

By the glass 1dl 75cl

Wine Recommendations

WHITE WINE

Stern

Südtiroler Sauvignon blanc DOC
Vintage 2017 8.00 56.00

Grape variety: Sauvignon blanc
Character: Elderberry, cassis and exotic fruits in the nose. Fruit on the palate, juicy and salty, good length.

ROSÉ WINE

Aix Rose

Coteaux d'Aix en Provence AOP
Vintage 2017 8.50 59.50

Grape variety: 60% Grenache, 20% Syrah, 20% Cinsault
Character: A smooth, beautifully ripe wine. Well balanced, with crisp red and orange fruits adding a refreshing background to the spice and acidity.

RED WINE

Quintessenz

Südtiroler Kalterersee Classico Superiore DOC
Vintage 2017 9.00 63.00

Grape variety: Vernatsch
Character: Fresh berry notes and fine bitter almond aroma; subtle fine-grained tannin structure, soft on the palate and rich in finesse on the finish.

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 38.50

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 New Zealand.

Our smoked salmon trout comes from Spielhofer Forellenhof, Römerswil. The monkfish (*Lophius piscatorius*) is wild-caught and comes 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.