

By the glass 1dl 75cl

Wine Recommendations

WHITE WINE

Petit Sios Bianco

Bodegas Costers del Sio, Spain,
Costers del Segre 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
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 18/19 9.50 66.50

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 onions
Biennial raw milk alp-planer-cheese
Wild garlic pesto 18.50

Courses of spring

Fillet of lamb saddle with nut crust (160g)
Fried potatoes, twofold asparagus with hollandaise sauce 39.50

Sauteed veal escalope «Holstein» (2x 80g)
The classic with fried egg, anchovy fillet and capture
Butter noodles, twofold asparagus with hollandaise sauce 39.00

Tagliata of sirloin steak (180g) 
Mediterranean with marinated rocket, pine nuts and parmesan
Fried potatoes, twofold asparagus with hollandaise sauce 44.50

Fried lake care with champagne sauce 
Risotto with spring onions, twofold asparagus with hollandaise sauce 41.50

Vegetarian & Vegan

Portion of white asparagus 
Hollandaise sauce, fried potatoes starter 19.50
26.50

Puff pastry parcels filled with asparagus ragout
Light cream sauce with spring herbs, dry rice 27.50

Strozzapreti «Primavera» 
Twofold asparagus, spring onions and wild garlic pesto 29.00

You can enjoy our special menu every evening from 6 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 lake char is caught in Swiss lakes.

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.