

Menu spring/summer 2020 for events

Menu

Grilled Antipasti vegetable
(Zucchini, eggplant and artichoke)
on honey and lemon-thyme marinated raw milk-cheese

Warm green pea-soup
with mint and crispy puff pastry flute

Roasted veal filet on white and green asparagus
(after the asparagus season with summer vegetable)
served with roasted potato slices with onions
and herb sauce

Strawberry tiramisu on fruit sauce

4-course menu for 99.00

Seasonal, vegetarian intermediate course instead of the soup
Additional CHF 9.50

Would you like to add a refreshing fruit sorbet with Prosecco
before we serve the main course?
Additional CHF 9.50

We will be pleased to serve you this menu from 1 March to 31 August 2020

Spring/Summer

Starters

Wild herb salad with garden radish and asparagus* on sweet mustard-dressing	14.00
Grilled Antipasti vegetable (zucchini, eggplant and artichoke) on honey and lemon-thyme marinated raw milk-cheese	17.00
Asparagus-strawberry salad with arugula and roasted pine nuts (vegan)*	16.00
Melon salad with Feta, tomato and basil	13.00

Soups

Creamy asparagus soup of white "Donau" asparagus* optional with fried prawn skewer	13.00	extra charge	3.00
Duet of green asparagus soup and cold asparagus gazpacho (after the asparagus season with classic gazpacho) optional with smoked duck breast	14.00	extra charge	5.00
Warm green pea-soup with mint and crispy puff pastry flute	13.00		
Summer gazpacho with balsamic essence and croutons	13.00		
Iced cucumber yoghurt soup with tuna tatar and sesame crisp	16.00		

Vegetarian (also available as an intermediate course)

Gratinated green asparagus with chopped egg, caper butter and melted vanilla-cherry tomatoes	29.00
Vegetable strudel on seasonal vegetable and herb foam	32.00
Quinoa-Risotto with fried green asparagus and mushrooms (vegan)	28.00

As a small refreshment before the main course we recommend

Mango-passion fruit-sorbet with Prosecco	9.50
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*available during the asparagus season

Main Course

Grilled pike-perch filet on vegetable noodles with crab butter-foam sauce and colorful sprouts	44.00
Grilled char filet on herb Risotto with lemon foam and pink pepper	42.00
Corn chicken breast stuffed with ricotta and dried tomatoes on small rosemary potatoes, colorful vegetable and Port wine sauce	39.00
Slice of roast beef on grilled vegetable and potatoes served with BBQ gravy optional with bearnaise sauce	52.00 extra charge 3.00
Roasted veal filet on white and green asparagus (after the asparagus season with summer vegetable) served with roasted potato slices with onions and herb sauce optional with hollandaise sauce	55.00 extra charge 3.00

Dessert

Strawberry rhubarb slice with yoghurt-ice cream and sweet basil-pesto	16.00
Strawberry tiramisu on fruit sauce	14.00
Ricotta-cherry dream with crispy pistachio brittle and yuzu-jelly	16.00
"Raffaello" newly arranged with bitter almond and raspberry sorbet	17.00
Mango creme brûlée with coconut-ice cream and puffed rice crunch	15.00
Home-made Felchlin-chocolate mousse with Gin Tonic-ice cream and cucumber	17.00

*available during the asparagus season