

Spring Menu 2024 with asparagus

... plus venison from our hunter friend Zeno

 Asparagus cream soup		10.50
Homemade, with wild garlic foam		
 White asparagus with sauce hollandaise and spring potatoes		25.50
	½ serving	
• with Parma ham	17.50	34.50
• with Swiss Ribeye	22.50	49.50
• with salmon trout		43.50
 Asparagus salad		16.50
Spring salad with white and green asparagus, egg, feta cheese, date tomatoes and Taggiasca olives		
Venison Carpaccio		23.50
Wafer-thin venison fillet, marinated asparagus and toast		
Vitello Tonnato		27.50
Low-cooked veal with tuna cream and asparagus salad		
 Tarte flambee with asparagus		24.50
Green asparagus, parmesan flakes, pickled peppers and fresh wild garlic pesto		
Asparagus Pasta		25.50
Pasta with asparagus, home-smoked salmon, Taggiasca olives and cherry tomatoes		
Venison sausage		26.50
Homemade game sausage with onion sauce and rösti		
Rice pudding with plum compote and cinnamon sugar, dessert portion		11.50
• large portion		19.50
Tiramisu , homemade of course!		11.50
Coupe Romanoff – Swiss strawberries, vanilla ice cream, whipped cream		11.50
Côtes du Rhône «Le Rêveur» blanc AOP	10 cl	6.60
Viognier / Grenache / Roussane	Bottle	46.00
Guillaume Gonnet / Côtes du Rhône / France		
L'Heravi Crianza	10 cl	7.40
Garnatxa, Samsó from organic cultivation	Bottle	51.00
Vinyes d'en Gabriel / Montsant / Spain		