



SPRING

Spring is here, and nature is waking up with a boisterous force!

From a culinary point of view asparagus, morels, wild garlic, strawberries and rhubarb are unmistakable messengers of spring. Using these wonderful gifts from nature, we have again created some exciting delicacies for you.

We look forward to you enjoying some pleasant hours of genuine hospitality and wish you 'Bon Appetit'!

SOUP

	Starter	Main course
⚙ Fresh cream of asparagus soup (vegetarian) with asparagus pieces, cress pesto and a puff pastry stick wrapped in smoked ham	9.—	12.—

STARTERS AND SALADS

	Starter	Main course
⚙ Asparagus salad (vegetarian) Crispy rocket lettuce in a puff pastry ring, with roasted pine nuts, asparagus and strawberries, with dark honey-basil dressing As a main course served with various vegetable salads	10.50	24.—
Spring creation Fried king prawn, served with a juicy avocado-mango salad with passion fruit dressing As a main course served with various vegetable salads	12.50	28.—
Spring salad Thinly sliced «San Daniele» dried ham, served on a colourful bed of lettuce, with eggs, cherry tomatoes with wild garlic dressing As a main course served with various vegetable salads	11.50	26.—



MAIN COURSES

«Fitness»-Asparagus

Breast of chicken on asparagus,
served in a whisky-morrel cream sauce,
homemade wild garlic «Spaetzli» and spring vegetables

26.50

«Schlemmer»-Asparagus

Fillet of pike perch on fresh asparagus,
homemade wild garlic hollandaise,
sauteed new potatoes and seasonal vegetables

29.50

«Gourmet»-Asparagus

Tender Entrecôte steak, from local produce,
green and white asparagus with a touch of hollandaise,
served with new potatoes and spring vegetables

36.50

Asparagus as a main course

- with sauce hollandaise
- with new potatoes, a fried egg and sauce hollandaise
- extra sides: with ham or smoked ham «San Daniele»

23.—

26.—

+ 8.50



DESSERTS

Warm chocolate cake

with marinated strawberries and homemade sour cream ice cream

10.50

Strawberry Tiramisu

Refreshing fruit tiramisu from mascarpone, cream, sponge fingers and lots of fresh strawberries

10.50

Homemade Cheesecake

with stewed rhubarb, and a light coffee foam

10.50

Coupe Romanoff

Fresh strawberries with soft vanilla ice cream and whipped cream

10.50

Fresh Strawberries (without sugar)

with whipped cream or crème fraîche

9.50

FIT INTO SPRING

«Italian Gipsy» – simply refreshing!

with Aperol, Prosecco and Orangejuice

8.50

Spring-Cüpli

Prosecco combined with wild strawberry liquor

Glass

8.—

Sparkling Elderflowersyrup

from the convent «Leiden Christi» in Jakobsbad

2,5 dl

4.50

Fresh fruit and vegetables juices

Strawberry - Carrot

Strawberry - Orange

Carrot - Orange

2 dl

7.50