

Weekly menu for 05 May 2025

Our aperitif recommendation:

May punch ^{1,2} with woodruff and strawberries 0,2l 6,00€

Asparagus cream soup ^{18,20} 6,80€

White asparagus mousse and smoked trout fillet on a small salad bouquet,
served with white bread ^{13a,16,18,20,22} 12,30€

*Pork roast with potato and cucumber salad ^{2,20} 17,80€

Chicken cordon bleu stuffed with Emmental cheese and cooked ham,
served with French fries ^{10,13a,15,18,20} 18,25€

Variation of lamb with saltim bocca, ravioli with lamb and cream cheese filling
and lamb meatballs with goat cheese crust,
served with Mediterranean vegetables and potato gratin ^{2,10,13a,15,18,20} 21,90€

Breaded vegetable schnitzel au gratin with tomato, arugula and mountain cheese
with asparagus ragout ^{13a,15,18,20,22} 15,20€

Extra side salad ^{20,22} 3,50€

"Strawberry cup" ^{13a,15,18,19a} 6,90€
Vanilla and strawberry ice cream with cream, strawberry sauce and fresh strawberries

