



| 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 APRIL

STARTER	VEGGIE	WILD GARLIC SOUP WITH GREEN ASPARAGUS GARNISH FRESH WILD GARLIC SOUP PIECES OF GREEN ASPARAGUS CREAMY TOPPING WILD GARLIC OIL	16
STARTER	VEGGIE	ASPARAGUS PANNA COTTA WITH PISTACHIO FLAKES PANNA COTTA MADE FROM WHITE ASPARAGUS PISTACHIO FLAKES WILD GARLIC CREAM GREEN ASPARAGUS TOMATO VINAIGRETTE	25
MAIN COURSE	VEGGIE	ASPARAGUS RAVIOLI WITH GREEN ASPARAGUS, MOREL BUTTER & PARMESAN FOAM RAVIOLI FILLED WITH ASPARAGUS SAUTÉED GREEN ASPARAGUS PIECES NOISETTE BUTTER PARMESAN FOAM PAN-FRIED GIANT MOREL	40
MAIN COURSE	LAMB	LOIN OF LAMB IN CITRUS CRUST WITH GREEN ASPARAGUS & HOLLANDAISE FOAM CHOICE OF LAMB, PLAIN OR BREADED IN CITRUS CRUST WHITE ASPARAGUS GARLIC BUTTER HOLLANDAISE FOAM	52
MAIN COURSE	FISH	SWISS ALPINE SALMON ON LEMON CREAM SAUCE & WHITE ASPARAGUS FROM BADEN ALPINE SALMON FROM LOSTALLO (SWITZERLAND) LEMON CREAM SAUCE WHITE BADEN ASPARAGUS DILL	54

MONTHLY DESSERT

DESSERT		HOMEMADE MONO DESSERT HALF-ROUND SPHERE FILLED WITH VANILLA MOUSSE & ORANGE JELLY CORE IN A CRUNCHY CHOCOLATE COATING, TOPPED WITH ORANGE CREAM	18
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FOR ALLERGIES & INTOLERANCES, PLEASE CONSULT OUR STAFF