

Enjoy the creative spring and asparagus cuisine with our fresh garden herbs

Our theme: fresh, delicate and light

Homemade asparagus cream soup		Fr.	16.00
with smoked salmon strips and cream speckle	small portion	Fr.	11.00
Mixed salad with mango vinaigrette		Fr.	19.00
garnished with green asparagus stripes and Serrano ham			
Regular portion asparagus		Fr.	29.00
available:	white, green or mixed asparagus, Hollandaise sauce or Milanese		
Small portion asparagus		Fr.	22.00
available:	white, green or mixed asparagus		
on request:	Hollandaise sauce or Milanese		
as side dishes:	Parma Ham San Daniele	40g	Fr. 12.00
	Lenzburger Country Ham	40g	Fr. 10.00
	Scottish smoked salmon	30g	Fr. 10.00
Spring – Risotto		Fr.	26.00
with green and white asparagus, garnished with confected cherry tomatoes and rocket			
Green asparagus		Fr.	39.00
served with deep-fried perch and tartar sauce			
Poached salmon filet		Fr.	44.00
with safran cream sauce served with rice, fried green asparagus and dried tomato			
Roasted Pike-perch		Fr.	44.00
with pommery mustard herb crumbs on asparagus ragout, with salted potatoes			
Roasted lamb slice		Fr.	47.00
with red wine juice, erved with roasted Gnocchis, mixed Asparagus and cherry tomatoes			
Our wine recommendations			7,5dl
Federweisser „Halbinsel Au“ 2018		Fr.	8.30
„Cuvée Halbinsel Au“		Fr.	8.70
Sauvignon blanc/ Chardonnay/ Kerner 2018			

Lamb kidney: Australia / New Zealand

Poultry / Zander / Country Smoked and Peasant Ham: Switzerland

Parma raw ham: Italy

Shrimp: Vietnam

Smoked salmon: Scotland