



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, crème fraîche and a homemade chilli and safran puff pastry stick	9.—	12.—

STARTERS AND SALADS

	Starter	Main course
⚙ Asparagus salad (vegetarian) Crunchy iceberg lettuce in a crispy basket, with roasted pine nuts, asparagus pieces, strawberries and a wild garlic dressing As a main course served with various vegetable salads	10.50	24.—
Spring creation Smoked salmon wrap, with lettuce, mango, sesame in a honey and lemon grass dressing As a main course served with various vegetable salads	12.50	28.—
Spring salad Thinly sliced «Serrano» smoked ham, with rocket, eggs, cherry tomatoes, in a „Flick-Flauder” dressing As a main course served with various vegetable salads	12.50	28.—



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 fillet of pork, from local produce,
green and white asparagus with a touch of hollandaise,
served with new potatoes and spring vegetables 32.50

Asparagus lasagne

Mild asparagus lasagne with a tang of lime and light bechamel sauce 25.50

Asparagus as a main course

– with sauce hollandaise 23.—
– with new potatoes, a fried egg and sauce hollandaise 26.—
– extra sides: with ham or smoked ham «Serrano» + 8.50



DESSERTS

Rhubarb gratin

Amaretti crumbs and stewed rhubarb,
gratinated in light white wine foam, served with vanilla ice cream 11.50

Strawberry Tiramisu

Refreshing fruit tiramisu from mascarpone, cream,
sponge fingers and lots of fresh strawberries 11.50

Coffee cake

with buttercream, marinated strawberries and sour cream 11.50

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 Orangjuice 8.50

Spring-Cüpli

Prosecco combined with «Mojito-Mint» Glass 9.—

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 2,0 dl 7.50