


Spring Menu with Swiss Asparagus

 Asparagus cream soup		9.50
Homemade asparagus soup with wild garlic oil		
 White asparagus with sauce hollandaise and spring potatoes	½ portion	
With Parma ham	18.50	28.50
With beef sirloin	22.50	34.50
With fried dorado fillet		46.50
		36.50
 Asparagus salad		16.50
Spring salad with white and green asparagus, eggs, mountain cheese, olives from Taggiasca and roasted pine nuts		
Tarte flambee with asparagus		24.50
White asparagus, cream cheese, jerky from Hasliberg and homemade wild garlic pesto		
 Asparagus pasty		26.50
With French fries and green asparagus		
Asparagus pasta		24.50
Pasta with asparagus, chicken, red onions, capers, and cherry tomatoes		
 Asparagus pasta—the vegetarian way without chicken		21.50
Coupe Romanoff		10.50
Swiss strawberries, vanilla ice-cream, cream Chantilly		
Tiramisu – homemade, of course		10.50
K White, Dolomiti IGT	10 cl	7.30
Chardonnay / Pinot bianco / Sauvignon blanc	75 cl	51.00
Vinery Kaltern / South Tyrol / Italy		
Cuvée Franz Pöckl	10cl	7.60
Merlot / Cabernet Sauvignon	75 cl	53.00
Vinery Pöckl / Burgenland / Austria		

 = vegetarian dishes
 Fish: EU breeding
 Chicken: CH / Beef: PY / Parma ham: I

