

# 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