

# *Our menu in May*

*Broiled rock lobster tail <sup>(21/MSC)</sup> over Baden asparagus and panna cotta of it, with herb salad*

*(Starter CHF 26.00)*

*Hard-boiled pork cheeks of organic Zurich pig on cassoulet of mussels, tomatoes and Risina beans over Riesling butter sauce*

*(Starter CHF 26.00)*

*Rack of Irish pasture lamb broiled with rosemary and pistachio, viola eggplant with Merlot jus and new potatoes*

*(CHF 49.00)*

*Seaberry mousse with strawberries, green peppercorn and rhubarb sauce*

*(CHF 16.50)*

*and /or*

*A selection of raw-milk cheeses served with fruit bread*

*4-Course Menu*

*CHF 98.00*

*5-Course Menu*

*(cheese and dessert) + CHF 10.00*

*Dear guest, each course can also be ordered as a single dish.  
(price in parentheses)*

# *Starters*

*Hot goat cheese over vegetable tartare and Spring salad  
with Sherry vinegar dressing*

*(CHF 19.00)*

*Sliced filet of organic Irish salmon over green asparagus  
salad with horseradish mousse and mustard sprouts*

*(CHF 24.00)*

*Beef tartare Asian style of organic Centovalli cattle with  
avocado sauce, Affila Cress and chickpea crackers*

*(CHF 25.00)*

*Soup of Sardinian tomatoes and artichokes with broiled  
giant Eden shrimps*

*(CHF 21.00)*

*Without shrimps (CHF 15.00)*

# *Main Courses*

*Baden asparagus with Hollandaise sauce and new potatoes*

*(CHF 36.00)*

*Patrizia's chard ravioli with Datterini tomatoes, pistachio and Sbrinz cheese foam*

*(Starter CHF 26.00)*

*(Main CHF 39.00)*

*Filet of sea bass<sup>(GR)</sup> broiled with octopus, broccoli and Taggiasca olives over Borlotti beans purée and Sangiovese olive oil emulsion*

*(CHF 49.50)*

*Filet of Irish Hereford cattle in rosemary jus, baby spinach leaves and organic alpine potatoes au gratin*

*150 grams (CHF 56.00)*

*200 grams (CHF 66.00)*

*Cordon Bleu of organic Swiss calf with broiled zucchini slices and Taglierini*

*150 g (CHF 39.00)*

*280 g (CHF 58.00)*

