

# Spring menu 2019

## Menu

Tatar of „Label Rouge“ salmon  
with dill honey mustard-sour cream  
on salad of young spinach and trout caviar

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Asparagus-coconut soup with curry, lime  
and spice falafel

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Veal fillet in a purple corn-bread coat  
on wild garlic gravy  
with vegetable medallion  
and white polenta

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Mascarpone mousse on pistachio biscuit  
with rhubarb ice cream and strawberries „Romanoff“

Menu complete CHF 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 Mai 2019

# Spring

## Starters

Tatar of „Label Rouge“ salmon with dill honey mustard-sour cream on salad of young spinach and trout caviar	CHF	18.00
Marinated green asparagus on colorful spring salad with minced organic egg and tarragon dressing	CHF	16.00
Veal tatar with wild garlic cream on portulaca salad and crisp of spring truffle	CHF	22.00
Terrine of white asparagus in a carrot coat on chives sour cream and smoked ham	CHF	21.00

## Soups

Asparagus-coconut soup with curry, lime and spice falafel	CHF	12.00
Green pea soup with Wasabi sour cream and smoked ham	CHF	15.00
Poultry cream soup with garden cress and quail egg	CHF	13.00

## Vegetarian (also available as intermediate course)

Carrot cous cous with deep fried spring vegetable in a Tempura dough on coriander sour cream	CHF	34.00
White asparagus (300 grams) with new potatoes and Hollandaise sauce as a starter (150 grams)	CHF	38.00 CHF 21.00
Risotto with morels on chives foam sauce and young snow peas	CHF	34.00

## Refreshing sorbet

Sweet woodruff sorbet with Prosecco	CHF	9.50
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## Main courses

Sautéed pike-perch filet on dill foam sauce with cucumbers and saffron risotto	CHF	48.00
Veal fillet in a purple corn-bread coat on wild garlic gravy with vegetable medallion and white polenta	CHF	55.00
Guinea fowl-breast on creamy sauce of „Peppe Valle Maggia“ with green vegetable and noodles	CHF	45.00
Roasted beef entrecote on morel-cream sauce with ragout of green and white asparagus and potato-leek gratin	CHF	54.00

## Desserts

Mascarpone mousse on pistachio biscuit with rhubarb ice cream and strawberries „Romanoff“	CHF	14.00
Rhubarb tiramisu with coffee ice cream and raspberry shot	CHF	16.00
Elder-crème brûlée with mint ice cream and fruit minestrone	CHF	15.00