

By the glass 1dl 75cl

Wine Recommendations

WHITE WINE

Petit Sios Bianco

Bodegas Costers del Sio, Spain,
Costers del Segre
Vintage 2018 8.00 56.00

Grape variety: Viogner, Chardonnay, Muscat
Character: A wonderful balance
between the fruit,
the mineral notes and the
great body.

ROSÉ WINE

Whispering Angel

Château d'Esclans, France, Pays d'Oc
Vintage 2018 9.00 63.00

Grape variety: Grenache, Cinsault, Syrah,
Mourvèdre, Rolle

Character: The bouquet is elegant,
subtle and fresh. Full on
tongue with a creamy-soft
structure, mild acidity
and a fine, fruity finish.

RED WINE

«Rioja» Edición Limitada DOCa

Ramon Bilbao, Spain
Vintage 2016 8.50 59.50

Grape variety: Tempranillo

Character: Intense cherry red in color.
The nose has vanilla and
roasted aromas in the
foreground, scents of red
fruit in the background. A
rich and complex variety of
flavors on the palate.

VARIED WINE LIST

To view a greater selection,
please obtain our large wine list.

Starters

Asparagus-cream soup with olives croutons
Asparagus tips and chervil froth 12.50

Spring salad with green asparagus
Salmon trout strips, rocket and dandelion
Raspberry vinaigrette 14.50

Beef carpaccio with spring morels
Spring onions, biennial raw milk alp-planer-cheese
Wild garlic pesto 18.50

Courses of spring

Fillet of lamb saddle with nut crust (180 g)
Fried potatoes, twofold asparagus with hollandaise sauce 39.50

Sauteed veal escalope «Holstein» (180 g)
The classic with fried egg, anchovy fillet and capture
Butter noodles, twofold asparagus with hollandaise sauce 39.00

Tagliata of sirloin steak (200 g)
Mediterranean with marinated rocket, pine nuts and parmesan
Fried potatoes, twofold asparagus with hollandaise sauce 44.50

Poached monkfish medallions with champagne sauce 🌿
Risotto with spring morels, asparagus ragout with dill 42.00

Vegetarian & Vegan

Portion of white asparagus 🌿
Hollandaise sauce 24.50

Puff pastry parcels filled with asparagus ragout
Light cream sauce with spring herbs, dry rice 25.50

Strozzapreti «Primavera» 🌿
Twofold asparagus, spring onions and spring morels 27.50

You can enjoy our special menu every evening from 6 pm to 10 pm
and during the weekend, public holidays and on request also at lunchtime.



Sweets

Semolina pudding in the jar
with rhubarb compote and cream 10.50

Orange parfait with chocolate
Pomegranate and passion fruits 12.50

Declaration

For our meat dishes we use Swiss meat and
Swiss meat products, except our lamb fillets are
from Ireland.

Our smoked salmon trout comes from Spielhofer
Forellenhof, Römerswil. The monkfish (*Lophius
pescatorius*) is from the Northeast Atlantic.

About ingredients in our food, which can cause
allergies or intolerances, we kindly ask you to
get the necessary information from our employees.

🌿 VEGAN

🌿 GLUTENFREE

Delivery of alcoholic beverages

We are not authorized to sell wine, beer and cider
to anyone under 16 years; Cocktails, liquors and long
drinks won't be served to anyone under 18 years.

All prices in Swiss Francs including 7.7% VAT.