

It's asparagus time!

STARTERS

**Warm green asparagus
with sweet potato salad
lime and cherry tomato confit**

CHF 24

**Asparagus soup and panna cotta
with cold smoked
fillet of salmon trout**

CHF 16

WHITE WINE

**Saar Riesling 2016
Van Volxem**

10cl CHF 8.5

75cl CHF 56

Very ripe grapes from at least 30-year-old vines in the finest steep slate sites bring a beguiling dry Riesling with a fruit cocktail of plum, elderberry blossoms, and white peach.

It's an estate wine that has a long, dry finish and perfectly defines in each vintage the value of our old vines and the mineral-rich steep slate slopes of the Saar region.

On the palate, the wine has a rich, silky texture, concentration, length, and finesse.

MAIN COURSES

**Gnocchi
with green asparagus**

CHF 24 / 32

**White & green asparagus stalks (350g)
with new potatoes**

**with a choice of either garlic sauce
or béarnaise sauce**

CHF 28

... and served as accompaniment

Country-style boiled ham

CHF 12.5

Hayflower raw ham

CHF 14

Pan-fried fillet of salmon trout

CHF 22

Veal escalope

CHF 28