

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 con uovo al tegame**
green asparagus and fried egg
tomate sauce, mozzarella cheese, pregano 26
- Pizza con trota salmonata**
smoked salmon trout strips, red onions and capers
tomate sauce, mozzarella cheese, pregano 28
- Tagliatelle con asparagi verdi e cipollotti**
Tagliatelle with green asparagus
spring onions and wild garlic pesto 26

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.

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 and green asparagus 44
- Salmerino alpino al vino bianco**
Arctic char from the grill with white wine sauce
wild garlic risotto and green asparagus 43

Risotto

- Risotto al vino bianco con asparagi verdi e cerfoglio**
white wine risotto with green asparagus
spring onions, cream, chervil and Grana Padano 25

Dolce

- Flammery di semolino con composta di rabarbaro**
semolina pudding with rhubarb compote and cream 12