



| 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 MARCH

STARTER	POULTRY	HOMEMADE POULTRY CONSOMMÉ with Quail Egg & Corn-fed Chicken Garnish Poultry Consommé Fresh Quail Egg Corn-fed Chicken Garnish Spring Onion	15
STARTER	VEGETARIAN	FENNEL SALAD on Iceberg Julienne with Orange Vinaigrette & Vegetable Terrine Fennel Iceberg Lettuce Orange Segments Orange Vinaigrette Vegetable Terrine with Celery, Green Asparagus, Carrot Radish Wild Garlic Pesto	24
STARTER	VEGETARIAN	VEGETABLE CAPUNS with Alpine Cheese Swiss Chard Wraps filled with Spätzli Dough & Vegetables Light Cream Broth Alpine Cheese Crispy Onions Lingonberries	24
MAIN COURSE	PORK	FETTUCCINE WITH SALSICCIA RAGOUT, King Oyster Mushrooms & Stracciatella di Burrata Fresh Pasta Salsiccia Ragout King Oyster Mushrooms Stracciatella from Burrata	38
MAIN COURSE	FISH	ROLLED RED SOLE FILLETS on Saffron Risotto with Champagne Sauce & Spinach Sautéed, Boneless Red Sole Fillets Saffron Risotto Champagne Sauce Leaf Spinach	48
DESSERT		HOMEMADE ÉCLAIR filled with Chocolate Ganache Choux Pastry Chocolate Ganache Filling Amarena Cherries Fresh Whipped Cream	17

FOR ALLERGIES AND INTOLERANCES, PLEASE ASK OUR STAFF FOR ADVICE