

Seasonal recommendations of our chef Kevin Neff

Food	starter	main
White asparagus cream soup farmer's bacon sponge of brioche hazelnut ice cream	15.00	
Marinated green asparagus thinly sliced rhubarb brie cheese praline white asparagus sorbet	18.00	
Plate of white asparagus served with hollandaise sauce or nut butter	24.00	44.00
additional with Grison raw ham		+ 7.00
additional with fried potatoes		+ 5.00
Short fried cod fillet asparagus-safran sauce green asparagus Venere rice mustard seeds		39.00
Roasted lamb chops red wine jus tomato cream green asparagus potato-dough pasta		48.00

We obtain all our asparagus from Flaacher Spargelhof Spaltenstein (Flaach, Switzerland)

Our wine recommendation	10 cl	75 cl
Le Viognier de Pennautier Producer: Vignobles Lorgeril, Pays d'Oc Grapes: Viognier	7.00	39.00
Schiterberger Himmelsleiterli AOC Producer: Landolt Weine Grapes: Pinot Noir	8.00	51.00