

| STARTERS & SOUPS |

SPRING SALAD	6,00 €
CROUTONS / ALMOND BRITTLE	
GOAT CHEESE - RAVIOLI	12,00 €
TOMATO SALSA	
VEAL TATARE	15,00 €
ASPARAGUS VINAIGRETTE / QUAIL EGG	
„HEAVEN & EARTH“	12,00 €
WITH FOIE GRAS (DUCK) APPLE / ONION / POTATO	
SCALLOPS	14,00 €
SPINACH / BUTTER SAUCE	
LOBSTER CREAM SOUP	9,00 €
CRAYFISH RAVIOLI	
ASPARAGUS CREAM SOUP	6,00 €
CREAM TOPPING	

| MAIN COURSES MEAT |

RACK OF IBERICO PORK MEDITERRANEAN POTATOE SALAD	22,00 €
LAMB WITH AN HERB CRUST WITH AN HERB CRUST TUSCANY VEGETABLES / GRENAILLE POTATOES	25,00 €
VEAL TENDERLOIN PURPLE POTATOE CREME / WILD GARLIC DUMPLINGS WHITE ASPARAGUS	35,00 €
WHITE ASPARAGUS VIENNESE SCHNITZEL NEW POTATOES / SAUCE HOLLANDAISE	28,00 €
RUMP STEAK 200 G SPRING VEGETABLES / POTATO GRATIN	25,50 €
RUMP STEAK 350 G SPRING VEGETABLES / POTATO GRATIN	41,50 €

| MAIN COURSES FISH/VEGETARIAN |

CHILI SALMON	24,00 €
ASPARAGUS RISOTTO / WILD GARLIC PESTO	
POTATOES - SPINACH - CASEROLE	15,00 €
VEGAN	
ASPARAGUS RISOTTO	16,00 €
CHERVIL / PINE NUTS / PARMESAN / TOMATOES	

| DESSERTS |

| A LITTLE SWEET TO FINISH |

| SCOOP OF SORBET | 3,00 €
ACCORDING TO DAILY OFFER

| SCOOP OF SORBET | 5,90 €
| SERVED WITH SPARKLING WINE |
ACCORDING TO DAILY OFFER

| CHOCOLATE TARTE | 8,00 €
WHITE CHOCOLATE ICE CREAM

| CHEESECAKE | 7,00 €
STRAWBERRY SORBET

| RHUBARB - ELDER - PARFAIT | 10,00 €
STRAWBERRY - MINT - SALAD

| A HEARTY TO FINISH |

| CHEESE SELECTION | 12,00 €
OF SWISS RAW MILK CHEESE AFFINED BY JANINE BRÜSSEL,
WINGROWER FROM BECHTHEIM