus / Thyme - Honey Jus / Lobster Butter Foam	
Duet of veal	52,00
Saddle of veal - Parmesan crust / Braised knuckle of veal - ravioli / Celery mousseline / Seasonal vegetables / Port wine jus	
Beef tagliata	49,00
Rocket - Cherry tomatoes - Pine nuts - Balsamic vinegar / Parmesan shavings / rosemary jus / Pont - Neuf potato	
Tranche of Swordfish Filet - Mountain herb mantle	46,00
Vegetables of the season / Safran Jus/ Potato - Rosemary Chips	
Vegetables *Green* Curry	37,00
Lemongrass - Couscous	



DESSERTS

Lightly Jellied Elderberry - Champagne Soup	14,00
Wild Berries / Yoghurt ice cream	
Chocolate Cake	15,00
Chantilly Cream	
Yuzu Cream Roar	15,00
Flambé Peach	
Raffaello Pralines	14,00
Sour cherries - chocolate	
Cheese variation	24,00
Various chutneys / Fruit rolls	

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Suppliers

Our local producers and suppliers are very close to our hearts. For the creations of our menu we can count on the support of from the following partners:

Meat:

Ospelt Butchery | Traitafina

Fish:

G. Bianchi

Cheese:

Bangshof Ruggell | Saviva

Eggs:

Bangshof Ruggell

Bread:

Romer's Bakery

Vegetables & Fruit:

Kesseli & Transgourmet

Allergens at a glance:

- Gluten
- Crustaceans
- Poultry eggs
- Fish
- Peanuts
- Soybeans
- Milk from mammals
- Nuts
- Celery
- Mustard
- Sesame seeds
- Sulphur dioxide and sulphites
- Lupins
- Molluscs

Declaration of origin

Beef: Schweiz, Irland, Argentinien, Uruguay, Paraguay, Poland
 Veal: Schweiz / Pork: Schweiz, Deutschland, Italien, Poland / Lamb: Australien, Irland
 Poultry: Schweiz, Frankreich, Ungarn / Game: Deutschland, New Zeland, Poland
 Seabass: Griechenland / Black Tiger Prawns: Vietnam / Tuna: Philippinen /
 Salmon: Schottland, Norwegen

Our staff will inform you about ingredients in our dishes that may cause allergies or intolerances. Our staff will be happy to inform you on request.