

Sapori delle Stagioni

Antipasto

Zuppa con crema di asparagi

asparagus-cream soup with olives croutons
asparagus tips and chervil froth 13

Insalata con asparagi verdi e di trota salmonata

spring salad with smoked salmon trout strips
green asparagus, rocket, raspberry vinaigrette 17

Pizza e Pasta

Pizza con asparagi verdi e trota salmonata

green asparagus and smoked salmon trout strips
tomate sauce, mozzarella cheese, pregano 27

Tagliatelle con asparagi verdi e cipollotti

Tagliatelle with green asparagus and spring onions
wild garlic pesto 26

Carne e Pesce

Entrecôte di agnello in crosta di erbe

fillet of lamb saddle with herb crust (160 g)
fried potatoes with rosemary
oven baked vegetables with green asparagus 44

Salmerino alpino alla griglia con schiuma di Prosecco

Arctic char from the grill with Prosecco froth
wild garlic risotto with spring onions, green asparagus 43

Risotto

Risotto al vino bianco con asparagi verdi e cerfoglio

white wine risotto with green asparagus and chervil
spring onions, cream, parmesan 25

Dolce

Flammery di semolino con composta di rabarbaro

semolina pudding with rhubarb compote and cream 12

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 Arctic char is caught in Swiss waters.

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

All prices in Swiss Francs including 8.1% VAT.