



## Menu I

**Leafy Spring Salad** with Sundried Tomatoes, Avocado,  
Cipollini Onions, Caramellized Nuts and Asparagus

**Creamy Celery & Asparagus Soup**  
with Wild Garlic Croûtons

**Veal Wiener Schnitzerl or Cordon Bleu**  
with Pan-fried Asparagus & Potatoes  
and Creamy Cucumber & Radish Salad

**Strawberry-Rhubarb Compote**  
with Homemade Sourcream Icecream

58,80

## Menu II

**Marinated Curry & Lentil Salad**  
with Sardinian Goat Cheese  
and two Argentinian Red Tail Wild Prawns

**Grilled French Barbarie Duck Breast**  
on a Bed of Green & White Asparagus Risotto  
with Crisp Chorizo

**N.Y. Cheese Cake** with Valrhona Mousse au chocolat  
and Homemade Passionfruit Sorbet

62,80

## Starters

**Leafy Spring Salad** with Sundried Tomatoes, Avocado,  
Cipollini Onions, Caramellized Nuts and Asparagus  
13,80<sup>5,8,10b</sup>

**Marinated Curry & Lentil Salad** with Sardinian Goat Cheese  
and two Argentinian Red Tail Wild Prawn  
18,80<sup>1,2,7,8,9,10,h</sup>

**„Vitello Tonnato“**  
Pink Chilled Slices of Veal with Lemon & Creamy Tuna Fish Sauce, Capers, and Mesclin Herb Salad  
15,80<sup>3,4,9,10</sup>

**N.Y. Style Caesar Salad** with Ciabatta Croûtons and Grated Aged Parmesan  
with Spicy Chicken Breast<sup>1,2,3,10</sup>  
17,80

with two Argentinian Red Tail Wild Prawns<sup>1,2,3,10</sup>  
24,80

## Soups & Entrées

**Celery & Asparagus Soup** with Wild Garlic Croûtons  
9,80<sup>1,7,9</sup>

**Young Koumg Mango Curry Lemongrass Soup** with Spiced Papadum  
12,80<sup>1,7,9,h</sup>

**Creamy Truffle Tortelloni** with Finely Grated Raw Asparagus Tips and Truffle White Wine Froth  
Starter 16,80 | Main Course 28,80<sup>1,3,7,8</sup>

**Penne Rigate** in Sauce von sonnengetrockneten Tomaten, mit Spicy Chicken, Babyspinat-Pesto und Ziegenkäse  
Starter 15,80 | Main Course 21,80<sup>1,3,7,9</sup>



## Main Course

**Truffled Green Pea Purée**  
with Sauteed Asparagus and Garten Cress Mosta Oil (vegan)  
Starter 14,80 | Main Course 22,80

**Crispy Grilled Sea Bass** on a Bed of Celery Purée  
with Glazed Snow Peas and Spring Onions  
29,80 <sup>4,7,9</sup>

**Veal Wiener Schnitzerl** or **Cordon Bleu**  
with Pan fried Asparagus & Potatoes and Creamy Cucumber & Radish Salad  
27,80 <sup>1,3,7,10</sup>

**Grilled French Barbarie Duck Breast**  
on a Bed of Green & White Asparagus Risotto with Crisp Chorizo  
32,80 <sup>7,9,b</sup>

**Pink Grilled New Zealand Rack of Lamb**  
with Tomato & Bean Vegetables and Parsley & Walnut Pesto  
36,80 <sup>8,9</sup>

„**Surf & Turf**“ Medium-Rare Grilled Argentinian Entrecôte from Dieter Meier's Ojo de Agua Ranch  
with Two Tempura-King Prawns on a Bed of Thai Wok-Vegetables  
38,80 <sup>1,2,9,a,e,h</sup>

## Dessert & Cheese

**Sorbets by the Scoop:**  
Passionfruit, Mango, Strawberry, Blood-Orange  
3,80 per Scoop <sup>a</sup>

**Icecream by the Scoop:**  
Sourcream, Tahiti-Vanilla, Chocolate, Walnut-Maple Syrup  
3,80 per Scoop <sup>3,7,8</sup>

**N.Y. Cheese Cake** with Valrhona Mousse au chocolat and Homemade Passionfruit Sorbet  
12,80 <sup>1,3,7</sup>

**Warm Orange-Chocolate Cake** fresh from the oven  
with Strawberry-Rhubarb Compote and Sourcream Icecream  
12,80 <sup>1,3,7,8</sup>

**Cheese Selection** from Aged Mountain Cheese  
and Organically Certified Soft Cheeses  
14,80 <sup>1,7,8,10,b</sup>

\*If you have allergies or other food intolerances, please ask to see our allergy & food intolerance list.