



| 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 & MAY

STARTERS	VEGGIE	<b>ASPARAGUS-RIESLING SOUP WITH ASPARAGUS GARNISH</b> Fresh asparagus soup   Riesling   Baden asparagus tips   cream espuma	16
	VEGGIE	<b>WHITE ASPARAGUS PANNA COTTA WITH WILD GARLIC OIL &amp; ASPARAGUS SALAD</b> Panna cotta made from Baden asparagus   Parmesan herb cracker Green Palatinate asparagus salad   tomato & radish vinaigrette with spring onion	24
MAIN COURSES		<b>Baden White Asparagus with Hollandaise Espuma</b> Served with boiled ham Served with Swiss Alpine salmon from Lostallo	46 58
	VEGGIE	<b>WILD ASPARAGUS RAVIOLI WITH BROWN BUTTER &amp; GREEN ASPARAGUS</b> Ravioli filled with ricotta & wild asparagus   melted brown butter   Parmesan Piedmont hazelnut shards (optional)   green asparagus	38

## MONTHLY DESSERT

DESSERT	<b>TOGGENBURG "SCHLORZIFLADEN" WITH DRIED PEAR FOAM (in April only)</b> Pear cream mousse on sweet pastry   dried pear foam   pieces of dried pear	16
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**IF YOU HAVE ANY ALLERGIES OR INTOLERANCES, PLEASE LET US KNOW — WE WILL BE HAPPY TO ADVISE YOU.**

ALL PRICES ARE IN SWISS FRANCS AND INCLUDE STATUTORY VAT.