



# FRESH WHITE ASPARAGUS



FROM GERMANY

White Asparagus Soup	360.-
Rocket and White Asparagus Salad Tossed with vinaigrette	680.-
Pan-Fried Goose Liver on White Asparagus <i>Topped with a raspberry flavored port wine sauce</i>	1,080.-
White Asparagus Risotto	830.-
Baked Vol-au-Vent <i>Filled with white asparagus, mushrooms, herbs cream sauce</i>	760.-
Boiled White Asparagus with Smoked Ham <i>Served with boiled potatoes, hollandaise or mayonnaise</i>	990.-
White Asparagus "Ticinese Style" <i>Gratinated with Parmesan cheese and thyme</i>	980.-
Poached Salmon on White Asparagus	930.-

## Specials



### Starter

Fresh Chanterelle Mushrooms and Prawn Salad 490.-  
*Sautéed with garlic, olive oil and served on organic lettuce*

Avocado and Crabmeat Tartar 480.-  
*Served with crème of balsamic*

Roasted Marrow Bone with Toast 310.-  
*Served with Sea Salt and parsley*

Fresh Dutch Mussels "Marinière" 460.-  
*In a dry white wine sauce with garlic, olive oil, chives and a dash of cream*

Fresh Harty Irish Oyster 6 Pieces 595.-  
*Served with shallots vinegar and fresh lemon*

Veal and Mushroom Ravioli with Truffle Oil 440.-  
*On white wine cream sauce*

Oven Baked Escargot with Herb Butter 480.-  
*Served with garlic bread*

### Main Course

Pan-Fried John Dory Fillet with Bear Garlic Pesto 580.-  
*Served with boiled potatoes and baby spinach*

Poached Snow Fish Fillet with Noilly Prat Sauce 710.-  
*Served on fettuccini noodles with*

Grilled Veal Liver Steak topped with Apple 550.-  
*Served with mash potatoes and gravy*

Braised Australian Angus Beef Short Rib 710.-  
*Served with mash potatoes and vegetables*

Black Onyx Rib Eye (min. 2 Person) per person 200gr. 960.-  
*Served with your choice of garnish and red wine reduction*

Grilled Lamb Fillet Wrapped with Bacon 760.-  
*Served with your choice of garnish and red wine reduction*

Sliced Veal Kidney Flambé with Brandy 610.-  
*With sautéed mixed mushroom, onion, garlic herbs and red wine sauce*

Boiled Swiss Pork Sausage (St. Galler Schübli) 510.-  
*Served on sauerkraut and boiled potatoes*

Grilled Duck Breast on Glazed Apples 580.-  
*Served with calvados sauce and roast potatoes*

