






# Spring Menu with Swiss Asparagus

 <b>Asparagus cream soup</b>		<b>9.50</b>
Homemade asparagus soup with wild garlic foam		
 <b>White asparagus with sauce hollandaise and spring potatoes</b>	<b>½ Portion</b>	
With Parma ham	<b>17.50</b>	<b>27.50</b>
With beef sirloin	<b>21.50</b>	<b>33.50</b>
With pork steak		<b>45.50</b>
		<b>36.50</b>
 <b>Spring salad</b>		<b>16.50</b>
With lettuce, white and green asparagus, cheese cubes „Hagwürfel“ from Lungern, Taggiasche-olives and roasted almonds		
<b>Tarte flambee with asparagus</b>		<b>23.50</b>
White asparagus, Parmesan cheese, Mortadella and homemade wild garlic pesto		
 <b>Carbonara with asparagus</b>		<b>22.50</b>
Pasta with asparagus, bacon, eggs and Parmesan cheese		
 <b>Vegetarian pasty</b>		<b>21.50</b>
With French fries and spring vegetables		
<b>Coupe Romanoff</b>		<b>10.50</b>
Swiss strawberries, vanilla ice-cream, whipped cream		
<b>Sundae Eierkirsch with Barmettler's egg liqueur from Ennetmoos</b>		<b>10.50</b>
Vanilla ice-cream, Eierkirsch, whipped cream and caramelized hazelnuts		
<b>Marius by Michel Chapoutier</b>	<b>10cl</b>	<b>6.30</b>
Terret / Vermentino	<b>Bottle</b>	<b>44.00</b>
Michel Chapoutier / Pays d'Oc / Frankreich		
<b>Côtes du Rhône „Le Reveur“ AOP</b>	<b>10cl</b>	<b>6.60</b>
Grenache / Syrah	<b>Bottle</b>	<b>45.00</b>
Guillaume Gonnet / Côtes du Rhône / Frankreich		

 = Vegetarian dishes

All prices stated in CHF incl. VAT 7.7%

Meat and bacon CH, beef PY/UY or IRL, Parma ham IT

