



| English |

DEAR GUEST

WE ARE PLEASED TO WELCOME YOU TO A FRIENDLY & CHEERFUL ATMOSPHERE THE ENTIRE EVENING.
WE OFFER YOU AN HONEST KITCHEN WITH SEASONAL & WHENEVER POSSIBLE, LOCAL QUALITY PRODUCTS.
OUR COMMITMENT TO RESOURCE CONSCIOUSNESS & KNOWING THE ORIGINS OF INGREDIENTS IS OF GREAT IMPORTANCE TO US!
THEREFORE, WE EXCLUSIVELY USE MEAT & SEAFOOD THAT ARE RAISED WITHOUT ANTIBIOTICS OR GROWTH PROMOTERS
WE WISH YOU A WELL-DESERVED EVENING AND ENJOY!

MONTHLY SPECIAL'S IN MAY



STARTER	VEGGIE	ASPARAGUS PANNA COTTA WITH BADEN ASPARAGUS SALAD IN TOMATO VINAIGRETTE WHITE ASPARAGUS PANNA COTTA ASPARAGUS SALAD WITH WHITE ASPARAGUS TOMATO VINAIGRETTE PARMESAN-PEPPER CHIPS & CRUNCH	25
	SEA	ASPARAGUS SOUP WITH WHITE ASPARAGUS PIECES & ST. JACQUES SCALLOP FRESH ASPARAGUS SOUP ASPARAGUS PIECES ST. JACQUES SCALLOP MEAT HAWAIIAN SALT CRESS	18
	SEA	SAUTÉED SCALLOPS ON PRAWN-COCONUT CREAM WITH ASPARAGUS SALAD SAUTÉED SCALLOPS PRAWN-COCONUT CREAM ASPARAGUS SALAD WITH WHITE ASPARAGUS TOMATO VINAIGRETTE	26
MAIN COURSE	VEGGIE	ASPARAGUS RISOTTO WITH BADEN ASPARAGUS, MASCARPONE & PARMESAN-PEPPER CRUNCH CREAMY RISOTTO ENRICHED WITH MASCARPONE WHITE ASPARAGUS PARMESAN-PEPPER CRUNCH	38
	CHICKEN	GRILLED CORN-FED CHICKEN WITH POTATO TARTLET & ASPARAGUS IN ORANGE HOLLANDAISE CORN-FED CHICKEN (FR) WITH SKIN POTATO TARTLET SOUS VIDE COOKED ASPARAGUS ORANGE HOLLANDAISE	42
	SEA	FISH PLATTER FEATURING SWISS ALPINE SALMON, SEA BASS & TENDER OCTOPUS SWISS ALPINE SALMON SEA BASS FILLET TENDER OCTOPUS POTATO TARTLET WHITE ASPARAGUS FROM THE BADEN ASPARAGUS ROAD ORANGE HOLLANDAISE	58

MONTHLY DESSERT

DESSERT	MARINATED STRAWBERRIES WITH HOMEMADE STRAWBERRY ICE CREAM & CHOCOLATE SORBET SWISS STRAWBERRIES MARINATED CREAMY AND AROMATIC HOMEMADE STRAWBERRY ICE CREAM CHOCOLATE SORBET FRESH WHIPPED CREAM CRUNCHY ALMOND SHARDS	18
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FOR ALLERGIES & INTOLERANCES, PLEASE CONSULT OUR STAFF