

Spring is here!

# ASPARAGUS SEASON

## STARTERS

<b>Cream of asparagus soup</b>	10.50
<b>White asparagus</b> , served with Hollandaise sauce	13.50
<b>Crispy asparagus fritters</b> with leaf salad and tartar sauce	15.50
<b>Fried goat cheese</b> with leaf salad and wild garlic sauce	16.50
<b>Salmon tartare</b> served with toast and butter	19.-

## OUR WHITE AND ROSÉ WINE RECOMMENDATIONS

*Quality bottled wines from our wine shop*

*By the glass, 1 – 5 dl*

1 dl

SWITZERLAND / LUCERNE

**Pinot Gris, Schloss Heidegg, Peter Schuler**

8.20

SWITZERLAND / LUCERNE

**Solaris Bio-Winery Sitenrain Meggen**

8.50

SWITZERLAND / VALAIS

**Cuvée Madame Rosmarie Mathier, Salgesch**

8.50

SWITZERLAND / VAUD

**Dézaley L'Arbalète Testuz**

7.80

ITALY / SOUTH TYROL

**Gewürztraminer Kornell Winery, Florian Brigel Siebeneich**

8.-

SWITZERLAND / LUCERNE

**Rosé Kaiserspan Hitzkirch**

8.50

## ***MAIN COURSES...with asparagus***

**Asparagus served as a portion** 28.50

**Choose your preferred style:**

- with our light Hollandaise sauce
- Milanese style – topped with melted cheese

Cured ham as a side dish 7.-

**Asparagus Ravioloni** 27.-

Delicate asparagus filling in tender pasta, served with a saffron sauce and fresh asparagus.

**Asparagus Valais-style** 28.50

Asparagus wrapped in cured ham, topped with raclette cheese.

**Pike-perch fillet** 34.-

Pan-fried pike-perch fillet on white and green asparagus, served with dry rice. Accompanied by Hollandaise sauce.

**Chicken breast «Cantadou»** 34.50

Swiss chicken breast filled with Cantadou cheese, wrapped in bacon  
Served with white and green asparagus, Hollandaise sauce and potato croquettes.

**Asparagus Cordon Bleu** 48.50

Veal escalope stuffed with air-dried beef, raclette cheese and asparagus. Served with a vegetable garnish and potato croquettes.

**Beef entrecôte with asparagus** 45.-

Sliced entrecôte, served on a bed of white and green asparagus and topped with our Hollandaise sauce.

On request: Served with potato croquettes 5.-

**Lamb fillet** 42.50

Lamb fillet roasted medium-rare, served with white and green asparagus. Served with our Hollandaise sauce and potato croquettes.