ASPARAGUS

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	STARTER	MAIN
WILD GARLIC RISOTTO with fried morels, hazelnuts and Belper Knolle	18.00	32.00
CEVICHE OF WHITEFISH FROM THE LAKE OF ZUG with radish, wasabi, beetroot and yuzu vinaigrette		26.00

SOUPS

ASPARAGUS SOUP	15.00
with herh croûtons	

MAIN COURSES

FILLET AND CHEEKS OF VEAL

with fried morels, white asparagus and hollandaise sauce

PORTION OF WHITE ASPARAGUS with parsley potatoes and hollandaise sauc	approx. 300g / approx. 450g	32.00 / 42.00
additional side dish of Scottish smoked sal	mon	8.50
additional side dish of prosciutto		9.50
SAUTED CALF'S LIVER STRIPS with herbs, Calvados and crispy butter rosti		39.00

All prices are in CHF and including VAT $\,$

55.00