

Asparagus menu

Starters

Quail (FRA) ^G	19.00
With warm celery purée and pan-fried green asparagus	
Asparagus salad ^{G V}	16.00
With red onions, olives, cherry tomatoes, mozzarella and parsley	
Morel terrine ^G	16.00
With warm marinated asparagus	
Cream of asparagus soup ^V	12.00
With asparagus pieces	

Main courses

Portion of Baden asparagus with hollandaise and new potatoes ^G	36.00
With smoked country ham ^G	50.00
With country ham from Fässler in Appenzell ^G	50.00
With veal flank schnitzel ^G	49.00
With tuna steak ^G	49.00
With fillet of beef ^G	64.00
With two chicken breasts ^G	49.00
Pan-fried asparagus, hummus and cherry tomatoes ^{V O G L}	28.00
Asparagus ravioli ^V	28.00
From Raffaele Miglio in Dübendorf with sage butter and Grana Padano	
Small portion	22.00
Asparagus risotto ^V	28.00
Organic carnaroli risotto, asparagus and Parmesan	
Small portion	22.00

Dessert

Rhubarb & asparagus compote ^V	14.00
Caramelised nuts, lavender ice cream	